

GRADUATION MENU

APPETIZERS

House Salad	7.00	Arancini *	10.00
Baby greens topped with carrots, peppers, and cucumbers. Dressings: Balsamic, Italian, Ranch, Blue Cheese		Breaded and fried ball of rice, stuffed with spinach and mozzarella. Served in marinara.	
Caesar Salad *	9.00	Mushroom alla Focaccia	14.00
Romaine lettuce, parmesan, house-made croutons, and Caesar dressing.		House-made focaccia bread topped with portabella mushrooms, sundried tomatoes, creamy pesto, and melted mozzarella.	
Tomato Basil Burrata	15.00	Italian Fries *	sm 9.00 lg 14.00
Creamy burrata on a bed of blistered cherry tomatoes, roasted garlic cloves, basil, olive oil, and balsamic reduction. Served with house-made crostini.		Thick-cut fries dusted with garlic, parmesan and rosemary. Served with ketchup and pesto aioli.	
Breaded Cheese Ravioli (7) *	12.00	Steamed Mussels	15.00
Breaded and fried ravioli served with marinara.		With white wine, capers, herbs, lemon, garlic, and a touch of spice.	

ENTRÉES

Chicken Parmesan *	28.00	Chicken Broccoli Alfredo	30.00
Breaded and deep-fried chicken topped with marinara and mozzarella. Served with spaghetti.		Chicken and broccoli with sundried tomatoes in a creamy alfredo sauce. Served with penne.	
Chicken Saltimbocca	33.00	Pasta Primavera	21.00
Chicken cutlets layered with prosciutto and fontina cheese, in a marsala wine sauce with mushrooms and spinach. Served with linguini.		Roasted asparagus, cherry tomatoes, and peas. Tossed in olive oil with roasted garlic, fresh basil, and a touch of lemon.	
Chicken Piccata	33.00	Spaghetti with Meatballs *	23.00
Breaded and pan-fried chicken breast with roasted asparagus and mashed potatoes. Served in a white wine lemon sauce with capers.		Three house-made meatballs with spaghetti and marinara sauce, topped with parmesan.	
Shrimp Scampi	30.00	Chicken alla Vodka	30.00
Shrimp, broccoli, diced tomatoes and capers in a lemon, butter and garlic sauce with parmesan. Served with linguini.		Sautéed chicken in a vodka tomato cream sauce with spinach. Served with penne pasta.	
Crazy Alfredo	31.00	Linguini with Mussels	28.00
Chicken, sausage, salami and roasted red peppers in a spicy alfredo sauce. Served with fettuccine.		With herbs and a touch of heat. Your choice of marinara or white wine sauce.	
Braised Beef Ragu	29.00	Eggplant Parmesan *	27.00
Braised beef cooked down with tomatoes and herbs. Served over fettuccine with a dollop of ricotta.		Breaded eggplant layered with marinara and mozzarella. Served with spaghetti.	
Sweet and Spicy Alfredo *	31.00	Grilled Chicken Salad	21.00
Spinach, sausage and chicken in a sweet and spicy cream sauce. Served with fettuccine.		Rosemary chicken on top of a house or Caesar salad.	
Risotto	29.00	Penne Tomato Basil Mozzarella	24.00
Creamy risotto with chicken, pancetta, spinach, and roasted peppers.		Penne pasta with diced tomatoes, garlic, basil and marinara sauce, topped with melted mozzarella.	

Gluten free pasta may be substituted for \$2.00. (*) Indicates dishes that cannot be made gluten free.

Please inform your server if a person in your party has a food allergy.

A 20% gratuity may be added to any table with bill(s) totaling \$100 or more.