

STARTERS & SIDES

MINESTRONE Hearty Soup with Vegetables and Pasta	4.75
BRUSCHETTA Thick Slices of Italian Bread with Chopped Tomatoes, Olive Relish and Caponata	7.25
STEAMED MUSSELS With Garlic and Parsley	11.00
GARY'S CHICKEN SALAD Romaine Lettuce, Roasted Chicken, Mushrooms and Lots of Garlic	7.25
HOUSE SALAD Romaine Lettuce, Red Onion, Roma Tomatoes, Cucumber and Olives and Your Choice of Dressing add Gorgonzola Cheese	2.25 1.50
CAESAR SALAD Caesar for Two	3.25 5.25
THREE PESTO PIZZA Thin Crust With Basil, Olive and Artichoke Pesto	6.25
MEATBALLS	3.00
SAUSAGE	3.00

PIZZA

	SMALL	LARGE
MARGHERITA Mozzarella, Roma Tomatoes and Fresh Basil	10.25	14.25
VEGGIE PIZZA Pesto, Roasted Peppers, Onion, Mushroom, Artichoke and Olive Relish	11.95	15.95
GRILLED CHICKEN PIZZA Pesto, Grilled Chicken Breast, Roma Tomatoes, Red Onion Marmalade and Goat Cheese	12.95	16.95

SMALL PIZZA 9.95

SMALL PIZZA TOPPINGS

.50	1.00
Peppers	Pepperoni
Artichoke	Meatball
Olive	Sausage
Onion	Anchovy
Pineapple	Ham
Tomato	
Mushroom	

LARGE PIZZA 12.95

LARGE PIZZA TOPPINGS

1.00	2.00
Peppers	Pepperoni
Artichoke	Meatball
Olive	Sausage
Onion	Anchovy
Pineapple	Ham
Tomato	
Mushroom	

18% gratuity may be added to parties of 6 or more. No smoking please. Children's menu available, under 10 please.

DINNERS

SERVED WITH GARLIC BREAD

SPAGHETTI

Meat balls 11.95 Italian sausage 11.95 Meat Sauce 11.95 Marinara sauce 8.95

RAVIOLI

Homemade Style Cheese Filled Ravioli Tossed with Crushed Plum Tomatoes and Fresh Basil 11.95

ORECCHIETTE WITH SAUSAGE AND FENNEL

Orecchiette Pasta with Peppers, Sweet Italian Sausage and Fresh Fennel 12.25

CHICKEN PARMIGIANA

Breaded Chicken, Cooked Golden Brown and Served Over Linguine with Tomato Sauce 14.95

ROASTED CHICKEN WITH POTATOES

Oven Roasted Chicken Breast Oven Roasted with Sweet Peppers, Potatoes, Fresh Rosemary and Lemon 14.95

BAKED STUFFED SHELLS

Jumbo Shells with a Ricotta and Spinach Stuffing Baked in Tomato Sauce 12.95

TORTELLINI WITH BASIL CREAM

Topped with Pine Nuts, Bread Crumbs and Toasted 13.95

BAKED ZITI

Ziti Baked with Mozzarella, Parmesan, Alfredo Sauce and Hearty Meat Sauce 13.25

CLAM LINGUINE

A Pound of Clams In Our Marinara Sauce Tossed with Linguine 15.95

HOMEMADE MEAT LASAGNA

Beef, Pork and Ricotta Layered with Marinara Sauce and Mozzarella Cheese 15.95

WHITE LASAGNA

Shrimp, Crab and Scallops Layered with Ricotta Spinach and mozzarella Cheese 16.95

CALAMARI MARINARA

Served with Spaghetti 13.95

PENNE WITH OLIVES AND ARTICHOKE

Penne Pasta Tossed with Olives, Artichokes, Capers, Tomato and Onion 12.95

FETTUCCHINE ALFREDO

Fettuccine with Creamy Alfredo Sauce 11.95
Add Chicken 4.00

SHRIMP PRIMAVERA

Shrimp Sautéed in Olive Oil with Garlic, Carrot, Zucchini, Peppers, Peas, Onion and Basil, Served with Linguine 15.95

WINE LIST

Italian Red Wines

Gabbiano Chianti 2006	22.00
Da Vinci, Chianti 2004	22.00
Rocca Delle Macie, Chianti Classico 2004	30.00
Da Vinci, Chianti Classico 2004	35.00
Da Vinci, Chianti Riserva 2003	44.00
Melini Laborel Chianti Classico Riserva 2001	46.00
Marchese Antinori Chianti Classico Riserva 2001	68.00
Travaglino Gattinara 2001	57.00
Secco-Bertaino, Valpolicella 2003	33.00
La Ragose, Valpolicella 2002	48.00
Michele Chiarlo Barbera D' Asti 2004	22.00
Ruvei, Barbera D' Alba 2005	28.00

Italian White Wines

Cavit, Pinot Grigio 2006	24.00
Bollini, Pinot Grigio 2005	25.00
Santi, Pinot Grigio 2005	27.00
Santa Margherita, Pinot Grigio 2005	48.00
Ruffino, Orvieto Classico 2005	26.00

Red Wines

Windy Ridge, Merlot 2004	22.00
Ravenswood, Merlot 2004	26.00
Chateau Souverain, Merlot 2002	34.00
Robert Mondavi Napa Valley, Merlot 2004	40.00
Cline, Zinfandel 2005	22.00
Zingaro, Zinfandel 2003	27.00
Meridian, Cabernet Sauvignon 2004	24.00
Rodney Strong, Cabernet Sauvignon 2004	32.00
Clos Du Bois, Alexander Valley Reserve, Cabernet Sauvignon 2004	41.00
Parducci, Petite Sirah 2004	22.00
Mirassou, Pinot Noir 2006	24.00
Benton Lane, Pinot Noir 2006	36.00

White Wines

Callaway Sauvignon Blanc 2004	24.00
Matua, Sauvignon Blanc 2005	27.00
St. Francis, Chardonnay 2005	26.00
Stonehedge, Chardonnay 2005	24.00