



HALF PRICE MENU

APPETIZERS

CALAMARI FRITTI
Crispy Zucchini, Spicy San Marzano Sauce..... 14.

JUMBO SHRIMP SCAMPI
Toasted Ciabatta, Roasted Garlic,
Green Peas, White Wine..... 14.

MUSSELS AL FORNO
Prince Edward Island Mussels, Garlic E.V.O.O.,
Grilled Crostini, Red Pepper Flake..... 15.

CLAMS OREGANATA
Baked Clams, Parmigiano Reggiano,
Garlic Breadcrumbs, Butter Sauce..... 13.

BAKED SICILIAN CHICKEN WINGS
Caramelized Onions, Parmesan, Fresh Herbs..... 12.

SALADS

CHOPPED SALAD
Radicchio, Romaine, Soppresata, Provolone, Cucumber,
Carrots, Celery, Bell Peppers, Red Wine Vinaigrette 15.

NAPLES SALAD
Crisp Romaine, Cannellini Beans, Shaved Egg,
Crumbled Gorgonzola, Red Onion, Maple Vinaigrette..... 14.

THE AVE
Mixed Greens, Walnuts, Orange Segments, Mustard
Vinaigrette, Caramelized Shallots, Gorgonzola Dolce..... 15.

ICEBERG WEDGE
Iceberg Lettuce, Applewood Bacon,
Red Onion, Gorgonzola Dressing 14.

CAESAR CLASSICO
Romaine Hearts, Shaved Parmigiano, Baked Croutons..... 15.

PASTA

OLD STYLE TAGLIATELLE CARBONARA
Egg Whites, Italian Pancetta, Touch of Cream, Parsley..... 22.

LINGUINE VONGOLE
Little Neck Clams, Italian Parsley, White Wine..... 29.

PAPPARDELLE BOLOGNESE
Ribbon Pasta, Slow Cooked Beef and Pork Ragu..... 22.

SPAGHETTI & NONNA'S MEATBALLS
San Marzano Sauce, Parmigiano, Garlic, Garden Basil 24.

FOUR CHEESE AND PEAR FIOCCHI
Parmesan Cream Sauce, Touch of White Truffle Oil..... 22.

LASAGNA
Slow Cooked Beef and Pork Ragu, Melted Mozzarella..... 22.

PACCHERI NAPOLETAN STYLE
Crumbled Sausage, Broccoli Rabe, Garlic, White Wine..... 24.

FISH

WILD SALMON
Grilled Salmon, Sautéed Spinach, Roasted Potatoes, Basil Aioli..... 29.

YELLOWFIN TUNA
Pan Seared Yellowfin Tuna, Bell Pepper, Quinoa, Capers..... 32.

MEAT

VEAL MILANESE
Breaded Pounded Milanese Style, Arugula Salad, Marinated
Tomatoes and Shaved Parmesan, Balsamic Reduction 28.

CHICKEN MARSALA
All Natural Chicken Breast, Mashed Potatoes, Sautéed Spinach..... 24.

NEW YORK STRIP
Crispy Potatoes, Caramelized Onions,
Wild Mushrooms, Black Olives, Demi Glaze..... 48.

VEAL PICCATA
Baby Artichokes, Mashed Potatoes,
Broccoli, Lemon Caper Sauce 26.

CHICKEN PARMESAN
Melted Mozzarella, Parmigiano, Tagliolini San Marzano..... 24.

CHICKEN PAILLARD
All Natural Chicken Breast, Crisp Romaine Salad,
Crumbled Gorgonzola, Maple Vinaigrette..... 24.

DESSERT & SORBETTI

TIRAMISU
Ladyfingers in Espresso, Mascarpone Mousse..... 10.

GELATO & SORBETTI
Vanilla, Pistachio, Hazelnut, Lemon, Mixed Berry..... 10.

SIDE DISHES \$8

Sautéed Mixed Vegetables
Garlic Broccoli Rabe
Sautéed Wild Mushrooms
Garlic & Citrus Sautéed Spinach
Sautéed Brussel Sprout
Grilled Asparagus
Herb Roasted Fingerling Potatoes



SPARKLING BY GLASS

Prosecco , Zonin, <i>Venezia</i>11.	Brut , Ferrari DOC, <i>Italy</i>18.
Moscato D’Asti , Cusmano, <i>Piemonte</i>12.	Brut , Veuve Cliquot, <i>France</i>20.
Brut , Moet Chandon “Imperial” 187 ml, <i>France</i>21.	Brut Rose , Veuve Cliquot, <i>France</i>20.

WHITE WINE BY GLASS

Chardonnay , Handcrafted, <i>California</i>10.	Sauvignon Blanc , Norton, <i>Argentina</i>10.
Chardonnay , St Francis, <i>Sonoma</i>12.	Sauvignon Blanc , Kim Crawford, <i>New Zeland</i>13.
Chardonnay , La Crema, <i>Sonoma</i>14.	White Zinfandel , Beringer, <i>California</i>9.
Pinot Grigio , Granducato, <i>Tuscany</i>10.	Riesling , Chateau St. Michelle, <i>Washington</i>9.
Pinot Grigio , Santa Margherita, <i>Tuscany</i>14.	Rose , Fleurs De Praire, <i>Cotes De Provence</i>12.
Gavi , Broglia, <i>Italy</i>12.	

RED WINE BY GLASS

Cabernet , Beringer, <i>California</i>10.	Merlot , Granducato, <i>Tuscany</i>10.
Cabernet , Hess, <i>California</i>12.	Montepulciano , Stella, <i>Abruzzi</i>12.
Cabernet , Decoy, <i>Sonoma</i>15.	Pinot Noir , Coastal Wines, <i>California</i>9.
Chianti , Victoria, <i>Tuscany</i>9.	Pinot Noir , La Crema, <i>Sonoma</i>15.
Supertuscan , Meridius, <i>Tuscany</i>11.	

SIGNATURE MARTINIS

- COSMOPOLITAN
- KEYLIME
- WHITE CHOCOLATE
- POMEGRANATE
- APPLETINI
- LEMON DROP
- THE FRENCH
- DOUBLE ESPRESSO
- VERGINATINI
- MANHATTAN

CRAFT COCKTAILS

- SEASONAL SANGRIA
- Choise of Red or White
- MOSCOW MULE
- STRAWBERRY LEMONADE
- CAIPIRINHA
- PEACH ON THE BEACH
- PISCO SOUR
- STRAWBERRY MOJITO
- PIMMS CUP
- NEGRONI
- FRENCH 75
- MEXICAN MULE

32OZ FROZEN FAVORITIES

- Perfect for sharing!
- DAIQUIRI
- MIAMI VICE
- PINA COLADA
- MUDSLIDE
- TROPICAL MOJITO
- Choise of Passion Fruit or Strawberry
- MARGARITA
- Choise of Mango or Strawberry

BOTTLE BEER

- BUDWEISER YUENGLING
- BUD LIGHT STELLA ARTOIS
- MICHELOB ULTRA GUINNESS
- MILLER LITE MORETTI
- COORS LIGHT BLUE MOON
- CORONA TWO HEARTED IPA
- CORONA LIGHT SAMUEL ADAMS
- HEINEKEN PERONI

