

HAPPY HOUR

WEEK DAYS 5pm to 6.30pm NO TAKE OUT
BAR ONLY



APPETIZER

BRUSCHETTA...7
HOUSE SALAD...7
POLPETTINE...9
FLATBREAD MARGHERITA...10
FLATBREAD PEPPERONI...12

WINES

HOUSE RED*...8
HOUSE WHITE*...8
HOUSE SANGRIA*...8 (WHEN AVAILABLE)
available after Happy Hour with different price

MENU

APPETIZERS

FOCACCIA GARLIC BREAD...6
Homemade rosemary & garlic focaccia bread

BRUSCHETTA...10
Grilled baguette bread topped with chopped tomato, fresh garlic, Italian extra virgin olive oil & fresh basil

BRUSCHETTA AVOCADO...12
Grilled baguette bread topped with chopped tomato, chopped avocado, fresh garlic, Italian extra virgin olive oil & fresh basil

CROSTINI BURRATA...14
Grilled baguette, fresh burrata cheese, roasted tomato, extra virgin olive oil, fresh basil, balsamic reduction (add: Italian imported prosciutto \$4)

CROSTINI GOAT CHEESE & PROSCIUTTO...15
Grilled baguette, goat cheese, fig preserve, fresh basil, Prosciutto, balsamic reduction

TAGLIERE MISTO...24
Italian Imported cold cuts & cheeses, grilled home made focaccia, preserve

SALAD

LA MISTA...\$12
Mixed greens, carrots, tomatoes, cucumber, avocado, Extra virgin olive oil, Modena balsamic vinegar

TRICOLORE SALAD...14
Mixed greens, tomatoes, cucumber, cherry mozzarella, shaved Parmesan, Extra virgin olive oil, Modena balsamic vinegar

MELE E FORMAGGIO...14
Baby spinach, cucumber, gorgonzola DOC, apple, walnut, Extra virgin olive oil, Modena balsamic vinaigrette

ADD:\$2 avocado \$6 grilled chicken breast
\$12 black tiger shrimp

PASTA homemade

ADD: Chicken breast \$4
Black tiger shrimp \$10

SPAGHETTI MARINARA...16
Homemade Spaghetti, homemade basil tomato sauce, Parmesan cheese

FETTUCCINE CREMA MUSHROOM...19
Homemade fettuccine, cream sauce, sautéed mushrooms, Parmesan cheese, walnut

SPAGHETTI PRIMAVERA...19
Homemade Spaghetti, vegetables, basil tomato sauce, Parmesan cheese

SPAGHETTI CACIO E PEPE...19
Homemade Spaghetti, Pecorino Romano, Parmesan cheese, touch of cream, black pepper

BUCATINI AMATRICIANA...19
Bucatini, pancetta, onions, tomato basil sauce, Pecorino cheese

SPINACH RICOTTA RAVIOLI...19
Spinach and ricotta homemade ravioli, butter, sage, Parmesan cheese

BUTTERNUT SQUASH RAVIOLI...20
Butternut Squash homemade ravioli, cream sauce, Parmesan cheese, parsley

TAGLIATELLE BOLOGNESE E POLPETTINE...22
Homemade tagliatelle, homemade bolognese sauce, homemade meatballs, Parmesan cheese

CAVATELLI SALSICCIA E FUNGHI...21
Homemade cavatelli pasta, basil tomato sauce, Italian sausage, mushroom, Parmesan cheese

GNOCCHI LAMB RAGU...21
Homemade gnocchi, lamb ragu, Pecorino cheese, parsley

SPAGHETTI CON SCAMPI...22
Homemade spaghetti, garlic spicy white wine sauce, cherry tomatoes, black tiger shrimp, parsley

RISOTTO WITH SHRIMP...26
Aged Carnaroli Rice, white wine, cherry tomato, garlic, black tiger shrimp, Parmesan cheese

HOT PLATE

POLPETTINE...12

Homemade meatballs, light spicy tomato sauce, Parmesan cheese, toasted bread

EGGPLANT PARMIGIANA (gluten free)...14

Layers of grilled eggplant, tomato sauce, shredded mozzarella, topped with Parmesan cheese

POLENTA BOLOGNESE (gluten free)...14

Home-style corn meal on a bed of our meat sauce, topped with Parmesan cheese

(add: \$3 Italian sausage, \$6 meatballs)

HOMEMADE LASAGNA BOLOGNESE...16

Homemade lasagna sheet, bolognese sauce, mozzarella, besciamella, parmesan

SCAMPI DIAVOLA (gluten free)...16

Black tiger shrimp sautéed in a garlic spicy white wine sauce, with toasted bread

POLENTA with SCAMPI (gluten free)...18

Black tiger shrimp sautéed in a garlic spicy white wine sauce with a side of home-style polenta

POLLO al MARSALA...22

Chicken breast, mushroom, marsala sauce, rosemary potato medley

PIZZA FLATBREAD

MARGHERITA PIZZA...12

Flatbread, tomato sauce, mozzarella, fresh basil

TRE FORMAGGI PIZZA ...13

Flatbread, mozzarella, gorgonzola doc, Parmesan, garnished with sliced apple and basil

MARGHERITA PEPPERONI...12

Flatbread, tomato sauce, mozzarella, pepperoni, fresh basil

BRUSCHETTA PIZZA...14

Flatbread tomato sauce, shredded mozzarella, topped with chopped tomatoes sautéed in Italian extra virgin olive oil, fresh garlic & basil

SCHIACCIATA PIZZA...15

Flatbread, tomato sauce, mozzarella, Imported Italian spicy salame, fresh basil

BOLOGNESE PIZZA...16

Flatbread, homemade meat sauce, mozzarella, fresh basil

PROSCIUTTO & ARUGOLA PIZZA ...18

Flatbread, tomato sauce, mozzarella, topped with Imported Italian Prosciutto, arugola, Parmesan

ADDS:

Red Onions \$1

Olives...\$1

Mushrooms \$2

Pepperoni \$2

Red Pepper \$2

Italian salame \$4

Italian sausage \$3

Prosciutto...\$6

DESSERT

HOMEMADE PANNACOTTA...7

Vanilla infused Italian custard made with cream, topped with choice of homemade culis+strawberry or caramel+nuts

HOMEMADE TIRAMISU...9

Layers of creamy mascarpone custard set atop espresso-soaked ladyfingers topped with cocoa powder

HOMEMADE NUTELLA APPLE PASTRY...10

Oven baked Puff Pastry filled with apple and Nutella, almond, Vanilla ice cream

TORTINO AL CIOCCOLATO...8

Homemade molten chocolate cake, homemade mix berries compose, Vanilla ice cream

HOMEMADE NUTELLA PASTRIE BITES

Oven baked Puff Pastry filled with Nutella

4 count...\$10

8 count...\$18

20 count...\$40

SOFT DRINKS

SPARKLING WATER 500ml...4.50

SPARKLING WATER 750ml...6

CAN SODA...3

Coke, Diet Coke, Sprite

PELLEGRINO SODA...4

Lemon, Orange, Blood Orange

SHIRLEY TEMPLE...4

CAFFETERIA

ESPRESSO...3.5

DOUBLE ESPRESSO ... 5

AMERICANO...4

MACCHIATO...4

CAPPUCCINO...5

LATTE...5

HOT TEA...4.5

HOT WATER...1

Please be advise: some prices maybe subject to change

GRATUITI: Party of 6 and more 20% gratuity to add

BYOB: \$20

PAYMENTS: Max 3 Credit Cards per table. Minimum Credit Card purchase \$15

ALLERGIES: Please advise your server of any allergies as not all ingredients are listed

SUBSTITUTIONS: 1 substitution is allowed when possible. Let's try to keep it authentic :)

BYOC: \$8 cake plating fee when you bring your own cake