



APPETIZERS

FRESH MOZZARELLA & TOMATO
Basil infused olive oil - balsamic syrup - 14

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 - 18

FRIED CALAMARI

Marinara - 18

SPICY GRILLED SHRIMP

Cayenne pesto aioli - 17

STEAMED MUSSELS

Garlic white wine - crostini - 18

SANDWICHES

Served on focaccia 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 - 15

CHICKEN PESTO

Grilled chicken - pesto Roma tomatoes - fresh mozzarella - 15

CHICKEN CLUB

Herb crusted chicken - provolone - bacon mixed greens - tomato - ranch dressing - 15

FRIED EGGPLANT

Fried eggplant - tomato - shaved parmesan basil-infused olive oil - 14

VEAL CUTLET SANDWICH

Topped with prosciutto roasted red peppers - basil olive oil shaved parmesan - 18

STEAK & CAESAR SANDWICH*

Sliced sirloin - romaine Caesar dressing - parmesan - 17

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 - 15

VEGETARIAN CHEF SALAD

Kalamata olives - roasted red peppers - Tuscan beans goat cheese - zucchini - squash - tomato - mixed greens balsamic vinaigrette - 15

"THE JEFFREY" - CHEF SALAD*

Chicken & sliced sirloin - kalamata olives roasted red peppers - goat cheese - Tuscan beans tomato - mixed greens - balsamic vinaigrette - 20

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 - 20

"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 - 20

NEW YORK STYLE PIZZA

TEN INCH CHEESE - 14 | SIXTEEN INCH CHEESE - 20

TOPPINGS

Pepperoni - Meatballs - Sausage - Tomatoes - Mushrooms
Caramelized Onions - Roasted Red Peppers - Jalapeños Black
Olives - Broccoli - Pesto - Zucchini - Spinach

Ten Inch - 1 each / Sixteen Inch - 2 each

GOURMET TOPPINGS

Portobello Mushrooms - Sundried Tomatoes
Artichoke Hearts - Goat Cheese - Grilled Chicken
Andouille Sausage - Prosciutto - Capers

Ten Inch - 2 each / Sixteen Inch - 3 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 - 32

SEAFOOD FRA DIABLO

Mussels - shrimp - calamari
white wine marinara - fettuccine - 32

CHICKEN PARMESAN & SPAGHETTI

Marinara - mozzarella - 24

CHICKEN MARSALA

Portobello mushrooms - Marsala demi-glace
grilled vegetables - angel hair - 24

GRILLED SALMON*

Herb butter - herb risotto - grilled vegetables - 29

FUSILLI ALA NONA

Grilled chicken - sun-dried tomatoes
broccoli - garlic & olive oil - 22

MEAT LASAGNA

Ricotta - mozzarella - meat sauce - 22

RIGATONI BOLOGNESE

Bolognese sauce - mozzarella cheese - 23

PENNE ALA VODKA

Vodka sauce - peas - prosciutto
Roma tomatoes - 22

CHICKEN ALFREDO

Fettuccine - 22

SPAGHETTI & MEATBALLS

Homemade meatballs - marinara - 20

PAN SEARED SALMON & SHRIMP*

Artichokes - sun-dried tomatoes
lemon white wine - risotto - 29

VEAL SALTIMBOCCA

Prosciutto - Kalamata olives - mushrooms
fresh mozzarella - spinach
Marsala wine sauce - angel hair - 33

SOUPS

MINISTRONE Cup 7 - Bowl 9 **SHRIMP TOMATO BASIL** Cup 8 - Bowl 10

VEGETARIAN

AGNOLOTTI CON CREMA

Spinach ravioli - Roma tomatoes
sweet vermouth cream sauce - 24

BAKED ZITI

Marinara - ricotta - penne pasta - 20

PASTA PESTO

Portobello mushrooms - artichoke hearts
roasted red peppers - pesto-olive oil - fettuccine - 21

VEGETABLE LASAGNA

Spinach - sun-dried tomatoes - squash
zucchini - portobello mushrooms
tomato-pesto cream sauce - 21

PORCINI MUSHROOM RAVIOLI

Roasted Roma tomatoes
garlic gorgonzola demi-glace - 25

EGGPLANT PARMESAN & SPAGHETTI

Mozzarella - marinara - 22

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