SALADS & SOUPS

All our greens are organic

Caesar	with Pecorino Shavings and Garlic Croutons	half $2.75 / full $4.95
Vegetariana	Grilled Vegetables, Greens, Fresh Mozzarella, Balsamic Dressing	full $5.95
Mixed Greens	Tomatoes, Balsamic and Gorgonzola Cheese	half $2.75 / full $4.75
Caprese	with Tomatoes, Mozzarella, Basil, and Olive Oil	half $3.95 / full $6.50
Spinach	Baby Spinach, Red Onions, Tomatoes, Bacon, Ricotta Salata, Walnuts add shrimp $3 add chicken $1.75	half $3.50 / full $5.95
Insalata di Pollo	Grilled Chicken. Mixed Greens, Gorgonzola Cheese	full $7.95
Chopped Salad	Romaine Lettuce, Bacon, Grilled Chicken, Carrots, Tomatoes add shrimp $3 add chicken $1.75	full $7.50
Minestrone		cup $2.75 / bowl $3.95
Torellini		cup $3.75 / bowl $4.95

SIDES

Bruschetta	Grilled Rustic Garlic Bread with Tomatoes, Basil, Garlic and Olive Oil	$2.75 / $4.50
Garlic Bread		$1.75 single serving
Polenta Farcita	Broiled Polenta with Fontina, Spinach, Brown Butter and Sage	$3.75
Brussels Sprouts	Roasted with Onions, Garlic, Brown Butter and Sage	$4.25
Spinach or Broccoli	with Garlic, and Olive Oil	$3.95

PIZZA

Margherita	Tomato, Fresh Mozzarella, Basil and Olive Oil	$6.50
Quattro Formaggi	Mozzarella, Fontina, Gorgonzola, Parmesan	$7.50
Salsiccia	Fennel Sausage, Red Onions, Tomato, Mozzarella	$7.95
Funghi	Portobello, Pancetta, Rosemary, Fontina	$7.95
Calabrese	Spicy Salame, Tomato, Mozzarella, Calabrese Peperoncini	$7.75
Calzone	Ricotta, Sausage, Mushrooms, Onions, Tomato, Pancetta	$7.50
Vegetariano	Grilled Vegetables, Fresh Tomato, Fresh Mozzarella, Basil	$7.50

PANINI

served with mixed greens

Vegetariano	Grilled Eggplant, Zucchini, Mozzarella and Pesto	$6.50
Caprese	with Tomatoes, Mozzarella, Basil, and Olive Oil	$6.50
Pollo Panino	Grilled Chicken, Fontina, Spinach, Aioli	$6.50
Meatball Panino	with Fontina and Spicy Tomato Sauce	$6.50

SPECIALTY PASTAS

Gemelli	with Smoked & Grilled Chicken, Sun-dried Tomatoes, Cream, Mushrooms	$7.50
Penne Portobello	with Sausage, Chicken, Mushroom, Roasted Garlic Cream Sauce	$7.50
Ravioli di Zucca	Roasted Butternut Squash Ravioli with Brown Butter, Sage	$6.75
Frutti di Mare	Spaghetti with Mussels, Shrimp, Calamari, Tomato	$8.25
Mafaldine	Wide-noodle Pasta with White Shrimp, Tomato Cream Sauce	$8.25

LIGHTER FARE

Capellini Pomodoro	with Tomato, Garlic, Basil, Olive Oil (or Pesto)	$5.85
Healthy Chicken Fusilli	Whole Wheat Pasta, Grilled Chicken, Zucchini, Tomatoes, Basil	$6.50
Verdure	Sauteéd Brussels Sprouts, Zucchini, Spinach, Broccoli, Tomatoes add shrimp $3 add chicken $1.75 add whole wheat fusilli $1	$5.50
Griglia	Grilled Skinless Chicken Breast with side of Spinach or Whole Wheat Fusilli	$7.75

TRADITIONAL PASTAS

Rigatoni Bolognese	with Beef and Pork Ragout, Mushrooms, Herbs	$6.50
Gemelli Gorgonzola	with Spinach, Gorgonzola, Diced Tomatoes	$5.50
Baked Rigatoni	with Fontina, Mushrooms, Bolognese add meatballs $2	$7.50
Polpette Spaghetti	with Beef and Pork Meatballs, Spicy Tomato	$5.95
Parmigiana	with Chicken Breast Parm served over Penne Pomodoro	$8.25
Fettuccine Alfredo	Alfredo sauce and cracked Black Pepper	$6.75
Tortellini	Traditional with Cream and Pancetta (or Bolognese)	$6.95
Ravioli di Magro	Ricotta & Spinach Ravioli with Pomodoro or Gorgonzola Sauce	$6.75

For all Pastas add shrimp $3 add chicken $1.75

"RIDING A VESPA THROUGH TRAFFIC CAN BE TRICKY. DOING IT WITH A PLATE OF TAKE-OUT PENNE — THAT'S IMPRESSIVE."

Adriano Paganini
Chef and Owner