

Appetizers

GARLIC KNOTS (5)	5.00
GARLIC BREAD W/ SIDE OF MARINARA	4.00
GARLIC BREAD W/ CHEESE	6.00
JUMBO ONION RINGS	6.00
FRIED MOZZARELLA STICKS (5)	8.00
BRUSCHETTA	11.00
FRENCH FRIES	5.00
CHEESE STEAK PINWHEEL (I)	5.50
BUFFALO CHICKEN PINWHEEL (1)	5.50
CHICKEN TENDERS (6)	11.00

Jumbo Uings

Fried and served with your choice of sauce.

All Wings come with ONE sauce.

Split and add a sauce for \$1

Mild • Medium • Hot • Lemon Pepper • BBQ Buffalo Garlic • Garlic Parmesan • Teriyaki

8 PIECES 12.00 18 PIECES 24.00



Dressings: House Vinaigrette • Ranch • Blue Cheese
Caesar • Honey Mustard • Thousand Island • Balsamic Glaze

ADD CHICKEN TO ANY SALAD +4.00

GARDEN SALAD			7.00
Fresh greens, ton	natoes, onions, si	hredded carrots	
and cucumbers			

CAESAR SALADFresh romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese

ANTIPASTO SALAD
Fresh greens, ham, salami, provolone, tomatoes, cucumbers, shredded carrots, onions and black olives

GREEK SALAD
Fresh greens, feta cheese, kalamata olives, cucumbers, pepperoncini peppers, tomatoes, shredded carrots, onions and roasted red peppers

CAPRESE SALADRomaine lettuce, sliced tomatoes, fresh mozzarella, fresh basil, olive oil and balsamic glaze

SOUP OF THE DAY 6.00

Hand Tossed Pies

CHEESE

Slice Sm.10" Med.14"

CUEFA	3.75	9.00	13.50	19.50
PESTO CONTRACTOR OF THE PESTO		11.00		17.00
Basil pesto, garlic, mozza	arella, oli	ve oil and	d parmes	an
HAWAIIAN		11.00	15.00	17.00
Ham, pineapple, light sau	ice			
BIANCA		11.00	15.00	17.00
Ricotta, mozzarella, olive				
			16.00	
Fresh mozzarella, crushe oil and fresh basil	ed san ma	arzano to	matoes, o	live
VEGGIE LOVER'S	5.50	14.00	18.00	21.00
Green peppers, onions, mu	ishrooms	, tomatoe	s, black oli	ves
MEAT LOVER'S Pepperoni, sausage, meath	5.50 palls, bacc	14.00 on, ham	18.00	21.00
BBQ CHICKEN	5.50	14.00	19.00	22.00
Grilled chicken, caramelize				
BUFFALO CHICKEN	\wedge		19.00	22.00
Grilled chicken, buffalo sau	7 0		13.00	22.00
- XO11	1-077		113	0
EXTRAVAGANZA				22.00
Pepperoni, sausage, green pe	eppers, mu	usnrooms,	DIACK Olive	
CHEESESTEAK				26.00

My Style Sicilian Pies

Premium-cut ribeye with onions, peppers and mushrooms

	Slice	Lg.16'
HEESE \diamond	4.50	18.50
IPSIDE DOWN	5.75	26.00
an marzano sauce on top, cheese on bo	ttom	
GRANDMA'S	5.75	26.00
'hin crust, fresh mozzarella, san marzano nd fresh basil	marinara, olive oil	
FRA DIAVOLO	5.75	28.00
Ipside down, spicy cup and char peppe Ind parmesan	eroni, olive oil	
IODKA	5.75	28.00
resh mozzarella, vodka sauce, pecorine		√
live oil A		60
MARINARA	5.75	26.00
lozzarella and marinara sauce		
BURRATA	5.75	30.00
San Marzano sauce, soft burrata, cheese live oil and fresh basil	e, garlic, chili flake	es,
ZUCCHINI AND ONIONS	5.75	26.00
llozzarella, zucchini, caramelized onion: Ind parmesan	s, olive oil, pecori	no

Add Toppings

Slice Sm. Med. Lg. Sicilian

TOPPINGS (EA.) 0.60 1.00 2.00 2.50 3.00

OUR SELECTION OF FRESH TOPPINGS

Anchovies • Bacon • Basil • Eggplant • Extra Cheese
Garlic • Ham • Mushrooms • Black Olives • Onions
Pepperoni • Banana Peppers • Green Peppers
Pineapple • Sausage • Sliced Meatballs • Salami
Ricotta • Sliced Tomatoes • Whole Plum Tomatoes
• Fresh Spinach • Jalapeños
CHICKEN \$3 • ALFREDO SAUCE \$3 • STEAK +\$5

Calzones & Strombolis

Please allow 20 minutes to cook

CHEESE Sm. 10.00 Lg. 15.00
EXTRA TOPPINGS Sm. 2.00 Lg. 3.00
MEAT LOVERS Sm. 14.00 Lg. 20.00
Pepperoni, ham, bacon, sausage and meatballs
VEGGIE LOVERS Sm. 14.00 Lg. 20.00
Onions, green peppers, black olives, tomatoes and mushrooms

Sausage, pepperoni, meatballs, mushrooms, onions and green peppers

Italian Pasta Entrees

Served with Garlic Knots

Add Side Salad +2.50 • Add Meat Sauce +2.50

Served with your choice of Spaghetti, Penne or Linguini.

SPAGHETTI MARINARA

ADD MEATBALLS (3) OR SAUSAGE (2)

EGGPLANT PARMIGIANA

Fresh eggplant topped with marinara sauce and

CHICKEN PARMIGIANA

Chicken breast lightly breaded, topped with mozzarella and marinara sauce, served with your choice of pasta

mozzarella with your choice of pasta.

LASAGNA
Homemade layers of pasta with meat sauce, ricotta and mozzarella

CHICKEN MARSALA
Pan fried chicken breast with sauteed mushrooms

in marsala wine

CHICKEN PICCATA

17.00

Pan fried chicken breast sauteed in a white wine lemon sauce with capers

CHICKEN PALERMO
Pan fried chicken breast with fresh basil sauteed
in marsala wine and pink sauce

Linguini Pasta tossed in our homemade creamy

alfredo sauce. Add Chicken +4.00

PENNE ALLA VODKA
Homemade vodka sauce, chopped garlic, fresh basil

and Parmesan. Add Chicken +4.00

CHICKEN FRANCESE 17.00

Pan-fried chicken breast sauteed in a lemon wine butter sauce

BAKED ZITI 13.00 MANICOTTI 14.00

PASTA TRIO
Lasagna, cheese ravioli and eggplant parmigiana
16.00

KRISTYN'S GLUTEN-FREE CHICKEN COTOLETTA

AND PASTA W/ MARINARA 19.00

JOSEPHINE'S LEMON POTATOES AND CHICKEN 19.00

This dish does not include pasta



Delicious Homemade Bread

ITALIAN COMBO Salami, ham, provolone, lettuce, tomatoes and house vinaigrette	9.00
EGGPLANT PARMIGIANA	9.00
MEATBALL PARMIGIANA	9.00
CHICKEN PARMIGIANA	11.00
FAMOUS CHEESTEAK Premium cut ribeye with onions, peppers and mushroom	11.00
GYRO PITA WRAP A blend of Lamb and Beef with tomatoes, cucur onions and Tzatziki sauce	11.00 mber,
SAUSAGE, PEPPERS AND ONIONS	10.00

Side Orders

5.00

5.00

1.00

5.50

5.00

2.75

4.75

FRESH SAUTEED SPINACH FRESH SAUTEED BROCCOLI **MARINARA SAUCE (40z) MEATBALLS (3)** SAUSAGE (2)



NY CHEESECAKE 6.00 CANNOLI 6.00 TIRAMISU 6.00 **ZEPOLIS** 5.00 Fried dough with powdered sugar

Kids Menu

12 Years & Younger Please

SPAGHETTI WITH MARINARA	7.00
SPAGHETTI WITH MEAT SAUCE	8.00
SPAGHETTI WITH MEATBALLS (1)	8.00
BUTTER PASTA	6.00
CHICKEN TENDERS WITH FRENCH FRIES	9.00

Reverages

SODA OR ICED TEA 2 LITER PRODUCTS

> **GLUTEN FREE PIZZA NOW AVAILABLE**











