

ENTREES

PASTA AND MEATBALLS

Bucatini with our house-made marinara and meatballs **25**

PASTA AGLIO E OLIO

Angel hair pasta tossed in olive oil, garlic, and crushed red pepper flakes, Basil pangrattato, Grape Tomatoes, and Parmesan **20**

ORECCHIETTE

Orecchiette tossed in white wine and parmesan sauce with crumbled sweet sausage and broccolini **28**

CAVATELLI ARRABBIATA

Cavatelli tossed in our spicy tomato sauce and topped with fresh grated parmesan and red pepper flakes **20**

RIGATONI AL VODKA

Rigatoni tossed in tomato vodka cream sauce and topped with fresh grated parmesan **22**

MILANESE

Caper lemon butter sauce, topped with arugula, shaved parmesan, lemon wedges, roasted potatoes

PARMESAN

House-made marinara, cheese baked to golden brown, served with bucatini marinara

MARSALA

House-made marsala sauce with mushrooms and onion, over mashed potatoes **Chicken 35 | Veal 40**

PICCATA

Creamy white wine caper sauce over angel hair pasta
Grilled Chicken 30 | Salmon 35 | Shrimp 35

TUSCAN STEAK

garlic and rosemary marinated ribeye, served with rosemary and lemon roasted potatoes and asparagus | **12 oz Ribeye 45**

Proteins

Hot or Sweet Italian Sausage **12 | Meatballs 12 |**
Salmon **14 | Grilled Chicken 10 |**
Grilled Shrimp **12 |**
Steak Tips **16**

ANTIPASTI, SALADS, & SOUPS

ARANCINI

Fried lemon and parmesan risotto balls served with our lemon aioli **16**

MEATBALLS AND RICOTTA

House-made meatball served with marinara sauce and herb ricotta **16**

STUFFED BANANA PEPPERS

House-made stuffed banana pepper served with our marinara topped with cheese **16**

LEMON GARLIC CALAMARI

With our house calabrese chili aioli **16**

WHIPPED RICOTTA

Topped with Calabrian chili honey, fresh basil and toasted pistachios, served with warm bread **12**

MARGHERITA FOCACCIA

House-made Focaccia topped with marinara, fresh mozzarella and basil with balsamic dipping sauce **10**

CAESAR WEDGE

Baby romaine, grated parmesan, basil pangrattato, and our house-made Caesar dressing **8 / 15**

ARUGULA

Arugula, tomatoes, shallots, shaved parmesan, and tossed in shallot vinaigrette **8 / 15**

CUCUMBER TOMATO CAPRESE

Cucumbers, Heirloom Tomatoes, red onion, fresh basil, mozzarella, olive oil, drizzled with balsamic glaze **16**

CHOPPED

Chopped romaine, arugula, red onion mozzarella balls, salami, grape tomatoes, chickpeas, cucumber, parmesan, tossed in our house made balsamic vinaigrette **18**

LOBSTER BISQUE

12

SIDES

Pasta Marinara **12** | Broccolini **6** | Asparagus **6**
Rosemary Lemon Roasted Potatoes **8** |
Mashed Potatoes **8**

DESSERTS

TIRAMISU

House-made mascarpone Cream
layered with espresso-liquor-soaked
Lady fingers **15**

CANNOLI (PLAIN OR CHOCOLATE SHELL)

Limoncello Mascarpone Cream
or
Strawberries and Cream
12

CRÈME BRÛLÉE

House made custard brûlée and
served with whipped cream
Fresh Macerated berries **15**

ORANGE OLIVE OIL CAKE

Fresh olive oil cake with
Whipped orange mascarpone **12**

GELATO

8

AFFOGATTO

Gelato served with hot espresso
poured over top **15**

COFFEE

4

ESPRESSO

6

Cafe Notte
Restaurant, Bar & Private Parties