

Limoncello

❖ Antipasti ❖

NEW **Garlic Twists** \$8.95

Artisan bread sticks twisted and smothered in minced garlic butter then sprinkled with Parmesan cheese and parsley flakes

Bruschetta Capri \$10.95

Toasted house-made Artisan bread, mozzarella, heirloom tomatoes, and garlic, drizzled with balsamic glaze

GF Melanzane di \$12.95

Parmigiana

Sliced eggplant pan fried in oil then baked with tomato sauce, mozzarella, and Parmesan cheese

Caprese \$12.95

Sliced fresh mozzarella, sliced tomatoes, kalamata olives, basil with made in-house pesto dressing

Piatto di Parma \$14.95

Sliced prosciutto crudo Pio Tosini Italian dry-aged to perfection

Piatto di bufala \$15.95

Imported fresh mozzarella bufala DOP, wild arugula, and prosciutto di Parma with a balsamic glaze.

Burrata \$16.95

Burrata, roasted heirloom tomato, crostini with pesto sauce

Piatto Misto Italiano \$19.95

Italian cured meat platter, premium Italian cheese and marinated olives

v Bruschetta Tradizionale \$8.95

Toasted house-made Artisan bread, fresh diced tomatoes, basil drizzled with Extra Virgin olive oil

Tris Crostini \$11.95

Three slices of toasted bread topped with goat cheese and soppressata; mozzarella, porchetta and pesto sauce; and spicy bacon marmalade with ricotta cheese

Polpette meatball \$12.95

Ground beef rolled in minced aromatic herbs, breaded and cooked in a light tomato sauce

Arancini Siciliani \$14.95

Stuffed saffron rice ball filled with mozzarella, Ragu, and coated with bread crumbs

Cozze alla Tarantina \$14.95

Fresh mussels cooked in tomato, Calabrian chili, garlic, and white wine served with toasted bread.

Carpaccio di Bresaola \$15.95

Lean, tender, and air-dried salted beef, and shaved Parmesan with homemade grapefruit dressing.

Fritto di Calamari \$15.95

Tender white rings of calamari (marinated for 24 hours in milk) lightly dusted, quick fried, and served with spicy marinara sauce.

❖ Zuppe-Soups ❖

GF Crema di pomodoro \$8.75

Light cream tomato soup served with toasted bread

GF Vellutata di funghi \$8.75

Velvety mushroom soup served with toasted bread

Minestrone \$9.75

Fresh organic vegetables soup served with toasted bread (ditalini pasta, potatoes, zucchini, onions, celery, carrots, stock, and tomatoes)

+Our Artisan House-made bread is made daily using authentic Italian recipes. A side of bread can be purchased for \$2.5 for 3 slices, or a take home a fresh loaf for \$10+

❖ *Insalate-Salads* ❖

La Mista \$11.95
Arcadian spring mix, olives, house-made croutons, shaved Parmesan, red onions, heirloom tomatoes, and mild pepperoncinis, with our house-made balsamic dressing

🌱 **Caesar** \$11.95
Romaine lettuce, house-made croutons, shaved Parmesan with 2 of our house-made Caesar dressings

🌱 **La Mango** \$11.95
Acadian spring mix, mango, strawberries, red onions, slivered almond, and cranberries served with raspberry vinaigrette dressing

Tonno \$13.95
Arcadian spring mix, heirloom tomatoes, mozzarella, olives, and red onions topped with tuna and served with our house-made lemon dressing

Di Pollo \$13.95
Arcadian spring mix, avocado, grilled chicken, heirloom tomatoes served with our house-made lemon dressing

+additional house-made dressings can be added for \$1 each

❖ *Panini / Sandwiches* ❖

Served with choice of side salad or bag of Sun Chips (ask about variety of flavors)
+ Monday - Friday lunch add a cup of any soup for \$3 +

NEW **Limoncello Panini** \$15.95
Coin Sausage, roasted red peppers, red onions, with mozzarella, and parmesan cheeses all smothered with house-made marinara sauce

NEW **Hot Pastrami Panini** \$15.95
Thin sliced pastrami, provolone, romaine lettuce, red onion, giardiniera, all topped with our house-made mustard, mayonnaise and dressing

NEW **Pesto Chicken Panini** \$15.95
Seasoned sliced chicken breast, tomato, mozzarella, pesto, and arugula

NEW **Chicken Caesar Panini** \$15.95
Seasoned sliced chicken breast, slivered parmesan, romaine lettuce, smothered with our house-made Caesar dressing

NEW **v Veggie Panini** \$14.95
Porcini mushroom, tomato, red onion, arugula topped with our house-made Peroni mustard

NEW **4 Cheese Grilled Cheese** \$15.95
Bufala mozzarella, brie, provolone picante, grana Padano and tomato

NEW **Italian Cold Cut** \$15.95
Served Hot or Cold on a baguette roll with mortadella, salami, ham, sopressata, giardiniera, Provolone cheese, romaine, tomato, onion, topped with our house-made mayonnaise and dressing

NEW **Meatball** \$15.95
House-made meatballs, provolone cheese smothered in our specialty meatball sauce served on a toasted baguette roll

❖ *Pasta Fresca- Handmade fresh Pasta* ❖

Our pastas are made in-house, using only the finest Italian ingredients.

- * **Tagliatelle alla bolognese** \$16.95
House-made tagliatelle (long, flat ribbon pasta) with tomato-based vegetable-meat sauce
- Spaghetti Chitarra (Guitar noodle)** \$16.95
House-made Spaghetti Chitarra (thicker form of spaghetti square shaped rather than round giving it a firmer bite) in house-made tomato meat sauce
- Tortellini Panna prosciutto** \$17.95
Homemade fresh pasta in a light cream sauce and crispy prosciutto cotto
- * **Orecchiette alle cime di Rapa** \$17.95
House-made orecchiette (small saucer shape pasta) with spicy Calabrian chili, rapini, and sausage in tomato pan sauce
- Tagliolini al nero di seppia e Scampi** \$18.95
House-made black ink tagliolini (wide ribbon pasta) with white wine tomato sauce, shrimp, cherry tomatoes, and asparagus
- * **Gnocchi Gorgonzola e noci** \$18.95
House-made gnocchi in a cream Gorgonzola cheese sauce and walnuts
- * **Gnocchi alla caprese** \$18.95
House-made potato dumplings baked in tomato sauce, mozzarella, and fresh basil
- * **Lasagne al forno** \$18.95
Lasagna pasta layered with a tomato-based vegetable-meat sauce and homemade Bechamel sauce, mozzarella cheese, and Parmesan
- Lasagne Verdi Vegetariane** \$18.95
Lasagna Pasta layered with a white cream sauce and veggies
- * **Ravioli di Carne al pomodoro** \$18.95
Ravioli pasta filled with meat & ricotta cheese in pink basil sauce
- Tagliolini ai funghi di Bosco** \$18.95
House-made fresh Tagliolini (wide ribbon pasta) in cream of three different mushrooms (cremini, champignon, oyster)

❖ *Dry Pasta Imported* ❖

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| <ul style="list-style-type: none"> Spaghetti alla Carbonara \$17.95
Imported spaghetti pasta with eggs, hard cheese, bacon, and black pepper * Spaghetti alla Meatball \$18.95
Imported spaghetti pasta with tomato sauce and our in-house made Polpette meatball Spaghetti alla Sausage ... \$18.95
Imported spaghetti pasta with tomato sauce with Italian coin sausages | <ul style="list-style-type: none"> Bucatini alla Amatriciana \$17.95
Bucatini (long thick spaghetti-like pasta with hole down the center) with sauce of guanciale, pecorino cheese, tomato, and onions * Fusilli al pesto \$17.95
Fusilli (corkscrew shaped pasta) with house-made pesto sauce Penne salmone e Vodka \$18.95
Penne (cylinder-shaped pasta) in creamy pink sauce with smoked salmon, cherry tomatoes in a vodka sauce |
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* Highly Recommended Favorites

🍷 *Pizze Tradizionali* 🍷

All traditional pizzas are topped with mozzarella, parmesan, and our house-made tomato sauce using only imported Italian tomatoes (Any Pizza from menu add \$3 for gluten free)

* **Limoncello** \$18.95

Sausage, Onion, Roasted Bell Pepper, Soppresata

* **Margherita** \$16.95

Basil, Parmigiano

Amatriciana \$17.95

Spicy Bacon Marmalade

^{spicy} **Diavola** \$17.95

Soppresata, Calabrian Chili

* **Parma** \$18.95

Prosciutto Crudo, Arugula, Shaved Parmesan

^{spicy} **Capra** \$18.95

Goat Cheese, Soppresata, Calabrian Chili

Toto` Carne \$19.95

Three Meat - Sausage, Soppresata, Prosciutto Cotto

Ortolana \$19.95

Roasted Bell Pepper, Grilled Zucchini, Grilled Eggplant, Onions

* **Bufala** \$19.95

Imported Mozzarella Di Bufala DOP, and Basil

Marinara \$15.95

Garlic, Sicilian Oregano, (no cheese)

Boscaiola \$17.95

Mixed Mushrooms, Garlic, Shaved Parmesan

Porcini \$17.95

Mozzarella , Parmesan, and our house-made tomato sauce*, with Porcini Mushrooms imported from Italy

* **Don Alfonso** \$18.95

Sausage, Soppresata, Garlic

* **De Filippo** \$18.95

Ricotta Cheese, Soppresata, Bolognese

Capricciosa \$18.95

Prosciutto Cotto, Mushrooms, Artichokes, Olives

Tirol \$18.95

Brie Cheese, Speck Smoked Prosciutto

Quattro Stagioni \$19.95

Mozzarella , Parmesan, Soppresata, Sausages, Olives, Mixed Roasted Mushrooms

++ Vegan Cheese can be substituted for an additional \$4 per pizza

+ Add any topping on any pizza for an additional charge per topping (prices vary)

🍷 *Calzone / Fried Pizza* 🍷

* **Calzone Napoletano** \$18.95

Oven fired and filled with Mozzarella, Parmesan, Ricotta Cheese, Soppresata, and our house-made tomato sauce*

Fried Pizza Fritta \$17.95

Deep fried calzone style pizza, filled with Mozzarella, Parmesan, Basil, and our house-made tomato sauce*

* **Fried Monte Vesuvio** \$18.95

Deep Fried calzone style pizza filled with Mozzarella, Ricotta Cheese, and Soppresata

* Highly Recommended Favorites

❖ Pizze Bianche ❖

White pizza with no tomato sauce, topped with white cheeses
Add any topping on any pizza for an additional charge per topping (prices vary)

Delicata \$17.95
Mozzarella, Roasted Cherry Tomato

Pizza Maradona \$17.95
Mozzarella, Ricotta, Bolognese,
Sausage

Bianca \$18.95
Mozzarella Bufala Cheese,
Parmesan, Black Pepper

Quattro formaggi \$19.95
Four Cheeses - Mozzarella, Goat
Cheese, Ricotta, Provolone

Salsiccia & Friarielli \$17.95
Mozzarella, Sausage, Rapini

Bufalina \$18.95
Mozzarella Bufala Cheese, Roasted
Cherry Tomatoes, Arugula

🌱 **Ligure** \$19.95
Cream Pesto, Mozzarella, Parmesan,
Shrimp, Arugula

❖ Gluten Free or Vegan Pizza & Pasta ❖

GF **Gluten Free** \$18.95
Margherita
Mozzarella, Parmesan, and our
house-made tomato sauce using
only imported Italian tomatoes,
basil, and parmigiano

GF **Fusilli gluten free** \$18.95
pasta marinara/bolognese
Our house-made marinara and
tomato based vegetable-meat sauce

v **Vegan Margherita** \$19.95
Pizza
Vegan cheese, house-made tomato
sauce using only imported Italian
tomatoes, and basil (order with
gluten free crust for \$3 additional
charge)

GF **Gnocchi Gluten Free** \$18.95
House-made gluten free gnocchi
with your choice of sauce (Tomato,
Tomato meat, or Gorgonzola)

❖ Bimbi/Kids ❖

Bel e Papa \$9.95
8" Pizza with soppressata

Kid's Pasta \$8.95
With butter, tomato sauce, or
Bolognese sauce

Pizza Scugnizzo \$8.95
8" Pizza Margherita

Kid's Grilled Cheese \$8.95
Wisconsin cheddar and mozzarella
cheeses with choice of Sun Chips

❖ Beverage- Caffetteria ❖

Soft drinks \$3.75

Bottled soft drinks \$4.50

Acqua Minerale ½ Panna .. \$3.25

Coffee / Decaf \$4.50

Double espresso \$5.50

Café Espresso \$4.50

Peach Tea/Black Tea..... \$3.75

Acqua Minerale Sparkling \$3.25
½ San Pellegrino

Café Americano \$4.50

Cappuccino \$5.50

Latte Macchiato \$5.50

❖ Dessert-Dolci ❖

Creme Brulee \$8.95

Rich custard base topped with a contrasting layer of hard caramel

Panna Cotta \$8.95

Italian dessert cream thickened with gelatin and molded, aromatized with vanilla, topped with a berry sauce and fresh berries.

Mousse al Cioccolato \$8.95

Sweet soft chocolate garnished with vanilla whipped cream

Affogato al café \$8.95

A scoop of vanilla gelato drowned with espresso and a shot Italian amaretto.

Profiterol \$9.95

Cream puff-filled pastry cream (homemade crema pasticciera) and covered with chocolate mousse

🌍 Cannoli Siciliani \$8.95

Three tube-shaped shells of fried pastry dough filled with sweet ricotta cheese, and chocolate chips (flavored pistachio, almond, cherry maraschino)

🌍 Tiramisu \$8.95

Italian sponge savoiardi soaked with café espresso, topped with Galbani Mascarpone and cocoa powder

🌍 Torta della Nonna \$9.95

Soft shortcrust pastry filled with thick Italian custard (Crema Pasticciera) and garnished with pine nuts and icing sugar

Millefoglie \$9.95

"Thousand-leaf" three layers of puff pastry with crema pasticciera (custard cream), wild amarena cherry Fabbri, and topped powdered sugar

+ All deserts are house-made by our fabulous team. We use only authentic Italian recipes. All of our products are imported from Italy.

❖ Gelato / Sorbet ❖

Gelato / Sorbet \$5.50

Frozen Italian dessert, 5 oz choice from a variety of flavors:

Gelato / Sorbet Double Cone \$9.95

Frozen Italian desert, 2 scopes served in a waffle cone

Belgian Dark
Chocolate

Spumoni Old
World

Mint Chocolate

Torta Lemon Pie

Cookies and
Cream

Italian Espresso

Sicilian Pistachio

🌍 v Sorbet Blood
Orange

Banana Dulce De
Leche

🌍 Hazelnut
Chocolate

Vanilla Bean

Tiramisu

* MENU SYMBOLS AND FOOD ALLERGY NOTICE. FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, SHELL FISH, PEANUTS AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

v Vegan option

🌍 Shell fish

🌍 Uses raw eggs

🌍 Contains tree nuts

GF Gluten free option

🌍 Dairy free