

Pasta E Basta

Frutti di Mare

Wild-Caught Clams, Shrimp, Scallops, and Mussels Cooked with White Wine Served Over Linguine, Topped with Our Signature Marinara Sauce.....27

Vongole

Linguine with Wild-Caught Clams, Olive Oil, Oregano, and Red Pepper Flakes. Served with Your Choice Of White Wine Sauce or Marinara Sauce....26

Gamberi alla Diavola

Spaghetti with Sautéed Shrimp in Arrabbiata sauce, Topped with Romano Cheese...26

Aurora

Farfalle with Grilled Chicken, Mushrooms, and Spinach in Our Marinara Cream Sauce, Topped with Melted Smoked Mozzarella Cheese.....24

Ravioli Puttanesca

Handmade Ravioli Filled with Ricotta Cheese, Served with Kalamata Olives, Capers, Oregano, and Fresh Tomato Marinara Sauce with a Touch of White Wine...22

Pollo alla Parmigiana

Breaded Chicken Breast in Our Marinara Sauce, topped with Melted Smoked Mozzarella Cheese, Served Over Spaghetti...26

ALL PASTAS ARE PREPARED WITH GARLIC. THE FOLLOWING ARE TOPPED WITH FRESH GRATED PARMESAN CHEESE

Rigatoni alla grassa

Rigatoni with Smoked Chicken, Pancetta, and Red Onions in Our Tomato Vodka Cream Sauce.24

Penne alla Bolognese

Penne with Mushrooms and Cream in Our Hearty Bolognese Meat Sauce....22

Pappalina

Handmade Tortellacci filled with Beef and Veal served with Peas and Prosciutto in Our Roman-style Cream Sauce. A Pasta Made Popular By Pope Pius....22

Rotini al Gusto

Rotini with Grilled Chicken, Mushrooms, Sun-Dried Tomatoes, and Basil in Our Signature "Al Gusto" Cream Sauce....22

Gnocchi alla Gorgonzola

Handmade Potato Dumplings with Spinach and Sun-Dried Tomatoes in Our Gorgonzola Cream Sauce....22

Create Your Own

18.99

Choose your Sauce

Tomato Marinara | Bolognese | Alfredo
Arrabbiata | Pesto | Gorgonzola Cream
Aglio e Olio | Tomato Vodka Cream
House Al Gusto Sauce

Choose your pasta

Rigatoni | Penne | Linguini | Spaghetti
Fettucine | Gnocchi
Gluten- Free Penne +\$3

‘proprio come lo faceva la nonna’

All substitutions, extras, and changes to items will incur an additional charge. Thank you for your understanding.

Antipasti

Pomodoro e Caprino

Melted Goat Cheese and Pomodoro
Sauce with Toasted Bread for
Dipping...11

Bruschetta

Tuscan Garlic Bread Topped with Fresh
Tomato, Basil and Extra Virgin Olive Oil
8

Garlic Cheese Bread

Toasted Bread and Garlic Seasoned
Butter, Smothered in Melted Smoked
Mozzarella Cheese....8

Calamari Fritti

Crispy Fried Calamari Served with Aioli
Sauce and Lemon Wedges....16

Sides & Extras

Sliced Grilled Chicken Breast 5.99

Homemade Italian Meatballs 8.99

Italian Sausage 7.99

Mixed Vegetables 4.50

Fresh-Steamed Broccoli 4.25

Shrimp 9.99

Any Sauce 6.99

Insalate

Cranberry Goat Cheese Salad

Baby Spinach and Arugula with Dried
Cranberries, Red Onion, Roasted Almonds, and
Crumbled Goat Cheese; Served with Non-Fat
Sweet Raspberry Vinaigrette.
(S..10 L..16)

Primavera

Mix Greens Topped with Grilled Vegetables,
Plum Tomatoes, and Homemade Croutons.
Served with a Balsamic Vinaigrette
Dressing....13

Caprese

Freshly Sliced Tomato and Mozzarella
Medallions with Kalamata Olives, Basil, Extra
Virgin Olive Oil, and Balsamic Glaze....11

Caesar

Crisp Romaine Lettuce Topped with Fresh-
Grated Parmesan Cheese, and Homemade
Croutons. Served with Caesar Dressing.
(S...9 L...14)

Drinks

Coke, Diet Coke, Sprite,
San Pellegrino Flavored & Mineral

‘Chi mangia bene, vive bene’

A 20% auto-gratuity will be added to all tables of 5 or more