

BRUNCH

BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS: 15.00
PER PERSON

BELLINI SMALL: 3.00 LARGE: 5.95
PROSECCO WITH A SPLASH OF PEACH
NECTAR

MIMOSA SMALL: 3.00 LARGE: 5.95
PROSECCO WITH A SPLASH OF ORANGE
JUICE

AMERICANO 5.95
CAMPARI, SWEET VERMOUTH, SODA
WATER AND ORANGE TWIST

ITALIAN SPRITZ 5.95
APEROL, PROSECCO WITH SPARKLING
WATER

ULTIMATE BLOODY MARY 5.95
VODKA WITH BLOODY MARY MIX

BRUNCH SPECIALS

ITALIAN BENEDICT 13.95
CIABATTA BREAD STACKED WITH PANCETTA,
TOMATOES, POACHED EGGS TOPPED WITH
HOLLANDAISE SAUCE

AVOCADO TOAST 15.95
AVOCADO, FRISEE SALAD, POACHED EGG AND
LEMON VINAIGRETTE

SICILIAN BAKED 13.95
BAKED EGGS WITH TOMATO SAUCE, SPINACH,
ARTICHOKES AND MOZZARELLA

FRITTATA DEL GIORINO 12.95
ASK YOUR SERVER FOR THE CHEF DAILY FRITTATA

PORTOBELLA TOAST 14.95
GRILLED PORTOBELLA, ROASTED PEPPERS AND
MELTED FONTINA CHEESE TOPPED WITH POACHED
EGGS

CREPELLA 12.95
AN ITALIAN STYLE CREPES FILLED WITH SWEET
RICOTTA AND BERRIES OR NUTELLA

BELGIUM WAFFLE 11
FRESH BERRIES AND HOMEMADE CREAM OR
NUTELLA

INSALATA

INSALATA DI POLLO 15.95
MADE ON ORDER CHICKEN BREAST OVER ROMAINE,
ANCHOVIES, HOME MADE CROUTONS TOSSED WITH
CAESAR DRESSING AND PARMESAN CHEESE

INSALATA DI SALMONE 16.95
SALMON FILLET SERVED WITH MIXED GREENS,
GOAT CHEESE, CHERRY TOMATOES, DRIED
CRANBERRIES, AND SUNFLOWER SEEDS,
SERVED WITH CITRUS DIJON VINAIGRETTE

COFFEE & EXPRESSO

CAFFÉ AMERICANO 2.50

ESPRESSO 2.95

CAPPUCCINO 3.95

ANTIPASTI

BRUSCHETTA 10.95
TOASTED CIABATTA BREAD TOPPED WITH
TOMATOES, ONIONS, GARLIC AND BASIL ALL
MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT
AND PEPPER

CALAMARI FRITTI 11.95
LIGHTLY BREADED AND FRIED CALAMARI

CAPRESE 12.95
FRESH MOZZARELLA , TOMATOES AND FRESH BASIL
LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL,
SALT AND PEPPER

POLPETTE 9.95
MADE IN HOUSE MEATBALLS WITH PORK,
BEEF AND VEAL SERVED WITH MARINARA AND
RICOTTA

ZUPPA DI COZZE 12.95
MUSSELS SAUTÉED IN A WHITE WINE SAUCE AND
FRESH PLUM TOMATOES TOPPED WITH BLACK
PEPPER AND PARSLEY

SALSICCIA 9.95
ITALIAN SAUSAGE SERVED WITH HOMEMADE
TOMATOES TOPPED WITH RICOTTA

SUNDAY SPECIALS

SUNDAY IN NAPOLI 25.95
RIGATONI PASTA IN A NEAPOLITAN SAVORY
TOMATOES SAUCE AND RICOTTA SERVED WITH
MEATBALL, SAUSAGE AND BABY BACK RIBS

ENTRÉES

PARMIGIANA DI MELENZANE 12.95
BAKED LAYERS OF EGGPLANT FILLED WITH
MOZZARELLA AND PARMESAN CHEESE,
SERVED WITH SPAGHETTI

SPAGHETTI CON POLPETTE 10.95
HOMEMADE VEAL, PORK AND BEEF MEATBALLS
SERVED WITH MARINARA SAUCE AND FRESHLY
GRATED PARMIGGIANO CHEESE

POLLO ALLA PARMIGIANA 13.95
LIGHTLY BREADED BONELESS CHICKEN
BREAST, TOPPED WITH HOMEMADE TOMATO
SAUCE AND MOZZARELLA CHEESE, SERVED
OVER SPAGHETTI

POLLO SALTIMBOCCA 13.95
BONELESS CHICKEN BREAST LAYERED WITH
FONTINA CHEESE AND SAN DANIELE
PROSCIUTTO CRUDO FINISHED IN A WHITE
WINE BUTTER SAUCE SERVED WITH PARMESAN
MASHED POTATOES

LASAGNA DI CARNE 13.95
BAKED LAYERS OF PASTA SHEETS FILLED IN
BETWEEN WITH MEAT SAUCE, RICOTTA AND
MOZZARELLA

POLLO MARSALA 13.95
BONELESS CHICKEN BREAST, SAUTÉED
MUSHROOMS FINISHED WITH MARSALA WINE
REDUCTION SAUCE SERVED WITH PARMESAN
MASHED POTATOES

TORTELLINI AI FORMAGGI 12.95
CHEESE TORTELLINI, PEAS, AND PANCETTA,
FINISHED WITH CREAM SAUCE

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.

PIZZA

MARGHERITA 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE,
AND BASIL

PIZZA IMBOTTITA 14.95
CALZONE AL FORNO MADE WITH PROSCIUTTO
HAM, FRESH MOZZARELLA, AND RICOTTA

ARMANDO'S 16.95
SPICY NEAPOLITAN SALAME, ARTICHOKE, RICOTTA
AND MOZZARELLA WITH LIGHT TOMATO SAUCE

VEGETALI 14.95
MOZZARELLA, TOMATOES, ONIONS, ARUGULA,
MUSHROOMS, PEPPERS, AND BLACK OLIVES

SAN GIOVANNI 16.95
SAUTÉED MUSHROOMS, MOZZARELLA, FRIED
EGGS DRIZZLED WITH TRUFFLE OIL

SAN DANIELE 16.95
SAN DANIELE PROSCIUTTO CRUDO, SHAVED
PARMESAN, FONTINA CHEESE, AND ARUGULA

CARNE 16.95
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA,
MOZZARELLA, AND FRESH TOMATO SAUCE

BIANCA 13.95
GORGONZOLA, RICOTTA, MOZZARELLA, AND
PARMESAN

PROSCIUTTO E FICHI 16.95
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO,
FIG JAM, AND GORGONZOLA

NAPOLI 16.95
SHRIMP, CALAMARI, SHELLED MUSSELS,
MOZZARELLA, AND FRESH PLUM TOMATO SAUCE

CREATE YOUR OWN 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND
BASIL

ADD 4.95 EACH: EGGS, SALAME OR
SAN DANIELE PROSCIUTTO

ADD 2.95: PANCETTA

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED
PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS,
EGGPLANT, MUSHROOMS, SAUSAGE, FONTINA,
ANCHOVIES, CHICKEN, ARTICHOKE, BROCCOLI

SIDE SALADS

ALL SIDE SALADS 4.95

INSALATA DELLA CASA
MIXED GREENS, TOMATOES, PEARS, AND
SHAVED PARMESAN, SERVED WITH HOMEMADE
ITALIAN VINAIGRETTE

INSALATA DI SPINACI
FRESH SPINACH LEAVES, TOMATOES, ONIONS
AND ITALIAN BACON, SERVED WITH HOMEMADE
ITALIAN VINAIGRETTE

INSALATA DI CESARE
ROMAINE, ANCHOVIES, CROUTONS, AND
PARMESAN CHEESE TOSSED WITH CAESAR
DRESSING

INSALATA FRESCA
ARUGULA, SHAVED PARMESAN, TOMATOES
SERVED WITH HOUSE VINAIGRETTE

BEVERAGES

BEVERAGES 2.50
COKE, DIET COKE, SPRITE, GINGER ALE,
LEMONADE, UNSWEETENED ICED TEA,
RASPBERRY ICED TEA, CRANBERRY JUICE,
ORANGE JUICE, TONIC WATER

BOTTLED WATER 2.95
STILL OR SPARKLING