



INSALATE

Mista 5

Mixed greens, onions, tomatoes, olives, red wine vinaigrette.

Warm Beet 14

Mixed greens, warm sliced pickled beets, red onions, cannellini beans, goat cheese, honey dijon vinaigrette.

ANTIPASTI

Bruschetta 10

Polpette alla Napoletana 12

House made meatballs with house made tomato sauce.

Gamberi Marinara 12

Shrimp with tomatoes, garlic, pepper and white wine. With garlic toast.



PASTA

Gnocchi Florentine 18

Potato gnocchi, white wine cream sauce, mushrooms, spinach, and parmesan.

Penne alla Vodka 17

Bacon, spinach and a vodka rosé sauce.

Butternut Squash Lasagna 18

Layers of sweet butternut squash, mozzarella and ricotta cheeses.

Linguine Pescatore 29

Mussels, clams, shrimp and scallops atop linguine with spinach and a white wine, garlic and tomato broth.

SECONDI MAINS

Picatta di vitello 28

Breaded veal with lemon caper sauce. Garlic noodles.

Pesce alla pomodoro 21

White fish topped with tomatoes, garlic. Rice and vegetable medley.

Parmigiana di pollo 23

Tender breaded chicken, sauce and cheese, with spaghetti marinara.

Pollo a la Puttanesca 24

Chicken Supreme with tomatoes, garlic, onions, olives, capers. Spagetti with marinara sauce.



PIZZA

15

Guido

Garlic, caramelized onions, roasted red peppers, mozzarella, goat cheese.

Carni

Tomato sauce, mozzarella, pepperoni, bacon, prosciutto cotto.

Fungo

Garlic, mozzarella, mushrooms, artichokes and prosciutto cotto.



VINO BIANCO

Lumina Pinot Grigio

From northeastern region of Italy, this well balanced wine reveals delicious notes of pear and citrus fruit and delivers a fragrant, fruity finish.

6 oz - 8 9 oz - 12 Btl - 35

VINO ROSSO

Ruffino Chianti

Frangrant and inviting. A ruby red colour, a fresh, fruity bouquet and a velvety, long lingering taste.

6 oz - 8 9 oz - 12 Btl - 35



DOLCE

Espresso
Cappucino
Pumpkin Spice Latte
Caramel Macchiato



Tiramisu Cheesecake

8

A rich, coffee-flavored cheesecake nestled on a Oreo crust and topped with a layer of espresso-enhanced white cake. We cap it off with tiramisu cream and dusted cocoa. WOW.