

Antipasti

Garlic Bread our crusty bread toasted with garlic butter	1.50 per order	4.25/basket
Stuffed Mushrooms six filled with pesto, six with meatball and mozzarella then baked		5.50
Focaccia Italian flat bread, made in house, served with spinach and smoked gouda sauce		5.50
Mozzarella & Pomodori fresh mozzarella, tomato, basil, olive oil, cracked pepper and balsamic vinegar		6.50
Grilled Shrimp & Risotto Cakes served with our spicy mascarpone sauce		7.50
Wild Mushroom Bruschetta sautéed portabello, crimini and shitake mushrooms, served on grilled bread		8.50
Goat Cheese Ravioli with toasted walnuts, gorgonzola and a sweet pear wine sauce		8.75
Antipasti Platter prosciutto di parma, pepper crusted salami, salami di Toscana, aged provolone, parmigiano reggiano, fresh mozzarella, cured olives & grilled bread		12.00
Breadsticks dough braided with spinach and onion or meatball and onion, baked (as our breadsticks are made from scratch, please allow 20 minutes)	(half order) 7.00 with mozzarella	(full order) 12.00

Insalata

Jalapeno-Citrus Vinaigrette, Gorgonzola, Lite Ranch, Honey Dijon, Balsamic Vinaigrette, & Creamy Italian	small	regular
Mixed Field Greens mixed seasonal greens and lettuces with grape tomatoes		4.50
Caesar w/ grilled chicken		6.00 8.50
w/ bacon and grilled salmon		9.50
House romaine with black olives, green peppers, mushrooms, tomato and mozzarella	4.00 /	6.50
Greek romaine, red onion, olives, feta, tomato and pepperoncini	4.50 /	7.00
Apple Walnut romaine, red onion, apple, capers, candied walnuts, gorgonzola, and apple smoked bacon	4.75 /	7.50
Florentine A spinach salad with marinated beans, salami, turkey, black olive, fresh mozzarella, hard boiled egg & grape tomatoes		9.50
Insalata Cecilia grilled shrimp, scallop & pineapple with feta over field greens, try it with our jalapeno-citrus vinaigrette		10.00
Balsamic Grilled Salmon Salad 4 oz. filet over field greens with red onion, sweet red peppers, capers & hard boiled egg		11.00
Beverages:	Soft Drinks, Lemonade, Jittery Joe's Coffee, Iced Tea – all with free refills	2.00
	Cherry Coke, Hot Teas, Milk, Apple Juice, Shirley Temple, 8 oz. San Pellegrinos	2.00
	San Pellegrino 25 oz., Acqua Panna 32 oz.	4.00

Entrees

Add 3.00 for a Caesar, Field Green or Side Salad

P A S T A	Pasta Dinner choice of pasta and sauce:	9.00
	fettuccine, rigatoni, tomato linguini, spaghetti, tri color penne, angel hair, spinach angel hair, whole wheat linguini, tortelloni add \$1	
	marinara, pesto, alfredo, beef Bolognese or spicy mascarpone	
	Lasagna di Giorno	M.P.
	we make a new lasagna every day, ask your server about today's choice	
	Pasta Margherita	10.00
	rigatoni with sautéed tomato, basil, red onion, white wine, & garlic, finished with fresh mozzarella	
	Spicy Penne Charmaine	10.00
	tossed with a spicy sun dried tomato, spinach & jalapeno cream sauce	
	Mediterranean Pasta	11.00
	tomato linguini pasta tossed with olive oil & garlic, calamata olive, tomato, Greek peppers & feta, add shrimp, \$4.	
	Pasta DePalma	12.00
	angel hair baked with rosemary cream, mushroom, mozzarella and either artichoke, ham, sausage, or chicken	
	Pan - Fried Mascarpone Ravioli	13.00
	with grilled artichoke hearts, spinach, and a tomato, butter & thyme pan sauce	
C A R N	Baked Penne	11.00
	baked w/ our hearty Bolognese sauce & parmigian, ricotta & mozzarella add chicken or wild mushrooms for \$2.00	
E	Tortelloni & Grilled Chicken Sausage	13.00
	tossed with sautéed spinach, shallots, red peppers & a spicy mascarpone cream sauce	
	Grilled Chicken Alfredo	13.00
	with fettuccine, apple smoked bacon and peas	
	Chicken Parmigian	13.00
	served with a side order of tomato linguini marinara	
	Chicken Scaloppini	13.00
	sautéed with artichoke hearts, garlic, lemon, capers and spinach	
	Grilled Pork Tenderloin with Apricot Glaze	15.00
	served with garlic mashed potatoes & broccoli with Dijon butter	
P E S C E	Seafood Charmaine	14.00
	shrimp and sea scallops sautéed with a spicy sun dried tomato, spinach & jalapeno cream sauce over fettuccine	
	Seafood Risotto	16.00
	shrimp, scallop & crab, sweet peppers & pesto cream over lemon-basil risotto	
	Balsamic Grilled Salmon	16.00
	8oz filet in a balsamic marinade, served with garlic, parsley & cheese mashed potatoes and sautéed green beans with sun dried tomatoes	

Only on the Eastside...

Sausage & Roasted Peppers sautéed with garlic over tomato linguini marinara dusted with pecorino romano	11.00
Spinach Manicotti baked with mozzarella and sautéed wild mushrooms, served on a bed of marinara	12.00

Pizza & Calzone

Medium Pizza	10.00	Large Pizza	12.00	Cheese Calzone	7.00
per topping	1.75		2.50		1.00
per premium topping	2.75		3.75		2.00

Some of Our Favorite Pizza Combinations....

Pizza Margherita a fresh tomato, basil, garlic, olive oil sauce pizza & fresh mozzarella	16.00 med.	19.00 large
Traditional pepperoni, sausage, green pepper, onions, mushrooms and black olive	17.00 med.	20.00 large
Wild Mushroom & 3 Cheese an olive oil & garlic sauce pizza with sautéed portobello, shitake & crimini mushrooms with feta, asiago, mozzarella	17.00 med.	20.00 large
Pesto, Chicken & Feta a pesto sauce pizza with sliced baked chicken & feta cheese	17.00 med.	20.00 large
Veggie spinach, black & green olives, green pepper, onion, mushroom, extra cheese	17.00 med.	20.00 large
Grilled Chicken, Ham & Pineapple with spinach & smoked gouda sauce	18.00 med.	21.00 large
The Carnivore pepperoni, meatball, sausage, chicken, ham, & extra cheese	19.00 med.	22.00 large

Toppings

pepperoni	roma tomato
ham	basil
meatball	green pepper
sausage	black olive
anchovies	garlic
broccoli	green olive
spinach	onion
mushroom	jalapeno
pineapple	

Premium Toppings

chicken	fresh mozzarella
prosciutto	roasted peppers
pepper salami	sun-dried tomato
apple bacon	aged provolone
feta	pesto sauce
wild mushroom	white sauce
gorgonzola	
artichoke heart	
asiago	

Side Orders

Sautéed Spinach	3.00	Meatballs	3.50
Sautéed Wild Mushrooms	3.50	Grilled Chicken	3.50
Sautéed String Beans	3.00	Italian Sausage	4.00
Garlic Mashed Potatoes	3.50	Grilled Artichoke Hearts	4.50

*THE CONSUMPTION OF RAW OR UNDER COOKED EGGS, MEAT, SHELLFISH OR POULTRY
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*

❖ An 18% Service Charge Will Be Added For Parties Of 6 Or More ❖