



ANTIPASTO ♦ APPETIZERS

CAPRESE - 11

Fresh mozzarella cheese, sliced tomatoes, basil and extra virgin olive oil

ANTIPASTO LA VECCHIA - 12

Fresh mozzarella cheese, sliced tomatoes, basil, with roasted peppers and zucchini, served on a bed of pesto sauce

CALAMARI FRITTI - 13

Fried baby squid served with spicy marinara sauce and fresh lemon on the side

MELANZANE ALLA CAPRINA - 11

Rolled slices of eggplant stuffed with goat cheese and herbs, topped with our marinara sauce, mozzarella cheese, basil and oven baked

BRUSCHETTA - 11

Flat bread topped with diced Roma tomatoes, garlic and extra virgin olive oil

PADELLATA DI COZZE E VONGOLE- 13

Steamed manila clams and black Mediterranean mussels in a spicy garlic white wine broth

CARPACCIO DI TONNO - 13

Sushi grade ruby red Ahi tuna with baby mixed greens in a extra virgin olive oil lemon dressing

CAPRICCIO IMPERIALE - 14

Chilled seafood salad with lobster, shrimp, baby calamari and green beans tossed in a Italian extra virgin olive oil lemon dressing

INSALATA ♦ SALADS

MISTA - 10

Baby mixed greens with tomatoes, cucumber, celery, radish and carrots tossed in our classic balsamic vinaigrette

TRI-COLORI - 11

Baby arugula, radicchio and Belgian endive tossed in our classic balsamic vinaigrette topped with walnuts and shaved Parmesan cheese

POMODORI & CIPOLLE - 10

Sliced Roma tomatoes and red onions tossed with extra virgin olive oil and balsamic vinegar

TIBURCIO - 11

Baby mixed greens tossed in a raspberry vinaigrette, topped with roasted pine nuts, sun dried tomatoes and crumbled goat cheese

CAESAR - 10

*Romaine lettuce hearts and croutons tossed in our classic creamy Caesar dressing topped with Parmesan cheese
(Topped with whole anchovies +1)*

CUNEO - 12

A wedge of iceberg lettuce topped with buttermilk blue cheese dressing, pear tomatoes, avocado, hardboiled egg, apple wood smoked bacon and crumbled Maytag blue cheese

TAGLIATA - 13

Our chopped salad with romaine and iceberg lettuce, tomatoes, turkey breast, salami and fresh mozzarella cheese tossed in a champagne vinaigrette

PIZZE ♦ PIZZA

Our pizza dough is made fresh daily in-house

MARGHERITA - 13

Tomato sauce, mozzarella cheese and basil

CAPRICCIOSA - 14

Tomato sauce, mozzarella cheese, mushrooms, artichoke hearts and kalamata olives

RUSTICA - 15

Mozzarella cheese, goat cheese and oregano topped with fresh tomato, arugula and topped with Prosciutto di San Daniele

CHECCA - 13

Mozzarella cheese, fresh tomatoes, garlic, extra virgin olive oil and basil

SALSICCIA - 15

Tomato sauce, mozzarella cheese, mild Italian sausage, mushrooms and artichoke hearts

TEVERE - 14

Mozzarella cheese, spicy chicken breast, baked onions, roasted peppers, fresh mozzarella cheese and topped with fresh tomatoes

DELUXE - 14

Tomato sauce, mozzarella cheese, pepperoni, mild Italian sausage, mushrooms, green peppers and onions

FUNGHI E PROSCIUTTO - 15

Tomato sauce, mozzarella cheese, mushrooms and topped with Prosciutto di Parma

PRIMAVERA - 14

*Tomato sauce, tri-color bell peppers, red onions, mushrooms, artichoke hearts, zucchini, tomatoes, kalamata olives and basil
(Served with or without cheese)*

PRIX FIXE SPECIAL - 18

*First Course: Choose any Appetizer, Soup or Salad
Second Course: Choose any Pizza, Panini or Pasta*



PANINI ♦ SANDWICH

Our Panini bread is baked fresh daily in-house

CAPRESE - 12

Fresh mozzarella cheese, tomato, basil and a pesto aioli

PROSCIUTTO - 15

Prosciutto di San Daniele, fresh mozzarella cheese, tomato, baby arugula with a balsamic vinaigrette

ITALIANO - 16

Imported prosciutto, salami, mortadella, provolone cheese, spicy peppers, romaine lettuce, tomato and a champagne vinaigrette

POLPETTA - 13

House made meatballs with pomodoro sauce and mozzarella cheese

POLLO ALLA GRIGLIA - 14

Grilled chicken breast with provolone cheese, roasted peppers and a pesto aioli

BISTECCA - 18

Thinly sliced USDA choice filet mignon with aged Tillamook cheddar cheese, tomato, red onions and a garlic aioli

PASTE ♦ PASTA

SPAGHETTI AGLIO E OLIO - 13

Spaghetti tossed with extra virgin olive oil, garlic, parsley and crushed red chili flakes

SPAGHETTI VECCHIO MONDO - 17

Spaghetti tossed with our house made, hand-rolled meatballs in our pomodoro sauce

RIGATONI BOLOGNESE - 17

Rigatoni tossed with our signature meat sauce

LINGUINE ALLA PUTTANESCA - 15

Linguine tossed with kalamata olives, capers, mushrooms and basil in our pomodoro sauce

PENNE ALLA VODKA - 15

Penne tossed in a light tomato cream sauce with a touch of vodka

PENNE ARRABBIATA - 15

Penne tossed with garlic, olive oil, red chili flakes and parsley in a spicy marinara sauce

LINGUINE ALLA ZINGARA - 16

Linguine tossed with diced chicken breast, sun dried tomatoes, leeks, zucchini, fresh tomatoes and basil tossed in a olive oil garlic sauce

LINGUINE MARE E MONTE - 20

Linguine tossed with sautéed diced jumbo shrimp, shitake mushrooms and fresh tomatoes in a creamy pesto sauce

PENNE AL SALMONE - 19

Penne tossed with diced salmon, scallions, green beans, radicchio and tomatoes in a cream sauce

LINGUINE ALLE VONGOLE - 19

Linguine tossed with manila clams, garlic, red chili flakes and parsley in a white wine sauce

CAPELLINI ALLO SCOGLIO - 18

Capellini tossed with diced jumbo shrimp, garlic, basil, bell peppers, zucchini, eggplant, and scallions in a olive oil cognac sauce

SECONDI ♦ ENTREES

SALMONE AL FORNO - 22

Oven broiled sustainable salmon topped with baby mixed greens and black olives tossed in olive oil and balsamic vinegar

SCAMPI LA VECCHIA - 22

Jumbo shrimp sautéed with garlic and rosemary in a white wine sauce

POLLO MILANESE - 20

Lightly pounded and breaded chicken breast topped with sautéed fresh tomatoes, garlic, and extra virgin olive oil

POLLO ALLA LEVINI - 20

Grilled chicken breast marinated with olive oil, garlic, parsley and crushed red chili flakes, served with sautéed green vegetables

POLLO AL LIMONE - 20

Grilled chicken breast sautéed in a white wine lemon sauce

COSTOLETTE D'AGNELLO - 22

Grilled baby lamb chops on a bed of baby arugula, shaved parmigiano regiano and aged balsamic vinegar

TAGLIATA DI MANZO - 22

Thinly pounded USDA choice filet mignon grilled and topped with an arugula salad tossed in an extra virgin olive oil lemon dressing

BISTECCHINE ALLA PIZZAIOLA - 22

Grilled USDA choice filet mignon medallions topped in a light white wine pomodoro sauce with garlic, basil and oregano