



George's Favorites

Pasta Mafia \$31

"A dish you can't refuse!" olive oil with garlic, scallions, broccoli, peppers, steak all tossed in a parmesan cream sauce, dash of hot sauce, Italian herbs over fettuccini

Chick-a Chick-a Boom \$29
Dine-O-Mite! Pasta shaped into a purse stuffed with 6 cheeses, in a pomodoro sauce with Italian sausage, bell peppers, mozzarella cheese and chicken

Pasta Diavolo \$24
ziti, diced tomatoes, parsley, garlic, olive oil, hot sauce and mozzarella cheese

Lasagna Bolognese \$24
lasagna layered with beef, veal and pork sauce, with ricotta, parmesan and mozzarella

Chicken Bambino \$34
capers, artichoke hearts, shrimp, butter white wine lemon sauce, served with Capellini

For the whole table

- Antipasti Board \$18

 - Housemade Meatballs
 - Tomato Bruschetta
 - Housemade Mozzarella
- Meat & Cheese Board \$23

 - Salami and Cured Meats
 - Italian Cheeses
 - Olives & Pickled Vegetables

ANTIPASTI

- Mozzarella Garlic Bread \$11
signature garlic bread with mozzarella cheese melted over it. Served with marinara
- Tomato Bruschetta \$10
toasted baguette served with a fresh tomato garlic, basil and shaved parmesan



INSALATA

Add Shrimp \$11 • Add Chicken \$7

Tomato & Mozzarella Caprese \$12
ripe tomatoes, house-made fresh mozzarella, basil leaves and extra virgin olive oil

*Caesar \$8 / \$14
romaine, classic house-made Caesar dressing, croutons, soft-cooked egg and parmesan cheese

Antipasti \$8 / \$14
romaine, spinach, provolone, salami, artichokes, olives, red onion and pepperoncini, tossed in a red wine-oregano vinaigrette

Italian Mixed \$8 / \$14
chopped romaine and spinach with red bell pepper, tomato, cucumber, red onion and parmesan tossed in a Italian vinaigrette

PASTA CLASSICO

Spaghetti and Meatballs \$23
beef, veal and pork meatballs, topped with grated parmesan cheese

Tortellini and Roasted Mushroom \$27
three cheese tortellini. pancetta basil pesto garlic, parmesan cheese

Fettuccine Alfredo \$22
classic parmesan cheese cream sauce
Ask for it with chicken \$7 or shrimp \$10

Bolognese \$23
slow-cooked beef, veal and pork, rigatoni

Three Cheese Ravioli \$23
pasta stuffed with mozzarella, ricotta and parmesan in our San Marzano marinara sauce

*Spaghetti Carbonara \$23
spaghetti with pancetta, onion, egg and parmesan cheese
Add chicken \$7 or shrimp \$10

Seafood al Diavolo \$35
spicy vodka-tomato sauce loaded with lobster, clams, mussels, and shrimp, served over capellini

Shrimp Scampi \$30
classic shrimp with garlic, parmesan and lemon, served over capellini

PASTA al FORNO
(Baked Pasta)

Four Cheese Manicotti \$23
large pasta filled with mozzarella, parmesan, romano and ricotta and baked with marinara sauce and more mozzarella

Stuffed Shells \$24
pasta shells filled with Italian sausage, spinach, ricotta, mozzarella and parmesan, served in marinara sauce

Baked Ziti \$22
ziti baked in rosa sauce with mozzarella, ricotta and parmesan

ENTRÉES

Chicken Marsala \$28
chicken breast, mushroom marsala sauce, served with garlic and butter capellini

Grilled Swordfish \$35
baked tomato and sweet onion thyme, roasted squash, kale extra virgin olive oil & garlic

Chicken Parmigiana \$28
lightly breaded chicken breast, topped with marinara, baked with mozzarella cheese, served with ziti and rosa sauce

Eggplant Parmigiana \$24
lightlt breaded eggplant, sauced with marinara, baked with mozarella cheese, served with ziti and rosa sauce

Braised 12 Hour Lamb \$34
Lamb jus, Castelvetrano olives, peppers, parsley, lemon gremolata and soft polenta

Steak Pizziola \$34
Sinatra's Way – charbroiled beef tenderloin medallions, baked with San Marzano tomato caper sauce, topped with fresh mozzarella

Uncle Vinny's Sausage & Peppers \$24
onions & peppers marinated in olive oil & garlic. Served with ziti and rosa sauce

BRICK OVEN PIZZA

10" HAND-TOSSED PIZZA
WITH SAN MARZANO PIZZA SAUCE
OR WHITE (MOZZARELLA, PARMESAN & OLIVE OIL)

\$15 / \$2 per topping

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|-----------------|-----------------------|
| Pepperoni | Onions |
| Sausage | *Fried Egg |
| Meatballs | Green Olives |
| Chicken | Black Olives |
| Garlic-Spinach | Anchovies |
| Arugala | Sliced Roma Tomatoes |
| Roasted Peppers | House-made Mozzarella |
| Mushrooms | Ricotta |
| Artichokes | |

Margherita Pizza \$17
Fresh mozzarella, tomatoes, basil

COCKTAILS

Basil Limoncello Martini 16

House-made Limoncello, muddled with fresh basil and a basil ice cube

Sangria (Red or White) 12

Pitcher 42

Mama's house-made sangria

Pomegranate Negroni 14

Tanqueray gin, Campari, Carpano Antica sweet vermouth, PAMA Pomegranate liqueur

Espresso Martini 16

Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso. Fresh Disaronno Amaretto whipped cream available upon request

Sicilian Sour 14

Disaronno Amaretto, house-made Limoncello, fresh lemon juice, cane sugar and egg white

Venice Bellini 13

White peach purée and La Marca Prosecco

Full Monty 15

Bulleit bourbon, Amaro Montenegro, Luxardo Cherry liqueur and Cherry Vanilla Bark bitters

Aperol Spritz 13

Aperol, La Marca Prosecco and Fever-Tree Soda

Cucumber Vespa 12

Bombay Sapphire gin, San Pellegrino Limonata and cucumber

Margarita Italiano 13

Sauza Tres Generaciones tequila, Disaronno Amaretto, fresh lime juice and cane sugar

Redemption Perfect Manhattan 15

Redemption bourbon, Carpano Antica sweet vermouth, Carpano dry vermouth and Angostura bitters



HOUSE WINES

Cider Del Bosco "Cider Prosecco" *Pinot Grigio* *Sangiovese* *Nero d'Avola*

Quartino (250 ml, 8.5 oz.)

Carafe (1/2 ltr, 17 oz.)

Grande Carafe (ltr, 34 oz.)

13

24

39

ITALIAN VINO ROSSO

	5 oz.	8 oz.	B
Pinot Noir <i>Sea Sun, California</i>	12	18	48
Pinot Noir <i>Etude, California</i>	17	25	68
Sangiovese <i>La Rasina, Brunello di Montalcino, Italy</i>	16	24	64
Sangiovese Blend <i>Palazzo della Torre-Allegrini, Italy</i>	15	23	60
Chianti Classico <i>Ruffino Aziano, Italy</i>	15	23	60
Merlot <i>Decoy by Duckhorn, California</i>	12	18	48
Cabernet Sauvignon <i>Bonanza, California</i>	12	18	48
Cabernet Sauvignon <i>Louis Martini, Sonoma, California</i>	14	21	56
Barolo <i>Costa di Busia, Italy</i>	28	42	112
Barbera d'Asti <i>Michele Chiarlo, Italy</i>			33
Primitivo <i>Kalema Salento, Italy</i>			35
Montepilciano d'Abruzzo <i>Nevio, Italy</i>			35
Nero d'Avola <i>Cantina Barbera, Italy</i>			37
Amarone <i>Bertani della Valpolicella, Italy</i>			125
Sangiovese <i>Argiano, Brunello di Montalcino</i>			125
Red Blend <i>Gaja Sito Moresco, Italy</i>			141
Sangiovese <i>Il Poggione, Brunello di Montalcino</i>			150
Caymus <i>Napa Valley, California</i>			175
Sangiovese <i>Verrazzano, Chianti Classico</i>			210
Super Tuscan <i>Antinori, Italy</i>			475

ITALIAN VINO BIANCO

	5 oz.	8 oz.	B
Prosecco <i>La Marca, Italy</i>	12		48
Sparkling Moscato <i>Mia Dolce, Italy</i>	12	18	48
Rosé <i>Caves d'Esclans, "Whispering Angel", France</i>	14	21	56
Pinot Grigio <i>Maso Canali, Italy</i>	12	18	48
Pinot Grigio <i>Jermann, Italy</i>	14	21	56
Sauvignon Blanc <i>Emmolo, California</i>	12	18	48
Chardonnay <i>Mer Soleil, Silver, California</i>	12	18	48
Chardonnay <i>Sonoma Cutrer, Sonoma, California</i>	16	24	64
Pinot Grigio <i>Santa Margherita, Italy</i>			50
Talamonti <i>Trebbiano, Aternum, d'Abruzzo, Italy</i>			38
Groppolo <i>Vermentino, Colli di Luni, Italy</i>			38
Arneis <i>Marchesi Incisa della Rocchetta, Italy</i>			40



BIRRA

Tap 16 oz.

Bottle

Michelob Ultra	8	Bud Light	8
Dos Equis Lager	9	Corona Extra	9
Sam Adams Seasonal	8	Coors Light	8
Miller Lite	8	Budweiser	8
Electric Jellyfish	9	Sam Adams Boston Lager	8
Blue Moon	8	Lagunitas IPA	8
Shiner Bock	8	Lone Star	8
Karbach Love Street	9	Guinness Extra Stout	9
Stella Artois	9		
Heineken	9		

SELTZERS & CIDERS

White Claw <i>Assorted Flavors</i>	8
Truly <i>Wild Berry, Strawberry Lemonade</i>	8
Angry Orchard Hard Cider	8
Twisted Tea	8
High Noon <i>Watermelon, Grapefruit, Lime</i>	10

N.A. BIRRA

Athletic Brewing <i>'Run Wild' IPA</i>	7
Athletic Brewing <i>'Upside Dawn' Golden Ale</i>	7

BOTTLED WATER

San Pellegrino <i>Sparkling Water</i>	8
Acqua Panna <i>Natural Spring Water</i>	8