



STARTERS

GARLIC BREAD \$7

SERVED WITH A SIDE OF MARINARA
ADD MOZZARELLA \$2

EGGPLANT FRIES V \$12

BUTTERMILK - MARINATED, SERVED WITH
CREAMY PARMESAN DRESSING & MARINARA

MOZZARELLA STICKS \$11

3 HOMEMADE WONTON WRAPPED MOZZARELLA
STICKS WITH MARINARA

MEATBALL MARINARA \$16

4 LARGE PORK AND VEAL MEATBALLS WITH
CROSTINI

BURRATA DELLA CASA \$18

FRESH MOZZARELLA CHEESE INFUSED IN CREAM
LAYERED WITH PROSCIUTTO DI PARMA SERVED WITH
CROSTINI

GRILLED CALAMARI \$16

TOSSED IN HERBS AND A ROASTED GARLIC AND
LEMON VINAIGRETTE. SERVED WITH CROSTINI

OAKLAND ESCARGOT \$16

GARLIC BUTTER & HERBS SERVED WITH CROSTINI

MUSSELS \$18

SAUTEED IN WHITE WINE, GARLIC & HERBS
AND SERVED WITH CROSTINI

PARMESAN TRUFFLE FRIES \$12

TRUFFLE AÏOLI, PARMESAN, SEA SALT

BRUSCHETTA TRADIZIONALE \$13

DICED ROMA TOMATOES, GARLIC, BASIL, TOPPED ON
CROSTINI AND DRIZZLED WITH BALSAMIC GLAZE

CRISPY BRUSSEL SPROUTS GF \$12

TOSSED IN BACON, PARMESAN, HERBS AND
CALABRIAN CHILI HONEY GLAZE

SALADS

SHAVED BRUSSELS SPROUTS GF \$13

ARUGULA, DOOR COUNTY DRIED CHERRIES, RICOTTA
SALATA, TOASTED HAZELNUTS, CHARRED LEMON
VINAIGRETTE

APPLE SALAD GF \$13

ARUGULA, BABY SPINACH, GOAT CHEESE, CANDY
WALNUTS, DRY CHERRIES, FRESH APPLES, CHAMPAGNE
VINAIGRETTE

CAESAR SALAD \$13

ROMAINE, PARMESAN, HOMEMADE GARLIC CROUTONS,
TOSSED WITH PIZZA MAN CAESAR DRESSING
ADD WHITE ANCHOVIES +3

HOUSE SALAD \$11

SEASONAL GREENS, CUCUMBER, RED ONION, TOMATO,
BALSAMIC VINAIGRETTE

ADD PROTEIN: GRILLED CHICKEN \$6 | CRISPY CHICKEN \$8 | SHRIMP \$9 | SALMON \$15

PASTAS

SPAGHETTI & MEATBALLS \$21

SPAGHETTI PASTA TOSSED IN HOMEMADE MARINARA AND
SERVED WITH 3 PORK AND VEAL MEATBALLS

CHICKEN FETTUCCINE ALFREDO \$23

GRILLED CHICKEN, FETTUCCINE PASTA TOSSED IN A
GARLIC CREAM SAUCE.

SHRIMP SCAMPI \$25

LINGUINE PASTA, 7 JUMBO SHRIMP TAIL ON, EVOO,
FRESH GARLIC & HERBS IN A WHITE WINE BUTTER
SAUCE

SPICY RIGATONI A LA VODKA \$22

RIGATONI PASTA, CRUMBLIED ITALIAN SAUSAGE,
CALABRIAN PEPPERS, AND PARMESAN TOSSED IN A
CREAMY VODKA SAUCE

CREAMY PESTO RAVIOLI \$24

4 JUMBO RICOTTA AND ROMANO CHEESE FILLED
RAVIOLIS TOSSED IN A LIGHT CREAMY PESTO SAUCE.

CARBONARA \$23

SPAGHETTI PASTA WITH PANCETTA, EGG, GROUND
PARMESAN AND FRESHLY CRACKED BLACK PEPPER

ALL PASTAS COME WITH A SIDE OF GARLIC BREAD
GF IF AVAILABLE \$2

ENTREES

CHICKEN PARMESAN \$25

TWO LIGHTLY BREADED CHICKEN BREASTS TOPPED WITH
MOZZARELLA CHEESE SERVED WITH SIDE OF SPAGHETTI
PASTA AND TOPPED WITH HOMEMADE MARINARA SAUCE

CHICKEN MARSALA \$26

TWO LIGHTLY BREADED CHICKEN BREASTS TOPPED
WITH MUSHROOM AND ONION CREAMY MARSALA SAUCE
SERVED ON PAPPARDELLE PASTA

SCALLOPS RISOTTO GF \$33

3 JUMBO SEARED SCALLOPS ON TOP OF HOMEMADE
MUSHROOM RISOTTO

GRILLED SALMON GF \$26

6OZ GRILLED SALMON FILET PREPARED MEDIUM WITH
CHARRED LEMON AND SERVED WITH A SIDE OF
GRILLED BROCCOLINI

FILET AU POIVRE \$45

6 OZ FILET MIGNON TOPPED WITH A COGNAC PEPPERCORN
SAUCE CHOICE OF BROCCOLINI OR ROASTED POTATO
MEDLEY

AUSTRALIAN LAMB CHOPS GF \$50

GRILLED AND DRIZZLED WITH A CABERNET REDUCTION
CHOICE OF BROCCOLINI OR ROASTED POTATO MEDLEY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE