

CHICAGO STYLE PIZZA

THIN CRUST CHEESE	12" 17.00	14" 19.00	TRADITIONAL PAN CHEESE	12" 19.45	14" 21.45
Extra thin crust available upon request Double dough hand rolled edge available for extra ingredient charge. Cut in squares					

STUFFED CHEESE	12" 22.45	14" 24.45	SICILIAN PAN CHEESE	12" 19.45	14" 21.45
This famous Chicago-style pizza is baked in a pan with a bottom crust followed by mozzarella cheese and your favorite ingredients, then topped with a second layer of dough and finished off with a chunky tomato sauce					

EAST COAST STYLE PIZZA

NEW YORK "CLASSIC"
Approx 12"x16" square

GRANDMA TOMATO PIZZA PIE	24.00	PLAIN TOMATO PIE	15.00
A layer of dough stretched into an oiled rectangle Sicilian pan, topped with Mozzarella, chunky tomato sauce, garlic, olive oil and oregano It is thinner than our deep dish/pan pizza		Extra tomato sauce, grated cheese, garlic and EVOO. No Mootz!	
GRANDMA WHITE PIZZA PIE	24.00	TOMATO CHEESE PIE	19.00
Ricotta, mozzarella, parmesan cheese with garlic-butter and parsley		Whole and Fresh Mozzarella, tomato sauce, grated cheese, oregano & EVOO	
		WHITE PIE	19.00
		Whole and Fresh Mozzarella, olive oil, garlic, grated cheese, oregano & EVOO	

GLUTEN FRIENDLY PIZZA

10" x 8" GLUTEN FRIENDLY DETROIT STYLE	17.95	REGINA MARGHERITA	19.00
10" GLUTEN FRIENDLY THIN CRUST CHEESE	14.95	Fresh Mozzarella, fresh basil, tomato sauce, grated cheese & EVOO	
10" GLUTEN FRIENDLY SQUARE PAN CHEESE	17.95	PANINO'S WHITE CLAM PIE	25.00
PAN OR SICILIAN		Whole and Fresh Mozzarella, clams, parsley, olive oil, oregano & grated cheese, served with lemon	
Toppings \$2.75 each		add Shrimp (8oz)	10.95 extra

TOPPINGS (each) 12" - 3.20 | 14" - 3.45
*Premium topping, charged as 2 Toppings

SINGLE TOPPING CHARGE	DOUBLE TOPPING CHARGE
Fennel Sausage · Bacon · Canadian Bacon · Pepperoni Anchovy · Black Olives · Green Olives · Rapini Kalamata Olives · Green Peppers · Onions · Zucchini Spinach · Capers · Tomatoes · Mushrooms · Fresh Garlic Broccoli · Pineapple · Hot Giardiniera · Jalapenos Pepperoncini · BBQ Sauce	Ground Beef · Roast Beef · Prosciutto · Feta Cheese · Chicken Barese Sausage · Meatballs · Ricotta Cheese · Fresh Mozzarella Artichokes · Roasted Red Peppers · Alfredo Sauce Pesto Sauce · Shrimp

Add **Burrata** cheese to any pizzas - \$6.95
(Outer shell Fresh Mozzarella with creamy center)

BEVERAGES

FOUNTAIN DRINKS	3.95	SAN BENEDETTO SPARKLING WATER 25oz	4.95
Coke, Diet Coke, Coke Zero, Barq's Root Beer Sprite, Pink Lemonade or Unsweetened Iced Tea		FIUGGI NATURAL WATER 1liter	4.95
IBC ROOT BEER (bottle)	2.95	CAN OF POP	2.95
GOLD PEAK ICED TEAS	2.99	KIDDY COCKTAIL	3.95
Green, Raspberry or Unsweetened		MILK	3.95
SAN PELLEGRINO SODAS	2.99	CHOCOLATE MILK	4.50
Limonata, Aranciata or Aranciata Rossa			



APPETIZERS

BRUSCHETTA (3pcs)	8.95	MEATBALLS & BURRATA	13.50
Toasted rustic bread topped with tomatoes, basil, fresh mozzarella, roasted peppers and olive oil		Meatballs in marinara sauce, topped and lightly baked with Burrata cheese	
FRIED ZUCCHINI	9.50	CHEESE CURDS	9.95
Lightly floured and fried, served with creamy garlic and parmesan cheese		Delicate golden breading wrapped around premium white cheddar goodness served with Chipotle Ranch	
SAMPLER PLATTER	19.95	FRIED CALAMARI	16.50
Mozzarella sticks, toasted ravioli, fried zucchini, jalapeño rice poppers & mini panzerotti, served with ranch or marinara sauce		Our delicious calamari fried to perfection, served with lemons and choice of marinara or cocktail sauce	
RAPINI & SAUSAGE	10.95		Add SHRIMP 3.00 each
Sautéed broccoli rabe with Barese sausage and cherry tomatoes, topped with crushed croutons, olive oil & parsley		GRILLED CALAMARI	17.95
		Tender calamari grilled to perfection, served over sautéed spinach and lemons	
BAKED ARTICHOKE HEARTS	10.95		Add SHRIMP 3.00 each
Tender artichoke hearts baked in our herb-butter breading, served with lemon		BAKED CLAMS	(6) - 11.95 (12) - 23.45
		East Coast clams, baked in our herb-butter breading, served with lemon	
PANZEROTTINI 6pcs - 8.00 12pcs - 15.50		BRACIOLA (Gluten Friendly)	12.95
Mini fried panzerotti, filled with tomato sauce & mozzarella cheese. Choice between plain with marinara sauce or tossed in garlic butter sauce with parmesan and parsley		Ground steak rolled & stuffed with parsley, garlic, Guanciale (pork jowls) and cheese, topped with tomato sauce	
BOSCO STIX (4pcs)	10.50	GIN® ROLLS® (4pcs)	11.50
7" Stix stuffed with mozzarella cheese, served with marinara		Our artisan dough rolled and stuffed with your choice of cheese, sausage or pepperoni, served with marinara sauce	
GF CHEESY GARLIC BREAD STICKS (4pcs)	10.95	MINI ARANCINI RICE BALLS (3pcs)	9.50
Gluten Friendly. Served with marinara sauce		Small rice balls with fresh mozzarella, tomato meat sauce, peas	
SPANISH OCTOPUS	15.00		
Grilled and served with arugula, olive oil & lemon			

SALADS/SOUPS

CAPRESE	11.95	SIDE DINNER SALAD OR ARUGULA	6.50/3.65
Fresh mozzarella, tomatoes and basil, served on Romaine lettuce with Balsamic dressing and olive oil			
HOUSE	10.95	CHOPPED SALAD	16.90
Iceberg & Romaine lettuce, arugula, cucumbers, tomatoes and red onions with Balsamic dressing		Romaine lettuce, breaded or grilled chicken breast, bacon, cheddar cheese, tomatoes and cucumber with your choice of dressing	
CESARE	10.50	CHICK PEA SALAD	13.95
w/ chicken 16.90		Chick peas, arugula, cherry tomatoes, cucumber, red onions, crisp Guanciale bacon and feta cheese with Greek dressing	
Caesar salad made with Romaine, croutons, shaved parmesan cheese and Caesar dressing		BARESANA	17.95
ROCKET SALAD	12.50	Creamy Burrata cheese with prosciutto on a bed of arugula with artichokes, tomatoes and olives, drizzled with olive oil and balsamic-fig syrup	
Made with arugula, tomatoes, anchovies and shaved parmesan cheese with lemon-olive oil dressing			

MINESTRONE

CREAM OF CHICKEN

SPAGHETTI, MOSTACCIOLI OR RIGATONI
Served with your choice of meat, marinara or Pomodoro sauce

w/ sausage or meatballs

BAKED RIGATONI

Baked with ricotta and mozzarella cheese with meat or marinara sauce

GNOCCHI

Potato dumplings served with meat, marinara or pesto sauce

CAVATELLI VODKA

Tubular pasta served in a creamy tomato vodka sauce

RIGATONI BOSCAIOLA

Fennel sausage, peas and cremini mushrooms in a creamy tomato sauce

TORTELLINI ALFRESCO

Cheese tortellini in a garlic-olive oil sauce with artichoke hearts, shaved parmesan cheese, diced tomatoes and basil

CHEESE TORTELLINI

With meat, marinara or pesto sauce

LASAGNA

Meat and cheese with meat or marinara sauce

ORECCHIETTE BRACIOLE

Ground steak rolled and stuffed with parsley, garlic, Guanciale (pork jowls) and cheese topped with tomato sauce
“A Specialty of Puglia”

FETTUCCINE ALFREDO

Egg Fettuccine in a creamy parmesan cheese sauce

LINGUINE VONGOLE

Baby clams in a red or white sauce

LINGUINE CALAMARI

Tender sautéed squid in marinara sauce

SOUPS

5.95

ESCAROLE & SAUSAGE

5.95

5.95

CREAM OF CHICKEN RICE WITH PEAS

6.50

PASTAS

14.95

CAVATELLI CRUDAIOLA

Olive oil, garlic, fresh tomatoes, arugula, topped with creamy Burrata cheese

22.95

20.50

RIGATONI NAPOLETANA

Tomato ragú sauce with shredded braised beef short ribs
“A Specialty of Naples”

24.50

17.50

JUMBO CHEESE RAVIOLI

Cheese filled ravioli in meat or marinara sauce

17.50

17.50

JUMBO MEAT RAVIOLI

Meat filled ravioli in meat or marinara sauce

17.50

17.95

ORECCHIETTE BARESE

Broccoli Rabe (Rapini) with Barese sausage and Tuscan beans in a garlic-olive oil sauce

19.50

17.95

SPAGHETTI CARBONARA

Spaghetti with crispy bacon and Guanciale (pork jowls) in an egg yolk cream sauce with black pepper and grated cheese

17.95

GNOCCHI AL FORNO

Gnocchi pillows stuffed with spinach, baked in a tomato vodka sauce, with fresh mozzarella

20.50

17.50

ORECCHIETTE SAUSAGE RAGÚ

Little ear shaped pasta in a tomato Ragú sauce with Barese sausage

18.50

17.95

GNOCCHI CREMA PORCINI

Spinach and Ricotta stuffed Gnocchi pillows tossed in a Truffle-Porcini cream sauce

21.95

22.50

SPAGHETTI POMODORO

In a plum tomato and basil sauce

17.50

SUBSTITUTE GLUTEN FREE PENNE PASTA

ADD 4.00

SEAFOOD PASTA

22.95

LINGUINE PESCATORE

Three shrimps, calamari, baby clams in marinara sauce

26.95

23.95

FETTUCCINE SHRIMP SCAMPI

Six sautéed shrimps in red or white sauce

23.95

DINNER ENTREES

Some entrees served with mixed vegetables and your choice of pasta, potato or rice with peas

BAKED CHICKEN ITALIANO

Half bone-in chicken baked with olive oil, garlic and Italian seasonings, served with roasted potatoes

17.50

PANKO ENCRUSTED COD

Fresh Alaskan Cod served in a lemon-butter parsley sauce

23.95

BARESE SAUSAGE PLATTER

6 pc grilled Barese sausage with roasted potatoes, sautéed rapini and EVOO (no pasta)

21.50

BISTECCA AIOLI

Approx 12oz of char grilled Piedmontese strip steak, served on the side our garlic butter aioli

29.95

SEAFOOD GRIGLIATA

Spanish octopus, calamari and two jumbo shrimp, served with grilled zucchini and mashed potatoes, dusted with paprika (no pasta)

30.95

ITALIAN FAVORITES

Served with mixed vegetables and your choice of pasta or potato

PORKCHOP (single) –20.50 (double) - 29.45 · CHICKEN BREAST–22.95

VESUVIO

Olive oil, garlic, white wine, peas, fresh herbs and roasted potatoes (no pasta)

TOSCANO

Sautéed with crumbled sausage, Guanciale bacon in a Truffle-Porcini cream sauce over Penne pasta (no potato)

MARSALA

Cremini mushrooms, Marsala wine and demi glace

FRANCESE

Egg battered in a white wine and lemon butter sauce

PARMIGIANA

Breaded and baked with mozzarella and parmesan cheeses in a marinara sauce served with pasta (no potatoes)

EGGPLANT PARMIGIANA

Battered eggplant baked with ricotta, mozzarella and parmesan cheeses in marinara sauce served with pasta (no potatoes)

STEAK VESUVIO

Approx 12 oz of Piedmontese strip steak with olive oil, garlic, white wine, peas, fresh herbs and roasted potatoes (no pasta)

SIDES

5.95

SIDE OF PASTA (MEAT OR MARINARA SAUCE)

8.95

5.95

SIDE DINNER SALAD

6.50

4.50

SIDE MEAT OR MARINARA SAUCE

2.15

4.50

RAPINI

6.95

5.95

MUSHROOMS

5.95

10.95

EXTRA SALAD DRESSING

1.65

5.95

SIDE ARUGULA

3.65

NOTES

* **Disclaimer:** While we strive to ensure our gluten-free items are safe for your diet, we cannot guarantee with 100% confidence that cross-contamination between ingredients will not occur

*Coupons and Special Offers are NOT valid in the Dining Room

* **Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

* An additional charge may apply to other items ordered from carry-out menu. Ask you server for details