

Our Menu

Dinner

Kids Menu

Desserts Menu

Happy Hour

Restaurant Week January 2025 Menu

Monday - Saturday / 4:00 pm - 7:00 pm

PIZZA

Hand Tossed Gluten Free Pizza \$5.00 add'l

Salmone Affumicato	\$16.00
Smoked Salmon, Ricotta and Mozzarella, Grana Padano, Fresh Dill	
Funghi	\$13.00
Mozzarella, Tomato Sauce, Wild Mushrooms	
Margherita	\$14.00
Mozzarella di Latte, Tomato Sauce, Basil	
Bianco	\$14.00
Ricotta and Mozzarella, Parmigiano	
Pollo Atomica	\$14.00
Mozzarella, Tomato Sauce, Diced Chicken Breast and Spicy Cherry Peppers	
Capricciosa	\$15.00
Tomato Sauce, Mozzarella, Artichoke, Mushrooms, Pancetta, Black Olives	
Calabrese	\$14.00
Tomato Sauce, Mozzarella, Spicy Coppacola, Marinated Hot Peppers	
Amatritiana	\$15.00
Mozzarella, Tomato Sauce, Smoked Pancetta, Red Onions, Spicy Pepper	

STROMBOLI

Carni Misto	\$13.00
Mortadella, Genoa Salami, Sausage, Spicy Cappacola, Mozzarella	

ANTIPASTI

Coscia di Pollo	\$8.00
Balsamic Barbecue Sauce Glazed Chicken Drumstick, Baked, and Flash Fried	



Salsiccia e Pepe	\$12.00
Grilled Pin Wheel Sausage, Bell Peppers, Onions	

Onions	\$12.00
---------------	----------------



Gamberi al Limone	\$9.00
Sautéed Shrimp, Lemon Cream, Garlic	

Polpette alla Napoletana	\$8.00
Pork, Veal and Beef Meatballs, Marinara Sauce	

Melanzane e Zucchini alla Parmigiana	\$8.00
Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella	

Insalata di Mare	\$13.00
Cold Salad, Shrimp, Calamari, Scallops, Garlic, Celery, Extra Virgin Olive Oil	

Arancini di Riso	\$8.00
Golden Fried Rice Balls, Reggiano-Parmigiano, Mozzarella di Latte and Bolognese Sauce	

Cozze Fradiavolo	\$13.00
Sautéed Mussels, White Wine, Spicy Marinara Sauce	

Salumi e Formaggio Misti	\$10.00
Mortadella, Genoa Salami, Prosciutto, Speck, Bresaola, Coppacola, Sopressata, Parmigiano, Fresh Mozzarella, Fontina, Gorgonzola	

Calamari e Zucchine Fritti	\$12.00
Tender Squid, Zucchini floured and fried, Spicy Marinara Sauce, and Citrus Aioli	

Carpaccio Cipriani	\$12.00
Raw Thin Cut Beef, Arugula, Mustard Aioli	

HAPPY HOUR SPECIALS

4:00-7:00pm

Martinis and Cosmopolitans	\$7.00
Add \$1.00 for Flavored Martini	

Domestic Bottled Beer	\$5.00
------------------------------	---------------

Imported Bottled Beer	\$5.75
------------------------------	---------------

WINE BY THE GLASS:

Happy Hour White White	\$8.00
\$34.00/Carafe	

Happy Hour Red	\$8.00
\$34.00/Carafe	

SPECIALTY DRINKS

Cucumber Margarita	\$14.00
Lalo Reposado, Melon Liqueur, Fresh Cucumber	

Frozen Bellini	\$12.00
Peach Nectar, Rum, Prosecco	

Strawberry Basil Mojito	\$12.00
Bacardi Superior Rum, simple Syrup, Muddled Strawberries, Basil, and Limes, topped with Club Soda	

"Poinsettia"	\$12.00
St Germain Elderflower Liqueur, Prosecco, Cranberry Juice	



French Cosmopolitan	\$14.00
Absolut Mandrin Vodka, Cointreau Orange Liqueur, Cranberry Juice and a fresh squeezed Lime	

Double Oaked Whiskey Sour	\$19.00
Woodford Double Oaked, freshly squeezed Lemon Juice, Simple Syrup	



Trace Old Fashioned**	\$18.00
**Upon availability Buffalo Trace, Simple Syrup, Angostura bitters, Garnished with Cherry and Orange peel	

The Ultimate Margarita	\$14.00
Lalo Reposado or Silver Tequila, Grand Mariner Orange Liqueur and fresh squeezed Lime Juice	

Polish Mule	\$12.00
Tito's Vodka, Lime Juice, and Angostura Bitters topped with Ginger Beer	

Elderflower Collins	\$12.00
Malfi Gin, St Germain Elderflower Liqueur, Club Soda and fresh Lemon Juice	

Side Car	\$14.00
Hennessy VSOP Cognac, Cointreau and fresh squeezed Lemon Juice	