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ANTIPASTI

- CALAMARI FRITTI** **\$13.75**
Fried calamari served with our cocktail sauce
- CARPACCIO CIPRIANI** **\$13.50**
Thinly sliced beef served with dijon mustard sauce, onions, capers, parmesan & lemon
- ZUPPA DI VONGOLE** **\$16.50**
Steamed clams with a garlic & white wine sauce.
- BRUSCHETTA** **\$10.75**
Toasted bread with tomatoes, basil, garlic, olive oil & pesto
- ZUPPA DI COZZE** **\$16.25**
Steamed mussels with tomatoes, basil, white wine & light marinara
- MOZZARELLA CAPRESE** **\$13.25**
Ripe tomatoes, fresh mozzarella, basil & olive oil
- ZUPPA DEL GIORNO CUP \$6.75 BOWL \$10.50**
Soup of the day

INSALATE

- INSALATA POMPEII** **\$11.25**
Romaine & organic spring mix with tomatoes & creamy lemon herb dressing.
- INSALATA GRECA** **\$14.50**
Romaine with mushrooms, kalamata olives, tomatoes, red onions, bell peppers, cucumbers, feta cheese & blue cheese dressing
- INSALATA CON FORMAGGIO DI CAPRA** **\$14.25**
Organic spring mix with red onions, tomatoes, cucumbers, kalamata olives, and goat cheese & honey balsamic dressing
- INSALATA SPINACI** **\$13.00**
Organic baby spinach with diced tomatoes, bacon, gorgonzola & Italian vinaigrette dressing
- INSALATA MISTA CON POLLO** **\$18.75**
Organic spring mix with grilled chicken, tomatoes, cucumbers, walnuts, red onions, dried cranberries & honey balsamic dressing
- INSALATA ALLA CESARE** **\$13.75**
Romaine lettuce with parmesan cheese, croutons & Caesar dressing
- ADD CHICKEN \$6.00 ADD ANCHOVIES** **\$2.95**
- ADD SALMON OR PRAWNS** **\$9.95**

PIATTO FORTE

- POLLO MARSALA** **\$21.75**
Chicken breast sautéed with shitake mushrooms in a marsala wine.
- POLLO PICATTA** **\$21.25**
Chicken breast with a garlic, lemon, butter & capers sauce.
- POLLO PARMIGIANA** **\$21.25**
Breaded chicken breast topped with marinara & mozzarella cheese.
- MELANZANE PARMIGIANA** **\$19.75**
Breaded eggplant topped with marinara & mozzarella cheese.
- VITELLO PICATTA** **\$22.75**
Veal sautéed with a garlic, lemon, butter & capers sauce.
- VITELLO SCALLOPINE** **\$22.75**
Veal sautéed with mushrooms & green onions in a demi-glace sauce.
- LAMB CHOPS** **\$27.95**
Grilled and served with garlic, rosemary and sherry wine vinegar sauce.
- BISTECA AL VINO ROSSO** **\$27.95**
12 oz Grilled rib eye with a red wine sauce
- SALMONE PICATTA** **\$22.95**
Grilled salmon with a garlic, lemon, butter & capers sauce.
- GAMBERINI IN PADELLA** **\$23.50**
Sautéed prawns w/ garlic, capers, tomatoes, white wine and light marinara sauce.

NOTE: To split any entree an additional \$3.50 will apply

Vegetarian Dish

PASTA

- CAPPELLINI POMODORO** **\$15.75**
Angel hair pasta with garlic, basil, diced tomatoes in a light marinara
- FETTUCCINE CON POLLO** **\$18.75**
Chicken fettuccine with garlic, mushrooms, diced tomatoes in a creamy sauce
- FETTUCINE ALFREDO** **\$15.25**
- FETTUCINE FRUTTI DI MARE** **\$22.75**
A mix of seafood sautéed with garlic, herbs & a spicy cioppino sauce
- LINGUINE ALLA VONGOLE** **\$20.50**
Fresh clams sautéed with garlic, herbs, spices in a creamy white wine sauce
- LINGUINE SCAMPI** **\$20.75**
Sautéed prawns with garlic herbs, spices in a creamy white wine sauce
- SPAGHETTI AGLIO E OLIO** **\$15.95**
Sautéed garlic & parsley in extra virgin olive oil
- SPAGHETTI CARBONARA** **\$17.50**
With pancetta, peas in our carbonara sauce
- SPAGHETTI BOLOGNESE E POLPETTE** **\$17.50**
Spaghetti with meat sauce & meatballs
- PENNE ALLA PUTTANESCA** **\$16.50**
With sautéed onions, anchovies, capers, olives & a spicy marinara.
- FUSILLI ALLA PRIMAVERA** **\$16.75**
A mix of vegetables sautéed with garlic, sun dry tomatoes, parsley & extra virgin olive oil
- GNOCCHI GORGONZOLA** **\$17.95**
Homemade gnocchi in our creamy gorgonzola sauce
- TORTELLINI ALL' ARRABIATA** **\$17.95**
Meat tortellini with a garlic, vodka, spicy pink sauce
- RAVIOLI DI FORMAGGIO AL PESTO** **\$17.95**
Cheese ravioli in a creamy pesto sauce
- LASAGNA DI CARNE** **\$18.50**
Meat lasagna

- KIDS PASTA** **\$10.25**
Your choice of pasta with your choice of marinara, meat sauce, butter or plain (ravioli & tortellini \$2.50 extra)
- KIDS PASTA GOURMET** **\$12.75**
Your choice of pasta with your choice of alfredo, pesto, gorgonzola, pink sauce & meat sauce with meatball (ravioli & tortellini \$2.50 extra)
- ADD TWO MEATBALLS TO A PASTA** **\$5.75**
- ADD CHICKEN TO A PASTA** **\$6.00**
- ADD SALMON OR PRAWNS TO A PASTA** **\$9.95**

A LA CARTE

- SIDE OF CHICKEN** **\$12.75**
Grilled chicken breast served by itself or with a lemon butter sauce.
- SIDE OF SALMON** **\$14.50**
Grilled salmon served by itself or with a lemon butter sauce.
- SIDE OF PRAWNS** **\$14.50**
Six prawns served grilled or sautéed.
- SIDE OF MEATBALLS** **\$10.00**
Three meatballs served with meat sauce.

Prices subject to changed due to unforeseen cost increases

WATER SERVED UP ON REQUEST

PIZZE

PERSONAL 10"	SMALL 12"	MEDIUM 14"	LARGE 16"
POMPEII : Pepperoni, salami, sausage, onions, mushrooms & bell pepper.			
\$16.50	\$20.00	\$23.00	\$29.00
VEGETARIAN : Tomato, onions, mushrooms, bell peppers & olives.			
\$15.75	\$19.00	\$21.75	\$27.50
HAWAIIAN : Ham, pineapple & bacon.			
\$14.25	\$17.00	\$19.25	\$27.50
MEAT LOVERS : Pepperoni, salami, sausage & bacon.			
\$16.00	\$19.00	\$24.00	\$29.00
MARGHERITA : Olive oil base, tomato & basil.			
\$14.00	\$17.00	\$19.50	\$26.00
FORESTA VERDI : Pesto sauce, spinach, onions, green olives & feta.			
\$15.75	\$19.00	\$21.75	\$27.50
FLORENTINE : Spinach, ham, tomato, artichokes & ricotta.			
\$15.75	\$19.00	\$21.75	\$27.50
GOURMET VEGGIE : Pesto sauce, eggplant, zucchini, broccoli & pine nuts.			
\$15.75	\$19.00	\$21.75	\$27.50

CREATE YOUR PIZZA

PERSONAL CHEESE PIZZA	SMALL	MEDIUM	LARGE
\$12.00	\$14.00	\$15.50	\$20.00
ADD TOPPING \$1.00	\$1.50	\$1.75	\$2.00
PIZZA TOPPINGS: Anchovies, artichokes, broccoli, basil, pepperoni, salami, ham, tomatoes, sausage, bell peppers, black olives, onions, sun-dried tomatoes, garlic, spinach, green olives, green onions, feta, ricotta, pineapple, bacon, mushrooms, pesto, chicken, eggplant, zucchini, pine nuts			

CALZONE

CLASSICO Mozzarella, ricotta & basil.	\$19.75
BARBARIAN Mozzarella, ricotta, salami, pepperoni & ham.	20.75
VEGETARIANO Mozzarella, ricotta, spinach, mushrooms, onions & bell pepper	\$20.50
NOTE: Create your own calzone from the pizza topping	

BIBITE

PEPSI	\$3.75
DIET PEPSI	\$3.75
SIERRA MIST	\$3.75
LEMONADE	\$3.75
LIPTON ICE TEA	\$3.75
JUICE	\$4.75
ITALIAN SODA (TORANI)	\$4.95
SMALL ST. PELLEGRINO	\$4.95
LARGE ST. PELLEGRINO	\$5.95

(Free Refills on sodas)

CAFFÈ E TE

ESPRESSO	\$4.75
MOCIATO	\$4.75
CAPPUCCINO	\$4.75
MOCHA	\$4.95
CAFÉ LATTE	\$4.95
CAFÉ AMERICANO	\$4.95
EXTRA SHOT	\$2.00
COFFEE	\$3.50
DECAF COFFEE	\$3.50
HOT TEA	\$3.50

VINI BIANC

GLASS 6oz	BOTTLE
CEDAR BROOK CHARDONNAY	
\$10.50	\$38.00
SONOMA =CUTRER R.R.	
\$15.25	\$58.00
ZENATO PINOT GRIGIO	
\$10.50	\$38.00
RUTHERFORD SAUVIGNON BLANC	
\$10.50	\$38.00
RANCHO SISQUOC RIESLING	
\$10.25	\$37.00
MER SOLEIL CHARDONNAY	
\$12.50	\$47.00

VINI ROSSI

GLASS 6oz	BOTTLE
CEDAR BROOK MERLOT	
\$10.50	\$38.00
CEDAR BROOK CABERNET	
\$10.50	\$38.00
KAIKEN MALBEC RESERVA	
11.75	\$42.00
LIBERTY SCHOOL CABERNET	
12.75	\$46.00
CLINE MERLOT	
\$12.75	\$46.00
TETUNA SASSOREGALE SANGIOVESE	
\$11.00	\$39.50
REVEI BARBERA D'ALBA	
\$12.50	\$44.00
LAMOLE DI LAMOLE CHIANTI CLASSIC 2015	
\$12.50	\$44.00
FOLIE à DEUX ZINFANDEL	
\$12.00	\$43.50
CLINE PINOT NOIR	
\$11.75	\$42.00
HAHN SLH PINOT NOIR 12	
\$14.50	\$53.50
SANTA MARGHERITA CHIATI	
\$17.00	\$63.00

VINI FRIZZANTE

GLASS	BOTTLE
TORRESELLA PROSECCO DOC	
\$11.50	\$40
LE DOLCI COLLINE	
\$10.75	\$39

CORKAGE FEE \$20.00

BIRRE

PERONI (ITALY)	\$5.75
LAGUNITAS IPA	\$5.75
SIERRA NEVADA	\$5.75
ALASKA AMBER	\$5.75
COORS LIGHT	\$5.75
(NON ALCOHOLIC)	\$5.75