

Appetizers

Bruschetta \$8.75

Homemade Focaccia Bread with Tomatoes, Garlic, Basil, and Olive Oil

Caprese 8.25

Tomatoes with fresh Mozzarella, Basil, and Olive Oil

Fried Calamari 9.95

Fried Squid served with Marinara Sauce and Lemon

Salads

Mista 6.95

Mixed Greens with diced Tomatoes in a Vinaigrette Dressing

Rucola 7.95

Arugula with shavings of Pecorino in a Vinaigrette Dressing

Spinach 8.50

Fresh Spinach with Goat Cheese, Olives, Walnuts, and Raisins served in a Vinaigrette Dressing

Red Beet 10.00

Red Beets, Goat Cheese, Walnuts, Raisins and served on a bed of Arugula Salad in a Lemon Vinaigrette Dressing

Smile Salad 15.00

Mixed Greens in a Vinaigrette Dressing with Diced Tomatoes, Walnuts, Goat Cheese, and a Boiled Egg

Pizza

Prepared Sicilian Style, 1 Inch Thick, Rectangular in Shape

Pizza Marinara 8.50

Focaccia Bread, Tomato Sauce, Oregano, Garlic, and Olive Oil

Pizza Margherita 8.75

Focaccia Bread, Tomato Sauce, and Mozzarella

Pizza Aromatica 8.95

Focaccia Bread, Tomato Sauce, Mozzarella, Oregano, and Garlic

Pizza Funghi 8.95

Focaccia Bread, Tomato Sauce, Mozzarella, Mushrooms

Pizza Pepperoni 9.25

Focaccia Bread, Tomato Sauce, Mozzarella, and Spicy Salami

Pizza Sorriso 10.00

Focaccia Bread, Tomato Sauce, Mozzarella, Diced Tomatoes, Arugula and shavings of Pecorino Cheese

Main Courses

Penne Marinara 13.50

Penne Pasta served in our Homemade Marinara Sauce

Tortelloni Pesto 15.50

4 Cheese Tortelloni served in our Homemade Pesto Sauce

Gnocchi Rosé 15.00

Potato Dumplings served in a Pink Sauce

Rigatoni Bolognese 16.00

Rigatoni Pasta served in our Homemade Meat Sauce

Spaghetti Carbonara 16.50

Spaghetti mixed with Bacon, Eggs, and Parmigiano Cheese

Cannelloni 18.50

Handmade Crepes stuffed with Spinach, Ricotta Cheese, and layered with Bechamel

Pappardelle and White Truffle 18.95

Handmade Pasta served with Button Mushrooms, Parsley, and White Truffle Oil

Lasagna 18.95

Handmade Crepes layered with our Meat Sauce, Béchamel, and Parmigiana

Tilapia Siciliana 18.50

Pan Seared Tilapia Fish served in a Lemon-Garlic Butter Caper Sauce, Diced Tomatoes, and served with Arugula Salad

Chicken Marsala 19.95

Chicken Scaloppine sautéed with Button Mushrooms and Marsala Wine and served with a side of Pasta Marinara

Chicken Parmigiana 19.95

Chicken Scaloppine prepared Parmigiana Style and served with Pasta Marinara

Gamberoni alla Diavola 20.95

Pan Seared Jumbo Shrimp in a Tomato and Brandy Peperoncino Spicy Sauce and served with Spaghetti

***GLUTEN FREE PASTA + 2.00**

DESSERT

Grandmother Cake 5.95

Dark Chocolate Cake 6.95

Homemade Amaretto Cheesecake 8.00 (Limited)