



Starters

Fried Calamari \$10

Hand-breaded calamari marinated in herbs & buttermilk. Served with a lemon vinaigrette dipping sauce.

Bruschetta \$7

Tomatoes, onions, and fresh garlic marinated in balsamic vinegar & olive oil. Topped with fresh basil and served with toasted baguette slices.

Ellie's Knots \$5

Hand-tied garlic knots. Served with a side of marinara sauce.

- Stuffed with mozzarella cheese \$7

Fried Cheese Pearls \$7

Herb-breaded mozzarella cheese. Fried and served with a side of marinara.

Antipasto Dip \$11

Meats, cheeses, and veggies baked into a creamy dip. Served with grilled crostini for dipping. Ingredients may vary - ask your server for the antipasto dip of the week.

Charcuterie Board \$14

An assortment of sliced Italian meats and cheeses. Accompanied by the chef's choice of seasonal fruits & vegetables. Served with grilled crostini.

Soups

Minestrone alla Milanese \$6 bowl or \$4 cup

Traditional minestrone soup with fresh seasonal vegetables, beans, and rice.

Soup of the day Price may vary

Ask your server for the house-made soup of the day.

Salads

House Side Salad \$4

Mixed greens with cucumbers, Kalamata olives, tomatoes, pickled onions, shaved parmesan cheese, & house-baked croutons.

- Make it a Large \$7

Caesar Side Salad \$4

Romaine lettuce, shaved parmesan cheese, & house-baked croutons tossed in our signature Caesar dressing.

- Make it a Large \$7

Steak & Gorgonzola Salad \$15

Flat iron steak served on a bed of spring mix. Topped with candied walnuts, dried cranberries, pepperoncini peppers, gorgonzola cheese, & crispy fried onions. Served with our house-made white balsamic vinaigrette.

Caprese Salad \$7

Layered slices of fresh mozzarella cheese and Roma tomatoes on a bed of spring mix. Drizzled with a basil pesto and balsamic glaze.

Bocconcini Salad \$12

Fried bocconcini pearls on a bed of spring mix with red onions, toasted pine nuts & roasted beets. Served with our house-made lemon basil vinaigrette.

Salad Dressings

*All dressings are Gluten Free

Italian, Blue Cheese, Ranch, White Balsamic Vinaigrette, Lemon Basil Vinaigrette, Raspberry Vinaigrette

Pastas

All pasta dishes are made to order with our house-made pastas & sauces. Served with garlic bread.

Fettucine Alfredo \$10

Fettucine noodles tossed in a creamy alfredo sauce. Topped with shaved parmesan cheese & fresh herbs.

- Add primavera \$4
- Add chicken \$6
- Add shrimp \$7

Linguine Carbonara \$14

Linguine noodles tossed in egg, freshly grated cheese & ground pepper with green peas and pancetta. Topped with freshly grated Romano cheese.

Beef Short Rib Ragu \$18

Slow braised beef short ribs tossed with pappardelle noodles. Finished with shaved parmesan cheese.

Spaghetti \$8

Spaghetti noodles served with your choice of house-made marinara sauce or our hearty Bolognese sauce. Finished with shaved parmesan cheese.

- Add meatballs \$5

Mediterranean Gnocchi \$12

House-made garlic & herb gnocchi sautéed with zucchini, roasted red peppers, artichoke hearts, and tomatoes. Tossed in an herb infused oil.

- Add chicken \$6
- Add shrimp \$7
- Add steak \$8

Lasagna \$12

Traditional dish of layered pasta, seasoned ground beef and Italian sausage, cheeses, and sauce.

Chicken & Wild Mushroom Ravioli \$16

Hand-crafted raviolis stuffed with shredded chicken breast, mushrooms, and cheese. Served with an herb cream sauce.

Seafood Manicotti \$18

Manicotti filled with seafood, herbs, ricotta and mozzarella cheeses. Topped with a creamy garlic sauce.

Cheese Tortellini \$13

Cheese-filled pasta sautéed with spinach & pancetta. Tossed in a sun-dried tomato cream sauce & finished with parmesan cheese.

Sides

Grilled Broccolini \$3

Sautéed Spinach \$3

Seasonal Vegetables \$3

Side of Noodles \$4

Side House Salad \$4 (add to entrée \$2)

Side Caesar Salad \$4 (add to entrée \$2)

A 20% gratuity will be added to parties of 8 or more



Signature Pies

All Signature Pies are 12", made with our house-made dough, and baked in our wood-fired oven.

Gouda & Prosciutto Pie \$13

Red sauce, thinly sliced prosciutto, gouda cheese, red onions, roasted tomatoes, and fresh basil. Topped with arugula.

Margherita Pie \$11

Crushed tomatoes topped with fresh mozzarella cheese, basil leaves, and sliced tomatoes.

White Seafood Pie \$17

Roasted garlic white sauce, grilled shrimp and crab meat, mozzarella, fontina, and Romano cheeses, spinach & fresh thyme.

Antipasto Pie \$15

Red sauce, Italian meats and cheeses, sun-dried tomatoes, Kalamata olives, & pepperoncini peppers.

Mediterranean Pie \$11

Roasted garlic white sauce, marinated artichoke hearts, red onions, roasted red peppers, black olives, mozzarella & feta cheeses. Finished with a balsamic drizzle.

Gorgonzola & Ham Pie \$13

Red sauce, ham, gorgonzola and mozzarella cheeses, grapes, & fresh spinach.

Chicken Pesto Pie \$13

Pesto sauce, chicken breast, marinated artichoke hearts, tomatoes, mozzarella and fontina cheeses with fresh basil.

Steak & Cheese Pie \$15

Roasted garlic white wine sauce, shaved flat iron steak, smoked mozzarella cheese, sautéed mushrooms, onions, and peppers. Topped with confit garlic.

Calzones

Pepperoni & Cheese Calzone \$9

Pepperoni, mozzarella, provolone and ricotta cheeses. Served with a side of marinara dipping sauce.

Chicken Bacon Calzone \$10

Shredded chicken breast, bacon, smoked mozzarella, and spinach. Served with a pesto dipping sauce.

Steak Calzone \$12

Shaved flat iron steak, mozzarella and ricotta cheeses, caramelized onions, mushrooms, pepperoncini peppers, with a side of marinara dipping sauce.

Kids Menu

Mac & Cheese Pizza \$6

8" personal pizza topped with house-made macaroni & cheese and mozzarella.

Cheese or Pepperoni Pizza \$6

8" personal pizza topped with pepperoni & mozzarella cheese.

Spaghetti & Meatballs \$6

Kid's sized portion of our spaghetti and meatball entrée.

Entrees

Chicken Marsala \$16

Pan-seared chicken breast with sautéed mushrooms, marsala wine, herbs, and cream. Served with broccolini & a side of spaghetti noodles.

Chicken Parmesan \$15

A hand-breaded chicken breast topped with house-made marinara sauce, parmesan and provolone cheeses. Baked and served on a bed of linguine noodles.

- Eggplant Parmesan \$13

Seabass Piccata \$19

Pan-seared seabass topped with sautéed fennel and a lemon caper white wine sauce. Served with a side of herb gnocchi & seasonal vegetables.

Jim's Braciola \$23

Flat iron steak roulade. Stuffed and rolled with gouda cheese, spinach, & portabella mushrooms and topped with house-made marinara sauce. Served with broccolini & a side of angel hair noodles.

Rosettes \$15

Prosciutto & gouda cheese rolled in pasta, baked in a cream sauce.

Build Your Own

Build Your Own Pie or Calzone \$8

Pick Your Sauce:

- White sauce, Red sauce, Pesto sauce, Crushed Tomato Sauce

Pick Your Toppings: \$1 per topping

- Pepperoni, Italian sausage, bacon, ham, ricotta cheese, provolone cheese, pepperoncini peppers, bell peppers, onions, button mushrooms, tomatoes, black olives, Kalamata olives, spinach.

Premium Toppings: \$2 per topping

- Prosciutto, pancetta, capicola, meatballs, shredded chicken, steak, shrimp, crab meat, smoked mozzarella, fresh mozzarella, gouda, feta, gorgonzola, fontina, roasted red peppers, marinated artichoke hearts, sun-dried tomatoes, caramelized onions, confit garlic, sautéed portabella mushrooms.

Drizzles \$1

- Basil Pesto, Balsamic Glaze

Children 10 & under may order from this menu. Additional \$2 charge for anyone over 10 will apply.

Chicken Tenders \$6

Three chicken tenders served with a side of French fries or broccolini.

Grilled Chicken Breast \$6

Grilled chicken breast served with a side of French fries or broccolini.

Grilled Cheese \$5

Sourdough bread with melted American cheese. Served with a side of French fries or broccolini.