

CRAFTED COCKTAILS \$14

Lemon Drop

Ketel One vodka, triple sec,
fresh lemon juice

French Martini

Absolute vodka, Chambord,
pineapple juice

Cosmopolitan

Tito's vodka, fresh lime juice,
triple sec, cranberry juice

Appletini

Belvedere vodka, sour apple schnapps,
fresh lemon juice

Moscow Mule

Stolichnaya vodka, fresh lime juice,
fresh mint, ginger beer

Mojito

Bacardi vodka, fresh mint leaves,
Fresh lime juice, club soda

Strawberry Martini

Bacardi gold rum, fresh lime juice,
fresh strawberry

Basil Smash

Tanqueray gin, fresh basil, fresh lime juice

Negroni

Bombay gin, Campari, sweet vermouth

Old Fashioned

Bullet bourbon, angostura bitters,
sugar cube, club soda

Perfect Manhattan

Knob creek bourbon,
sweet & dry vermouth, bitters

Whiskey Sour

Maker's mark whiskey,
fresh lemon juice, egg white

Margarita Italiano

Cazadores tequila, Triple Sec, fresh lime juice

Jalapeno Popper

1800 silver tequila, fresh lime juice,
fresh jalapeno

White Wines

Sauvignon Blanc: Matanzas Creek, Sonoma County

Pinot Grigio: Benvolio, Friuli, Italy

Chardonnay: Josh Cellars, California

Chardonnay: La Crema, Sonoma Coast, California

Glass Bottle

\$13 \$39

\$10 \$30

\$10 \$30

\$16 \$45

Red Wines

Barbera: Michele Chiarlo, Piedmonte, Italy

Chianti Classico Riserva: Tenuta di Nozzole, Tuscany, Italy

Montepulciano: La Quercia, Abruzzo, Italy

Merlot: Kendall Jackson, Sonoma County

Sangiovese: Carparzo, Tuscany, Italy

Zinfandel: Earthquake, California

Cabernet Sauvignon: Freakshow, Lodi, California

Pinot Noir: Meiomi, California

Glass Bottle

\$12 \$36

\$16 \$48

\$11 \$33

\$13 \$39

\$12 \$36

\$13 \$39

\$12 \$36

\$13 \$39

Sparkling

Prosecco: Brut (split)

Bottle

\$10

BEVERAGES

San Pellegrino water 500ml \$5 San Pellegrino water 1000ml \$8 Sodas \$4 Italian soda \$5

Ginger beer \$5 Lemonade \$5 Orange juice \$6 Cranberry juice \$6 Shirley temple \$5

Roy roger \$5 Arnold palmer \$5 Cappuccino \$7 Espresso \$6 Café Latte or Café Mocha \$8

Coffee \$5 Iced tea \$4 Hot tea \$5 Milk \$4 Pineapple Juice \$6

DRAFT BEER

Stella \$9 Fresh squeeze Deschutes \$10 Mind Haze IPA \$9 Pale Ale \$10

APPETIZERS

Marinara Pizza (cheese less): Tomato sauce, Garlic, Kalamata olive, Calabrese pepper.....\$18

Burrata: Creamy mozzarella, Cherry tomatoes, over a bed of our Pesto sauce, topped with extra Virgin olive oil, and Balsamic reduction served with our home-made toasted Bread.....\$14

Roasted Garden Vegetables: Cauliflower, Brussels sprouts, Yams (sweet potatoes), Broccoli, Mushrooms, Green & Red bell peppers, topped with Balsamic reduction.....\$12

Garlic Bread: Baked garlic, Italian seasoning, placed over our home-made bread.....\$10

Bruschetta: Fresh Tomatoes, Garlic, Fresh Basil, Red Onions placed over Pesto bread.....\$12

Prosciutto: Prosciutto with fresh Mozzarella Cheese, Fresh Tomatoes, Red Onions.....\$15

Smoked Salmon: Smoked Salmon, Fresh Mozzarella, Tomatoes, Capers, and Red Onions....\$15

Steamed Clams: Hard-shell Clams and Herbs in our delicious broth-dill-lemon sauce.....\$19

Mussels Fra-Diablo: Black Mussels sautéed with Garlic tossed in zesty Fra-Diavlo sauce..\$17

Calamari Steak: Sautee Calamari steak in our Garlic-lemon butter sauce.....\$14

Starter Platter: Combination of Bruschetta, Smoked Salmon and Prosciutto.....\$29

Caponata (Sicilian Dip): Egg plant, Sun-dried Tomatoes, Celery, Olives, Capers, Onion, Garlic, Basil, and Balsamic Vinegar served with our fabulous home-made bread.....\$10

SALADS & PASTA SALADS

Soup of the Day: \$8

Add Salmon \$14, Chicken Breast \$12, Shrimp \$12, Veal \$14

House Salad: Combination of Romaine Lettuce, spring mix, Spinach, Arugula, Red onion, Cucumber, Red Cabbage, in our Fine Vinaigrette dressing, topped with dried Cranberry.....\$10

Caesar Salad: Romaine Lettuce, tossed with our delectable Caesar dressing and Croutons topped with Parmesan Cheese.....\$11

Spinach Salad: Spinach, Bacon, Mushrooms, chopped boiled Egg, Red Onions tossed in our wonderful Vinaigrette dressing.....\$10

Greek Salad: Cucumber, Red Onions, Tomatoes, assorted Olives in our made-to-order fresh lime-olive oil dressing topped with Feta cheese served over a bed of Spring mix.....\$10

Tri-Color Fussily Pasta: Roasted Cauliflower, Broccoli, Sweet Yams, Brussels spurt, Red & Bell Peppers, Cherry tomatoes, Red onions, Shallots tossed with Tri-Color Fussily pasta and with our home-made Vinaigrette dressing.....\$17

Bowtie Pasta: Fresh Basil, Red Onions, Cheery Tomatoes, Spinach, Gorgonzola Cheese tossed with Bowtie pasta and our fine Vinaigrette dressing.....\$15

SANDWICHES

All sandwiches served with our fabulous home-made bread

Chicken Caesar: Grilled Chicken, Romaine Lettuce, Parmesan cheese.....\$19

Prosciutto: Prosciutto (Aged Ham), Arugula, Tomatoes, Fresh Mozzarella, Pesto sauce.....\$18

Cheesesteak: Strips of Veal sautéed with Onions, Mushrooms, topped with Provolone Cheese..\$21

Capricee: Burrata, Roasted Tomatoes, Arugula, Pesto sauce, and Balsamic reduction.....\$20

Chicken: Grilled Chicken, Romaine Lettuce, Pickles, Tomatoes, and Onions & Parsley.....\$19

Meatballs: Meatballs, Marinara sauce, topped with Provolone Cheese.....\$18

PIZZA

12" Scrumptious Neapolitan-personal-size-style pizza

- Margarita:** Tomato sauce, Fresh Mozzarella, Fresh Basil, Olive oil, Parmesan Cheese..... \$22
- Pepperoni:** Tomato sauce, Pepperoni, Mozzarella Cheese, Chili oil.....\$23
- Chipotle:** Chipotle sauce, Mozzarella, Sausage, Red Onions, Chili oil, Jalapeno.....\$24
- Bianca:** Creamy white sauce, Mozzarella, Pancetta, Prosciutto, Green Onions, Egg.....\$24
- Pesto:** Pesto sauce, Fresh Mozzarella, Tomatoes topped with Feta Cheese.....\$23
- Arugula:** Cream sauce, Shallots, Mozzarella, Prosciutto, Arugula, Parmesan Cheese.....\$24
- Cheese:** Tomato sauce, Provolone, Mozzarella and Ricotta Cheese, Chili oil..... \$23
- Curry:** Creamy Curry sauce, Mozzarella, Tomatoes, Red onions.....\$24
- Artichoke:** Creamy Ricotta sauce, Mozzarella, Artichoke topped with Basil and Lemon zest..\$24
- Primavera:** Creamy Marinara sauce, Garden Vegetables, Kalamata olive, Chili oil..... \$24
- Buffalo:** Creamy Buffalo sauce, Mozzarella, Pancetta, Green Onions topped with Ranch dressing.....\$23

Add on:

- Olive \$2 Mushrooms \$2 Chicken \$5 Pancetta \$3 Garlic \$1 Sausage \$3 Extra cheese \$2
Prosciutto \$5 Anchovy \$2 Shrimps \$6 Pepperoni \$3 Red & green peppers \$2 Onions \$2

PASTA COOKED TO ORDER

- Carbonara:** Green onions, Bacon, Prosciutto sautéed in our delightful Creamy-egg-yolk sauce tossed with Fettuccine pasta.....\$22
- Vegetarian Pesto:** Roasted garden Vegetables sautéed in Shallots, Green onions, Sun-dried tomatoes, tossed in our tasty Creamy Pesto sauce with whole-wheat Penne pasta.....\$21
- Cheese Tortellini:** Mushrooms, Prosciutto, Green Peas sautéed in our flavorful Creamy parmesan cheese sauce tossed with Tortellini Pasta.....\$21
- Cheese Ravioli:** Ravioli in our tasty Creamy Marinara sauce.....\$20
- Butternut Squash Ravioli:** Butternut Squash Ravioli sautéed with Spinach in our yummy Florentine sauce.....\$22
- Beef Ravioli:** Beef Ravioli sautéed with Mushrooms in our zesty Marinara sauce.....\$21

COMBINATIONS

- Jambalaya:** Shrimps, pieces of Chicken breast, Andouille sausage, Prosciutto, Sautéed with Garlic, White Onions, Green onions, Mushrooms in our marvelous Creamy Marinara- Cajun sauce served over Fettuccine pasta.....\$28
- Pesto Shrimp and Chicken:** Shrimps and pieces of Chicken breast sautéed with Garlic, Sun-dried tomatoes in our fabulous Creamy-Pesto sauce tossed with Fettuccine pasta.....\$29
- Puttanesca:** Shrimps, pieces of Salmon sautéed with Garlic, Onions, Cappers, Kalamata olives in our meticulous Puttanesca sauce tossed with Tri-color Fussily pasta and Parsley.....\$29

CHICKEN

- Chicken Saltimbocca:** Sautee filet of Chicken breast with Garlic, Prosciutto, Mushrooms in our Delicious Creamy-Brown sauce topped with Provolone cheese and chopped Parsley served over Penne pasta..... \$25
- Eggplant:** Sautee pieces of Chicken breast, with Eggplant, Sun-dried Tomatoes, Capers tossed in our unforgettable Marinara sauce and Penne pasta.....\$25
- Chicken Picatta:** Fillet of Chicken breast sautéed with Garlic, Red Onion, Capers, Fresh Lemon juice, Parsley, Broccoli in our flavorful Lemon-Butter sauce tossed with Bowtie pasta..... \$25
- Chicken Alfredo:** Pieces of Chicken breast sautéed with Olive oil, Butter, Broccoli, Nutmeg in our delicious Alfredo sauce tossed with Fettuccini pasta.....\$23
- Chicken Rigatoni:** Pieces of Chicken breast sautéed with Garlic, White onions and Spinach in our out-of-the world Creamy Marinara sauce tossed with Rigatoni pasta.....\$24
- Chicken Dijon:** Sautee filet of Chicken breast with shallots, Mushrooms, fresh Dill in our delectable Creamy Lemon-Dijon sauce tossed with Linguine pasta.....\$25
- Chicken Cacciatore:** Pieces of Chicken breast sautéed with Garlic, White & Green onions, Mushrooms, Kalamata Olives, Green & Red bell peppers in our amazing Marinara sauce served with Linguine pasta.....\$25
- Pesto Gorgonzola:** Pieces of Chicken breast sautéed with Garlic, White onions, Mushrooms Cherry tomatoes, Sun-dried Tomatoes, Spinach in our splendid Creamy-Pesto-Gorgonzola sauce tossed with Rigatoni pasta.....\$25
- Mona Lisa:** Pieces of Chicken breast sautéed with Garlic, Mushrooms, Prosciutto, Bacon, Green onions, Kalamata olives in our tasty Creamy parmesan sauce tossed with Bowtie pasta..... \$25
- Sun-dried:** Pieces of Chicken, broccoli, Mushroom, and Sun-dried tomatoes, White onions in our fine Creamy Marinara sauce served over Linguini pasta.....\$24

SEAFOOD

- White or red Clams:** Chopped Clams Sautéed with Garlic, White onions, chopped Parsley in our delightful Clam sauce served over Linguini pasta.....\$27
- Mixed Seafood:** Shrimps, Scallops, pieces of Salmon, Mussels, Clams sautéed with Garlic, Green & White Onions, in our out-of-the world Fra-Diavlo sauce served over Linguini pasta.\$28
- Salmon Dill:** Sautee Garlic with Capers, Green peas tossed in our amazing Creamy Lemon- Dill sauce with Angel hair pasta and topped with grilled filet of Salmon.....\$29
- Seafood Primavera:** Shrimps and Scallops sautéed with Shallots, Green onions, Mushrooms Brussels sprouts, Cauliflowers, Yams, broccoli, green & red peppers in our tasty Creamy parmesan sauce served over fettuccine pasta.....\$28

BEEF-VEAL

- Veal Saltimbocca:** Sautee slices of Veal with Garlic, Prosciutto, Mushrooms in our marvelous Creamy- Brown sauce topped with Provolone Cheese and Parsley served over Penne pasta...\$29
- Veal Bordelaise:** Slices of Veal sautéed with Shallots, Mushrooms in our fine Cream Bordelaise sauce served over penne pasta.....\$29
- Veal Piccata:** Sautee slices of Veal with Garlic, Red Onions, Capers, Parsley, Broccoli in our delicious fresh Lemon-butter sauce tossed with Bowtie pasta.....\$29
- Bolognese:** Our meticulous Meat sauce with Mushrooms served over Pappadelle pasta \$23