

BRUNCH

BRUNCH COCKTAILS

BELLINI SMALL 4.95 LARGE: 8.95
HOUSE BRUT WITH A SPLASH OF PEACH NECTAR

MIMOSA SMALL 4.95 LARGE: 8.95
HOUSE BRUT WITH A SPLASH OF ORANGE JUICE

MIMOSA ROYAL 12.95
PROSECCO, COINTREAU SPLASH OF ORANGE JUICE

BELLINI ROYAL 12.95
PROSECCO, COINTREAU SPLASH OF PEACH NECTAR

ITALIAN SPRITZ 10.95
APEROL, BRUT AND SPARKLING WATER

BLOODY MARY 8.95
WELL VODKA WITH HOMEMADE BLOODY MARY MIX

BRUNCH SPECIALS

SALMON BENEDICT 18.95 *
POLENTA PANCAKES STACKED WITH SMOKED SALMON, TOMATOES AND POACHED EGGS, FINISHED WITH HOLLANDAISE SAUCE. SERVED WITH ROASTED POTATOES

ITALIAN BENEDICT 18.95 *
POLENTA PANCAKES STACKED WITH CRISPY PANCETTA, TOMATOES AND POACHED EGGS, FINISHED WITH HOLLANDAISE SAUCE. SERVED WITH ROASTED POTATOES

SICILIAN BAKED 16.95
OVEN POACHED EGGS IN TOMATO SAUCE, SPINACH, ARTICHOKE AND MOZZARELLA

BELGIAN WAFFLE 12.95
FRESH BERRIES AND HOMEMADE CREAM OR NUTELLA

BREAKFAST PIZZA-NINI 13.95
EGGS, HAM AND MOZZARELLA CHEESE

BANANA FRENCH TOAST 14.95
BROWN SUGAR CARAMELIZED BANANA AND MIXED BERRIES TOPPED WITH CHOCOLATE GRANOLA

ARMANDO'S OMELETTE 16.95
ITALIAN SAUSAGE, PEPPERS, ONIONS AND SPRINKLE OF MOZZARELLA. SERVED WITH ROASTED POTATOES

INSALATE

INSALATA DI POLLO 18.95
MADE TO ORDER CHICKEN BREAST OVER ROMAINE, ANCHOVIES, HOMEMADE CROUTONS TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

INSALATA DI SALMONE 20.95
SALMON FILLET SERVED WITH MIXED GREENS, GOAT CHEESE, TOMATOES, DRIED CRANBERRIES, AND SUNFLOWER SEEDS, SERVED WITH CITRUS DIJON VINAIGRETTE

BEVERAGES

BEVERAGES 2.95
COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, UNSWEETENED ICED TEA, RASPBERRY ICED TEA, CRANBERRY JUICE, ORANGE JUICE, TONIC WATER

BOTTLED WATER 3.95
STILL OR SPARKLING

*CAKE FEE \$25.00

*PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.



ASK YOUR SERVER ABOUT
OUR DAILY SPECIALS

ANTIPASTI

BURRATA 18.95
BURRATA WRAPPED IN PROSCIUTTO SAN DANIELE OVER ARUGULA TOPPED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE

PATATINE FRITTE AL TARTUFO 9.95
FRENCH FRIES DRIZZLED WITH TRUFFLE OIL, PARMESAN CHEESE AND PARSLEY

AFFETTATO MISTO 18.95
AN ARRAY OF ITALIAN DELICATESSEN CUTS AND ASSORTMENT OF MARINATED VEGETABLES

ARANCINI 12.95
LIGHTLY BREADED RISOTTO BALLS STUFFED WITH MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE

CAPESANTE CON PANCETTA 18.95
PAN SEARED SCALLOPS FINISHED IN A CREAMY GARLIC PANCETTA SAUCE

CALAMARI FRITTI 14.95
CALAMARI LIGHTLY BREADED AND FRIED

CAPRESE 14.95
FRESH MOZZARELLA, TOMATOES AND FRESH BASIL LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

POLPETTE 12.95
MADE IN HOUSE MEATBALLS WITH PORK, BEEF AND VEAL SERVED WITH MARINARA

CARPACCIO DI SALMONE 16.95 *
SLICED SMOKED SALMON MARINATED WITH OLIVE OIL AND LEMON JUICE, TOPPED WITH CAPERS, ONIONS AND GOAT CHEESE

SECONDI PIATTI

FILETTO DI CARNE AL CHIANTI 45.95
10 OZ FILET MIGNON PORCINI MUSHROOM CRUSTED, SERVED WITH PARMESAN MASHED POTATOES AND ASPARAGUS FINISHED IN A CHIANTI WINE REDUCTION SAUCE

POLLO DI TATIANA 22.95
BONELESS CHICKEN BREAST, BABY SHRIMP, AND SUN-DRIED TOMATOES, FINISHED WITH VODKA CREAM SAUCE, SERVED OVER SPAGHETTI

POLLO AL MARSALA 22.95
BONELESS CHICKEN BREAST SAUTEED WITH MUSHROOMS, FINISHED WITH MARSALA WINE REDUCTION SAUCE, SERVED WITH PARMESAN MASHED POTATOES

POLLO ALLA PARMIGIANA 20.95
LIGHTLY BREADED BONELESS CHICKEN BREAST, TOPPED WITH HOMEMADE TOMATO SAUCE AND MOZZARELLA, SERVED OVER SPAGHETTI

VITELLO PICCATA 26.95
VEAL SCALLOPINI AND CAPERS, FINISHED WITH LEMON WHITE WINE BUTTER SAUCE, SERVED OVER SPINACH

VITELLO AL MARSALA 26.95
VEAL SCALLOPINI SAUTEED WITH MUSHROOMS FINISHED WITH MARSALA WINE SAUCE, SERVED WITH PARMESAN MASHED POTATOES

VITELLO SALTIMBOCCA 28.95
TENDER VEAL SCALLOPINI, TOPPED WITH SAN DANIELE PROSCIUTTO CRUDO AND FRESH SAGE, FINISHED IN A WHITE WINE BUTTER SAUCE, SERVED WITH PARMESAN MASHED POTATOES

SALMONE SORRENTINO 27.95
SALMON FILET, CAPERS, OLIVES AND OVEN ROASTED TOMATOES, FINISHED IN A WHITE WINE BUTTER SAUCE SERVED OVER SPINACH

SALMONE SOFIA 27.95
SALMON FILET FINISHED IN A MEDITERRANEAN SAUCE, CHERRY TOMATOES, GARLIC, OLIVE OIL, FRESH BASIL, TOUCH OF MARINARA SERVED WITH SPAGHETTI

MELENZANE ROLLATE 20.95
BAKED EGGPLANT STUFFED WITH RICOTTA, MOZZARELLA, AND SPINACH FINISHED WITH FRESH PLUM TOMATO SAUCE

COFFEE & ESPRESSO

COFFEE 2.95
ESPRESSO 3.95
DOUBLE ESPRESSO 4.95
CAPPUCCINO 4.95

PASTE

ADD CHICKEN 8.95 SALMON 12.95 SHRIMP 10.95

SUNDAY IN NAPOLI 26.95
RIGATONI PASTA IN A NEAPOLITAN SAVORY TOMATO SAUCE AND RICOTTA SERVED WITH MEATBALL, SAUSAGE AND BABY BACK RIBS

GNOCCHI ALLA SORRENTINA 18.95
POTATO DUMPLINGS WITH PLUM TOMATO SAUCE AND MOZZARELLA BAKED TO FINISH

PAPPARDELLE BOLOGNESE 20.95
A TRADITIONAL MEAT SAUCE

SPAGHETTI CARBONARA 18.95
PANCETTA, BEATEN EGGS, PARMESAN AND A TOUCH OF CREAM

LASAGNA DI CARNE 20.95
BAKED LAYERS OF PASTA SHEETS FILLED IN BETWEEN WITH MEAT SAUCE, RICOTTA AND MOZZARELLA

SPAGHETTI CON POLPETTE 18.95
HOMEMADE VEAL, PORK AND BEEF MEATBALLS SERVED WITH MARINARA SAUCE AND FRESHLY GRATED PARMIGIANO CHEESE

SPAGHETTI CON VONGOLE 24.95
CLAMS SAUTEED IN EXTRA VIRGIN OLIVE OIL AND GARLIC, FINISHED WITH WHITE WINE SAUCE

RAVIOLI CAPRESE 18.95
PASTA STUFFED WITH FOUR CHEESES FINISHED WITH MARINARA SAUCE

RAVIOLI DI ARAGOSTA 27.95
RAVIOLI STUFFED WITH LOBSTER CHUNK FINISHED IN SHERRY WINE CREAM SAUCE, GARNISHED WITH ROASTED TOMATOES AND PARSLEY

PAPPARDELLE ALLA VODKA 18.95
VODKA SAUCE WITH MUSHROOMS AND RICOTTA

PIZZA

BURRATA E PROSCIUTTO 20.95
BURRATA, PROSCIUTTO CRUDO, LIGHT TOMATO SAUCE AND BASIL

QUATTRO STAGIONI 18.95
ARTICHOKE, HAM, MUSHROOMS, BLACK OLIVES, MOZZARELLA AND LIGHT TOMATO SAUCE

MARGHERITA 15.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE AND BASIL

PIZZA IMBOTTITA 16.95
CALZONE MADE WITH HAM, FRESH MOZZARELLA AND RICOTTA

ARMANDO'S 20.95
SPICY NEAPOLITAN SALAME, ARTICHOKE, RICOTTA AND MOZZARELLA WITH LIGHT TOMATO SAUCE

VEGETALI 18.95
MOZZARELLA, TOMATOES, ONIONS, ARUGULA, MUSHROOMS, PEPPERS AND BLACK OLIVES WITH LIGHT TOMATO SAUCE

SAN GIOVANNI 20.95 *
SAUTEED MUSHROOMS, MOZZARELLA, FRIED EGGS DRIZZLED WITH TRUFFLE OIL WITH LIGHT TOMATO SAUCE

SAN DANIELE 20.95
SAN DANIELE PROSCIUTTO CRUDO, SHAVED PARMESAN, FONTINA CHEESE, ARUGULA AND LIGHT TOMATO SAUCE

CARNE 20.95
SAUSAGE, CHICKEN, HAM, PANCETTA, MOZZARELLA AND FRESH TOMATO SAUCE

BIANCA 18.95
GORGONZOLA, RICOTTA, MOZZARELLA AND PARMESAN CHEESE

PROSCIUTTO E FICHI 20.95
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO, FIG JAM AND GORGONZOLA

PIZZA RUSTICA 20.95
SAUSAGE, SPICY NEAPOLITAN SALAME, PANCETTA, RICOTTA AND LIGHT TOMATO SAUCE

CREATE YOUR OWN 15.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

ADD 4.95 EACH: EGGS, SALAME, SAN DANIELE PROSCIUTTO

ADD 2.95 EACH: RICOTTA, CHICKEN, ARTICHOKE, FONTINA, SAUSAGE, PANCETTA

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS, EGGPLANT, MUSHROOMS, ANCHOVIES, BROCCOLI SPINACH, CHERRY TOMATOES, ARUGULA

ADD 3.95: FRENCH FRIES