



APPETIZERS

FRESH MOZZARELLA & TOMATO
Basil infused olive oil - balsamic syrup - 15

BRUSCHETTA
Grilled focaccia - fresh mozzarella
tomatoes - garlic - basil infused olive oil - 15

ITALIAN QUESADILLA
Andouille sausage - grilled chicken
caramelized onions - roasted red peppers
basil - mozzarella - Roma tomatoes - 19

FRIED CALAMARI
Marinara - 18

SPICY GRILLED SHRIMP
Cayenne pesto aioli - 18

STEAMED MUSSELS
Garlic white wine - crostini - 19

SANDWICHES

Served on foccacia bread with pasta salad
**Substitute a mixed green or Caesar salad - 4*

HERB CRUSTED CHICKEN
Roasted red peppers - basil-infused olive oil
caramelized onions - provolone - 16

TURKEY CLUB
Turkey - bacon - mixed greens - tomato
cayenne pesto aioli - provolone - 16

"THE RICHIE RICH"
Grilled chicken - fresh mozzarella
mixed greens - balsamic vinaigrette
Roma tomatoes - 16

CHICKEN PESTO
Grilled chicken - pesto
Roma tomatoes - fresh mozzarella - 16

CHICKEN CLUB
Herb crusted chicken - provolone - bacon
mixed greens - tomato - ranch dressing - 16

FRIED EGGPLANT
Fried eggplant - tomato - shaved parmesan
basil-infused olive oil - 15

VEAL CUTLET SANDWICH
Topped with prosciutto
roasted red peppers - basil olive oil
shaved parmesan - 19

STEAK & CAESAR SANDWICH*
Sliced sirloin - romaine
Caesar dressing - parmesan - 18

SALADS

MIXED GREEN SALAD - 8

CAESAR SALAD - 8
Balsamic Vinaigrette - Raspberry Vinaigrette - Ranch
Lemon Herb Vinaigrette - Caesar

VERDURA SALAD
Grilled chicken - roasted red peppers - goat cheese
walnuts mixed greens - raspberry vinaigrette - 17

VEGETARIAN CHEF SALAD
Kalamata olives - roasted red peppers - Tuscan beans
goat cheese - zucchini - squash - tomato - mixed greens
balsamic vinaigrette - 16

"THE JEFFREY" - CHEF SALAD*
Chicken & sliced sirloin - kalamata olives
roasted red peppers - goat cheese - Tuscan beans
tomato - mixed greens - balsamic vinaigrette - 21

BABYMOON SALAD
Herb crusted chicken - roasted red peppers - zucchini
kalamata olives - mixed greens - tomato - ranch dressing - 17

GRILLED SALMON SALAD*
Grilled salmon - artichokes - sundried tomatoes
mixed greens - balsamic vinaigrette - 21

"THE JUDY"
Blackened Chicken Caesar Salad - 17

ITALIAN SALAD
Romaine - artichokes - kalamata olives - prosciutto
fresh mozzarella - balsamic vinaigrette - 17

PESTO SALMON SALAD*
Grilled salmon topped with pesto - mixed greens
sundried tomatoes - walnuts - lemon herb vinaigrette - 21

NEW YORK STYLE PIZZA

TEN INCH CHEESE - 15 | SIXTEEN INCH CHEESE - 21

TOPPINGS

Pepperoni - Meatballs - Sausage - Tomatoes - Mushrooms
Caramelized Onions - Roasted Red Peppers - Jalapeños Black
Olives - Broccoli - Pesto - Zucchini - Spinach
Ten Inch - 1.5 each / Sixteen Inch - 2.5 each

GOURMET TOPPINGS

Portobello Mushrooms - Sundried Tomatoes
Artichoke Hearts - Goat Cheese - Grilled Chicken
Andouille Sausage - Prosciutto - Capers
Ten Inch - 2.5 each / Sixteen Inch - 3.5 each

SPECIALTY PIZZA

SMALL - 18 | LARGE - 27

WHITE PIZZA
Parmesan - garlic - ricotta - Romano - mozzarella

BBQ CHICKEN
BBQ chicken - caramelized onions - mozzarella BBQ sauce

MARGHERITA PIZZA
Roma tomatoes - fresh mozzarella - basil

SPINACH PIZZA
Spinach - Roma tomatoes - mozzarella - olive oil base

CALZONE Ricotta - mozzarella cheese - 18

STROMBOLI Pepperoni - mozzarella - 18

ENTREES

LOBSTER RAVIOLI

Shrimp - Roma tomatoes - saffron cream sauce - 35

SEAFOOD FRA DIABLO

Mussels - shrimp - calamari
white wine marinara - fettuccine - 35

CHICKEN PARMESAN & SPAGHETTI

Marinara - mozzarella - 24

CHICKEN MARSALA

Portobello mushrooms - Marsala demi-glace
grilled vegetables - angel hair - 25

GRILLED SALMON*

Herb butter - herb risotto - grilled vegetables - 30

FUSILLI ALA NONA

Grilled chicken - sun-dried tomatoes
broccoli - garlic & olive oil - 24

MEAT LASAGNA

Ricotta - mozzarella - meat sauce - 24

RIGATONI BOLOGNESE

Bolognese sauce - mozzarella cheese - 26

PENNE ALA VODKA

Vodka sauce - peas - prosciutto
Roma tomatoes - 24

CHICKEN ALFREDO

Fettuccine - 24

SPAGHETTI & MEATBALLS

Homemade meatballs - marinara - 22

PAN SEARED SALMON & SHRIMP*

Artichokes - sun-dried tomatoes
lemon white wine - risotto - 32

VEAL SALTIMBOCCA

Prosciutto - Kalamata olives - mushrooms
fresh mozzarella - spinach
Marsala wine sauce - angel hair - 36

SOUPS

MINISTRONE Cup 8 - Bowl 10 **SHRIMP TOMATO BASIL** Cup 9 - Bowl 11

VEGETARIAN

AGNOLOTTI CON CREMA

Spinach ravioli - Roma tomatoes
sweet vermouth cream sauce - 27

BAKED ZITI

Marinara - ricotta - penne pasta - 23

PASTA PESTO

Portobello mushrooms - artichoke hearts
roasted red peppers - pesto-olive oil - fettuccine - 24

VEGETABLE LASAGNA

Spinach - sun-dried tomatoes - squash
zucchini - portobello mushrooms
tomato-pesto cream sauce - 23

PORCINI MUSHROOM RAVIOLI

Roasted Roma tomatoes
garlic gorgonzola demi-glace - 27

EGGPLANT PARMESAN & SPAGHETTI

Mozzarella - marinara - 24

ASK ABOUT
CATERING



ASK ABOUT
PRIVATE EVENTS

*MAY BE COOKED TO ORDER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness