

All dishes served with your choice of pasta unless otherwise described (Spaghetti, Linguini, Angel Hair, Fettuccine or Penne)

CHICKEN			
CHICKEN PICCATA lemon, capers and white wine	19	CHICKEN SALTIMBOCCA prosciutto, spinach, mozzarella	20
CHICKEN MARSALA prosciutto, mushrooms, onions and marsala wine  CHICKEN FRANCESE egg battered with lemon sauce	19	and marsala wine  CHICKEN VESUVIO herb cream sauce with mushrooms, ham and cheese  CHICKEN CACCIATORE fresh green peppers, mushrooms and onions marinara sauce	20
			19
CHICKEN BASILICATA in basil lemon cream sauce	19		ns in
CHICKEN LYDIA roasted red peppers, fresh mozzarella, spinach and roast potatoes	22	CHICKEN PAISANO chicken and sausage with green peppers and sliced potatoes • SPICY	22
CARNE			
VEAL MARSALA prosciutto, mushrooms, onions and marsala wine	23	VEAL FRANCESE egg battered with lemon sauce	23
VEAL PICCATA lemon, capers and white wine	23	PORK LOIN MILANESE breaded pork with a bacon, onion and herb marinara	21
VEAL SALTIMBOCCA prosciutto, spinach, mozzarella and marsala wine	23	PORK VESUVIO pork topped with cheese, bacon and mushrooms in an herb cream sauce	23
PORK LOIN MARSALA prosciutto, mushrooms, onions and marsala wine	21	SAUSAGE, GREEN PEPPERS & ONIONS seasoned marinara	20
SEAFOOD			
<b>SALMON SALUTE</b> spinach and white wine sauce	23	<b>ZUPPA DI PESCATORE</b> mussels, clams, shrimp and scallops in garlic and white wine sauce	24
SHRIMP SCAMPI garlic and white wine sauce	21	CLAM SAUCE white or red	19
SEAFOOD FRA DIAVOLO shrimp, scallops and clams in spicy marinara	23	LOBSTER RAVIOLI in cognac sauce	22
SALMON BASILICATA in basil lemon cream sauce	23	MUSSELS IN RED OR WHITE SAUCE mussels sauteed in garlic and oil served in our marinara or white wine sauce	19



## **ANTIPASTO**

the traditional Italian meat and cheese plate with homemade pickles and toasted crostinis | 16

#### FRIED CALAMARI

hand breaded calamari served with homemade marinara | 15

## FRESH MOZZARELLA BRUSCHETTA V

homemade mozzarella cheese tossed with diced tomato, garlic and basil served with toasted crostinis |13

#### CAPRESE APPETIZER V

homemade fresh mozzarella cheese, sliced tomato, basil and balsamic glaze | 13

### **EGGPLANT TOWER V**

hand breaded eggplant stacked with fresh mozzarella cheese and roasted red peppers and topped with balsamic glaze | 16

CHICKEN TENDERS WITH FRIES | 13

GARLIC CHEESE BREAD V | 10

FRIED ZUCCHINI V | 13

FRIED MOZZARELLA STICKS V | 13



## PASTA FAGIOLI 7 · SOUP OF THE DAY 7

Add Grilled or Blackened Chicken 7 • Grilled or Blackened Shrimp 8
Grilled or Blackened Salmon 10 • Breaded Chicken Cutlet 8

## **DRESSINGS**

Balsamic Vinaigrette • Italian Vinaigrette • Raspberry Vinaigrette Poppy Seed • Caesar • Bleu Cheese • Ranch

## MIXED GREEN SALAD V

mixed greens, tomato, cucumber, red onions, green olives and asiago cheese | 10

### SPINACH SALAD

spinach, pickled onions, goat cheese, crumbled bacon, caramelized nuts and dried cranberries | 12

## CAESAR SALAD V

romaine lettuce, croutons and shaved parmesan cheese  $\mid$  10

## CHICKEN CAPRESE SALAD

diced fresh mozzarella, tomatoes, grilled chicken and avocado paste on a mixed green base with fresh basil drizzled with balsamic vinaigrette  $\mid$  14

### **GRILLED SALMON SALAD**

grilled Salmon on a bed of romaine lettuce with roasted vegetables, cucumbers and tomatoes | 17



(Spaghetti, Linguini, Angel Hair, Fettuccine or Penne)

Add Grilled or Blackened Chicken 7 • Grilled or Blackened Shrimp 8
Grilled or Blackened Salmon 10 • Breaded Chicken Cutlet 8 • Meatballs 6 • Sausage 6

THE BASICS			
SPAGHETTI & MEATBALLS	16	FETTUCCINE WITH COGNAC SAUCE V	18
LINGUINE WITH SAUSAGE	16   14   16	GNOCCHI WITH PINK SAUCE V PENNE A LA VODKA V ANGEL HAIR WITH PESTO V	18
ANGEL HAIR WITH TOMATO SAUCE V			18
SPAGHETTI WITH MEAT SAUCE			16
FETTUCCINE ALFREDO V	17	LINGUINE MARINARA V	15
SPAGHETTI AGLIO E OLIO	14	chunky tomato sauce with fresh garlic and basil	
THE CLASSICS			
PRIMAVERA V broccoli, spinach, zucchini, diced tomatoes and mushrooms in a white wine sauce	18	THREE CHEESE & CREMINI MUSHROOM V goat, asiago, parmegena cheeses and fresh thyme in alfredo sauce.	17
ARRABIATA pepperoni, mushrooms, ham, onions and black olives • SPICY	18	SPINACH RAVIOLI V in vodka sauce	19
PUTTANESCA V	18	MUSHROOM RAVIOLI V in alfredo	18
mushrooms, capers, black olives and tomatoes • SPICY		CHEESE RAVIOLI V in tomato sauce • GET IT BAKED +4	16
BELLA DONNA tomato cream sauce with ham and mushrooms	17	MEAT RAVIOLI in meat sauce • GET IT BAKED +4	17
AMATRICIANA bacon and onions • SPICY	18	CHEESE TORTELLINI V in alfredo sauce	17
CARBONARA shallots, bacon and peas	18		
FROM THE OVEN			
CHICKEN PARMIGIANA	19	MANICOTTI V	17
EGGPLANT PARMIGIANA V	18	BAKED ZITI V	17
LASAGNA	18	VEAL PARMIGIANA	23
DESSERTS		DRINKS	
ALL DESSERTS  Cannoli • Chocolate Mousse Cake  Tiramisu • Cheese Cake • Dolce Knots	9	CLASSIC BEVERAGES  Coke • Diet Coke • Sprite • Ginge Lemonade • Dr. Pepper • Sweet Tea Unsweet Tea	
		PREMIUM BEVERAGES San Pelegrino	6



CHOOSE SIZE large 16" medium 14" small 12" personal 10"

CHEESE PIZZA 20 17 16 13

 CLASSIC TOPPINGS
 large 16"
 medium 14"
 small 12"
 personal 10"

 WHOLE
 4/each
 3.50/each
 2.50/each
 2/each

 HALF
 3.50/each
 3/each
 2/each
 1.50/each

Anchovies • Black Olives • Fresh Garlic • Green Peppers • Banana Peppers

Jalapeños • Mushrooms • Onions • Pepperoni • Pineapple • Sausage

Spinach • Ham • Diced Tomatoes • Broccoli

 GOURMET TOPPINGS
 large 16"
 medium 14"
 small 12"
 personal 10"

 WHOLE
 5.50/each
 5/each
 3/each
 2.50/each

 HALF
 4.50/each
 4/each
 2.50/each
 2/each

Meatballs • Sun Dried Tomatoes • Fresh Mozzarella • Prosciutto Bacon • Eggplant • Roasted Red Peppers • Ricotta

## SPECIALTY PIZZAS sizes: personal, small, medium, large

**ROASTED VEGETABLE** V | 16, 19, 21, 23

spinach, mushroom, green pepper, black olives, onion, broccoli

MARGHERITA V | 16, 19, 21, 23

fresh mozzarella, tomato and basil

**MOLTE CARNE** | 17, 19, 21, 23

pepperoni, sausage, bacon, ham and meatballs

**HOUSE SPECIAL** | 17, 19, 21, 23

pepperoni, sausage, ham, onions, green peppers and mushrooms

MUSHROOM & GOAT CHEESE V  $\mid$  16, 18, 20, 22 cremini and button mushrooms,

goat cheese and thyme.

PROSCIUTTO, | 17, 19, 21, 23 FRESH MOZZARELLA & PESTO

**HAWAIIAN** | 15, 17, 20, 22

ham and pineapple

CALZONES small 15 · large 23

THE TRADITIONAL

ham and ricotta

THE VEGGIE V

broccoli, spinach, tomato and pesto

STROMBOLI'S small 15 · large 23

THE ITALIAN

salami, pepperoni and ham

THE VEGGIE V

broccoli, spinach, mushrooms, peppers and onions

# · LUNCH ·

## **APPETIZERS**

ANTIPASTO the traditional Italian meat and cheese plate with homemade pickles and toasted crostinis	15	EGGPLANT TOWER V hand breaded eggplant stacked with fresh mozzarella cheese and roasted red peppers and topped with balsamic glaze	15
FRIED CALAMARI	15	and topped min saledine graze	
hand breaded calamari served with marinara		CHICKEN TENDERS WITH FRIES	13
FRESH MOZZARELLA BRUSCHETTA V homemade mozzarella cheese tossed with diced tomato, garlic and basil served	11	GARLIC CHEESE BREAD V	10
with toasted crostinis		FRIED ZUCCHINI V	11
CAPRESE APPETIZER V homemade fresh mozzarella cheese, sliced tomato, basil and balsamic glaze	12	FRIED MOZZARELLA STICKS V	11

## SOUP & SALADS

## PASTA FAGIOLI $7 \cdot SOUP OF THE DAY 7$

Add Grilled or Blackened Chicken 7 • Grilled or Blackened Shrimp 8 • Grilled or Blackened Salmon 10 • Breaded Chicken Cutlet 7

## **DRESSINGS**

Balsamic Vinaigrette • Italian Vinaigrette • Raspberry Vinaigrette • Poppy Seed • Caesar • Bleu Cheese • Ranch

MIXED GREEN SALAD V mixed greens, tomato, cucumber, red onions, green olives and asiago cheese	10	CHICKEN CAPRESE SALAD   14 diced fresh mozzarella, tomatoes, grilled chicken and avocado paste on a mixed green base with fresh basil
SPINACH SALAD spinach, pickled onions, goat cheese, crumbled bacon, caramelized nuts and dried cranberries	12	THE MEDITERRANEAN CHICKEN SALAD grilled chicken topped with homemade pesto, artichoke and asiago cheese on a bed of mixed greens, tomato, cucumber and roasted red peppers.
PAOLO'S FAVORITE SALAD mixed greens, diced tomato, cucumber, red onions, feta, green olives and grilled chicken	12	GRILLED SALMON SALAD grilled Salmon on a bed of romaine lettuce with roasted vegetables, cucumber and tomato
CAESAR SALAD V romaine lettuce, croutons and shaved parmesan cheese tossed with our homemade Caesar dressing	10	roasted vegetables, cucumber and tolliato

# · LUNCH ·

SANDWICHES

#### All sandwiches are served with fries, homemade chips or pasta salad and are made with fresh bread from Neomonde Bakery THE ITALIAN 13 CHICKEN PARM SUB 13 fresh sliced prosciutto, salami and capicola and breaded and fried chicken in tomato sauce, sharp provolone on warm ciabatta bread with a roasted baked in a hoagie roll with mozzarella cheese garlic aioli, pickled onions, arugula and banana peppers **CHEESE STEAK SPECIAL** 13 PAOLO'S BLT 13 thin sliced steak with American cheese bacon, arugula and tomato on warmed ciabatta with your choice of toppings - choose from with homemade roasted garlic aioli green peppers, onions, mushrooms, lettuce and tomato THE TOWER 14 THE VEGGIE V 13 grilled chicken, panko breaded eggplant, homemade roasted eggplant, zucchini and red onions on a bed mozzarella, lettuce, tomato and red onion on warmed of spinach with provolone cheese, lettuce, tomato ciabatta with homemade pesto THE CHICKEN, BACON BBO MELT 14 THE CAPRESE V 13 grilled chicken, thick sliced bacon and BBQ sauce homemade mozzarella cheese, sliced tomato, topped with melted cheese and served on a Ciabatta roll pesto, arugula and balsamic with red onions, lettuce and tomato THE TUSCAN CHICKEN 13 CHICKEN PHILLY SPECIAL 13 homemade basil pesto, grilled chicken, tomatoes Chopped chicken with American cheese with and fresh mozzarella cheese on ciabatta and toasted your choice of toppings - choose from green peppers, on our panini press onions, mushrooms, lettuce and tomato MEATBALL PARM SUB 13 meatballs smothered in our homemade tomato sauce, baked in a hoagie roll with mozzarella cheese CHEE'S TABLE All dishes served with your choice of pasta (spaghetti, linguini, angel hair, fettuccine or penne) CHICKEN BASILICATA SHRIMP & ZUCCHINI SCAMPI 15 18 in a basil lemon cream sauce garlic and white wine sauce **CARBONARA** SALMON SALUTE 15 18 shallots, bacon and peas sauteed spinach with white wine sauce CHICKEN MARSALA THREE CHEESE & PORTABELLA 17 17 ham, mushrooms and marsala MUSHROOM V CHICKEN FRANCESE 17 egg battered in lemon sauce DESSERTS DRINKS **ALL DESSERTS CLASSIC BEVERAGES** 9 Cannoli · Chocolate Mousse Cake Coke · Diet Coke · Sprite · Ginger Ale · Lemonade Tiramisu · Cheese Cake · Dolce Knots Dr. Pepper • Sweet Tea • Unsweet Tea PREMIUM BEVERAGES | 6

San Pelegrino



(Spaghetti, Linguini, Angel Hair, Fettuccine or Penne)

Add Grilled or Blackened Chicken 7 • Grilled or Blackened Shrimp 8

Grilled or Blackened Salmon 10 • Breaded Chicken Cutlet 7 • Meatballs 6 • Sausage 6

#### THE BASICS FETTUCCINE WITH COGNAC SAUCE V SPAGHETTI & MEATBALLS 14 15 LINGUINE WITH SAUSAGE 14 GNOCCHI WITH PINK SAUCE V 15 ANGEL HAIR WITH TOMATO SAUCE V PENNE A LA VODKA V 13 15 SPAGHETTI WITH MEAT SAUCE ANGEL HAIR WITH PESTO V 14 14 FETTUCCINE ALFREDO V LINGUINE MARINARA V 15 12 chunky tomato sauce with fresh garlic and basil SPAGHETTI AGLIO E OLIO 12 THE CLASSICS PRIMAVERA V MUSHROOM RAVIOLI V 15 15 in alfredo broccoli, spinach, zucchini, diced tomatoes and mushrooms in a white wine sauce **ARRABIATA** 15 **PUTTANESCA V** 14 pepperoni, mushrooms, ham, mushrooms, capers, black olives onions and black olives • SPICY and tomatoes • SPICY CHEESE RAVIOLI V 13 **BELLA DONNA** in tomato sauce • GETITBAKED +4 14 tomato cream sauce with ham and mushrooms MEAT RAVIOLI 14 **AMATRICIANA** in meat sauce • GETITBAKED +4 14 bacon and onions • SPICY CHEESE TORTELLINI V 14 in alfredo sauce SPINACH RAVIOLI V 14 in vodka sauce FROM THE OVEN CHICKEN PARMIGIANA MANICOTTI V 17 13 EGGPLANT PARMIGIANA V BAKED ZITI V 16 13 LASAGNA **VEAL PARMIGIANA** 18 14



CHOOSE SIZE large 16" medium 14" small 12" personal 10" **CHEESE PIZZA** 20 17 16 13

CLASSIC TOPPINGS large 16" medium 14" small 12" personal 10" **WHOLE** 3 /each 2.50 /each 3.50/each 2/each HALF 3 /each 2.50 /each 2/each 1.5/each

> Black Olives • Fresh Garlic • Green Peppers • Banana Peppers • Jalapeños • Mushrooms • Onions Pepperoni · Pineapple · Sausage · Spinach · Ham · Diced Tomatoes · Broccoli

GOURMET TOPPINGS large 16" medium 14" small 12" personal 10" **WHOLE** 5/each 4 /each 3/each 2.50 /each **HALF** 4 /each 3/each 2.50/each 2/each

> Meatballs • Sun Dried Tomatoes • Fresh Mozzarella • Prosciutto Bacon • Eggplant • Roasted Red Peppers • Ricotta

## SPECIALTY PIZZAS sizes: personal, small, medium, large

ROASTED VEGETABLE V MUSHROOM & GOAT CHEESE V 16, 19, 21, 23 spinach, onion, mushroom, green pepper, cremini and button mushrooms.

black olives, broccoli

MARGHERITA V 16, 19, 21, 23

fresh mozzarella, tomato and basil

**MOLTE CARNE** 17, 19, 21, 23

pepperoni, sausage, bacon, ham and meatballs

**HOUSE SPECIAL** 17, 19, 21, 23

pepperoni, sausage, ham, onions, green peppers, and mushrooms

CALZONES small 15 · large 23

STROMBOLI'S small 15 · large 23

16, 18, 20, 23

17, 19, 21, 23

15, 17, 20, 22

THE TRADITIONAL

ham and ricotta

THE VEGGIE V

broccoli, spinach, tomato and pesto

THE ITALIAN

salami, pepperoni and ham

goat cheese and thyme

FRESH MOZZARELLA & PESTO

PROSCIUTTO.

ham and pineapple

HAWAIIAN

THE VEGGIE V

broccoli, spinach, mushrooms, peppers and onions