

A P P E T I Z E R S

Fried Calamari \$8.95

Sautéed with roasted peppers and sliced hot cherry peppers. Served with our homemade marinara sauce.

Mozzarella Sticks \$6.95

Served with our homemade marinara sauce.

Chicken Tenders \$7.95

Boneless chicken with your choice of barbecue, honey mustard, hot sauce or blue cheese. Buffalo-style add \$1.50.

Jalapeño Poppers \$6.95

Jalapeños filled with cream chese. Served with our homemade marinara sauce.

Three by Three Platter \$8.95

Three poppers, three mozzarella sticks and three chicken tenders served with our homemade marinara sauce.

Chicken Wings

With your choice of barbecue, blue cheese, honey mustard or hot sauce. Buffalo-style add \$1.50.

6 Pieces \$7.95

12 Pieces \$11.95

18 Pieces \$14.95

Bruschetta \$6.95

Grilled Italian country toast topped with marinated plum tomatoes, fresh basil, and garlic.

Garlic Bread with Cheese \$2.95

Mussels Brachiccio \$9.95

Mussels steamed in white wine and garlic with diced tomatoes, basil and scallions tossed in our homemade marinara sauce. Served with grilled garlic bread.

S O U P

Zuppa di Giorno \$3.95 / \$4.50

Ask for today's special.

New England Clam Chowder \$4.25 / \$4.95

Italian Wedding Soup \$3.95 / \$4.50

A chicken broth with spinach, tiny meatballs and pastina.

S A L A D S

Garden Salad \$7.95

Fresh romaine lettuce, spring mix and garden vegetables.

Greek Salad \$8.95

Garden salad with Calamata olives and feta cheese.

Caesar Salad \$7.95

Fresh romaine lettuce, seasoned homemade croutons with Caesar dressing.

Side Salad \$4.95

Caprese Salad \$9.95

Garden tomatoes layered with fresh mozzarella and basil on a bed of romaine.

Antipasto Canestaro \$11.95

Provolone cheese, mortadella, prosciutto, salami, pepperoncini, olives and roasted peppers on a bed of greens.

Our Dressings:

Italian

Light Italian

Ranch

Oil & Vinegar

Blue Cheese

Caesar

Greek

Balsamic Vinaigrette

Fat-Free Raspberry Vinaigrette

Complement any Salad with:

Marinated Chicken \$4.00

Marinated Steak Tips \$5.00

Grilled Shrimp \$6.00

Grilled Salmon \$7.00

SANDWICHES

All sandwiches are served on our fresh sub roll.

Steak & Cheese \$7.95

Traditional Philly Cheesesteak-style sandwich with melted American cheese.

Steak with Everything \$8.50

Mushrooms, onions, pepperoni, and peppers with melted American cheese.

Herb Grilled Chicken \$8.50

Grilled chicken breast marinated in rosemary olive oil with lettuce, tomato and onion.

Barbecue Chicken \$8.50

Grilled chicken breast, lettuce, tomato, onion and Monterey Jack cheese with barbecue sauce.

Sausage and Peppers \$7.50

Spicy Italian sausage with sautéed red and green peppers, onions and roasted red peppers.

Italian \$7.50

Mortadella, Genoa salami and provolone cheese with your choice of toppings.

Ham & Cheese \$7.50

With your choice of toppings.

Tuna Salad \$7.50

With your choice of toppings.

Prosciutto & Fresh Mozzarella \$8.50

Thin sliced prosciutto, fresh mozzarella, roasted red peppers, basil and olive oil.

Veal Parmesan \$9.95

Breaded and fried veal cutlets topped with our homemade marinara sauce, provolone and Parmesan cheese.

Meatball Parmesan \$7.95

Homemade meatballs smothered in our homemade marinara sauce with provolone and Parmesan cheese.

Eggplant Parmesan \$7.95

Breaded and fried eggplant topped with our homemade marinara sauce and provolone cheese.

Chicken Parmesan \$7.95

Breaded and fried chicken cutlets topped with our homemade marinara sauce, provolone and Parmesan cheese.

Portabella \$8.50

Grilled, marinated portabella mushrooms with fresh buffalo mozzarella, caramelized onions, lettuce and tomatoes.

Grilled Veggie \$8.50

Broccoli, sundried tomatoes, onions, bell peppers, mushrooms and spinach.

Greek Roll-up \$8.50

Feta cheese, tomatoes, Calamata olives, cucumber, onions and lettuce with Greek dressing.

Caprese Roll-up \$8.50

Fresh mozzarella, tomatoes and basil drizzled with balsamic vinaigrette.

Chicken Caesar Roll-up \$8.50

Grilled chicken pieces with romaine lettuce, seasoned homemade croutons and our Caesar dressing.

Buffalo Chicken Caesar Roll-up \$8.50

Grilled chicken pieces dipped in buffalo sauce with romaine lettuce and Caesar dressing.

CHARBROILED BURGERS

All burgers are served with french fries and are cooked to order.

Texas Burger \$8.95

Monterey Jack cheese, bacon, lettuce, tomato and onion.

Barbecue Burger \$8.95

Barbecue sauce, caramelized onions, lettuce and tomato.

Cajun Burger \$8.95

Cajun spices, salsa, lettuce, tomato and onion.

Gorgonzola & Onion Burger \$8.95

Served with lettuce, tomato, Gorgonzola cheese and caramelized onions.

Classic Cheeseburger \$7.95

With lettuce, tomato and onion.

Note, consuming raw or undercooked meats may increase your risk of foodborne illness.

PIZZAS & CALZONES

Create your own pizza or calzone with these fresh toppings and fillings.

Large 16" Pizza \$12.95

Medium 12" Pizza \$10.95

Calzone \$8.95

Each additional topping or filling is \$1.95 for large pizzas and \$1.50 for medium pizzas or calzones.

Shrimp is \$4.95 for large pizzas and \$3.75 for medium pizzas or calzones

Extra sauce on the side is 50¢.

Vegetables

Fresh Tomatoes
Sundried Tomatoes
Spinach
Mushrooms
Broccoli
Scallions
Fresh Onions
Caramelized Onions
Artichoke Hearts
Fresh Basil
Fresh Garlic
Hot Pepper Rings
Red Bell Peppers
Green Bell Peppers
Roasted Red Peppers
Pineapple
Black Olives
Green Olives
Greek Olives
Eggplant
Pesto
Capers

Cheeses

Fresh Mozzarella
Monterey Jack
Ricotta
Gorgonzola
Romano
Feta

Savories

Marinated Chicken
Prosciutto
Bacon
Ground Beef
Meatballs
Sausage
Pepperoni
Ham
Anchovies
Salami
Steak

SPECIALTY PIZZAS

Specialty calzones are the same price as the corresponding medium specialty pizza.

| | 12" | 16" | | 12" | 16" |
|---|----------------|----------------|---|----------------|----------------|
| Caprese | \$13.95 | \$15.95 | Barbecue Chicken | \$13.95 | \$15.95 |
| Fresh mozzarella, tomatoes and basil with our homemade tomato sauce. | | | Barbecue sauce, grilled marinated chicken, Monterey Jack cheese and scallions. | | |
| Quattro Formaggio | \$15.50 | \$16.95 | Buffalo | \$13.95 | \$15.95 |
| Four cheese white pizza featuring ricotta, Parmigiano-Reggiano, fresh mozzarella and Gorgonzola cheese. | | | Buffalo chicken tenders with Monterey Jack cheese, scallions, diced tomatoes, and our homemade tomato sauce. | | |
| Scampi | \$16.50 | \$17.95 | Pollo | \$13.95 | \$15.95 |
| White pizza with shrimp, fresh herbs, marscapone cheese, fresh mozzarella cheese and tomatoes. | | | Pesto sauce with grilled chicken, broccoli, sundried tomatoes, mozzarella and Parmesan cheese. | | |
| Greek | \$13.95 | \$15.95 | Meat Lover's | \$15.50 | \$16.95 |
| Spinach, Calamata olives, feta and mozzarella cheese with our homemade tomato sauce. | | | Prosciutto, pepperoni, sausage, ground beef and mozzarella cheese with our homemade tomato sauce. | | |
| Gorgonzola & Onion | \$13.95 | \$15.95 | Canestaro Supreme | \$15.95 | \$17.95 |
| Roasted garlic, caramelized onions, sundried tomatoes, Gorgonzola and mozzarella cheese with our homemade tomato sauce. | | | Sausage, pepperoni, roasted red peppers, mushrooms, basil and sundried tomatoes with mozzarella cheese and our homemade tomato sauce. | | |
| Wild Mushroom | \$13.95 | \$15.95 | | | |
| Portabella, oyster and shitake mushrooms with mozzarella cheese and our homemade tomato sauce. | | | | | |

PASTA FAVORITES

Pasta Primavera \$13.95

Sautéed vegetables with white wine, garlic, and butter with fettuccine. Add grilled chicken \$16.95.

Ravioli Pomodoro \$13.95

Cheese ravioli with fresh plum tomatoes, light garlic, sherry and Marsala wine.

Gnocchi Basilico \$13.95

Potato gnocchi tossed with our homemade marinara sauce, basil and romano cheese. Add grilled chicken \$16.95.

Spinach Gnocchi \$14.95

Spinach gnocchi with mushrooms and tomatoes in a light garlic cream sauce. Add grilled chicken \$17.95.

Ziti, Linguini, or Angel Hair \$11.95

With our homemade marinara sauce. Add meatballs \$14.95.

Fettuccine Alfredo \$13.95

Fettuccine pasta with a creamy Alfredo sauce.

Penne Milano \$14.95

Penne pasta with prosciutto, mushrooms, onions and crushed red peppers sautéed in garlic and olive oil and vodka cream sauce.

Penne Vodka \$13.95

Penne sautéed in a tomato cream sauce with vodka, basil and pecorino romano.

Capellini Margherita \$12.95

Angel hair pasta sautéed with white wine, plum tomatoes, fresh basil, garlic and olive oil.

Tortellini Bellissimo \$14.95

Fresh cheese tortellini with sautéed chicken breast in a rich tomato and caper cream sauce.

Chicken Napoleon \$15.95

Grilled chicken topped with eggplant and smoked mozzarella cheese with our homemade marinara sauce. Served over penne.

Chicken Piccata \$14.95

Sautéed with garlic, lemon, capers, mushrooms and a white wine butter sauce, tossed with linguini.

Sausage Delight \$13.95

Spicy Italian sausage with roasted red peppers sautéed with fresh garlic, diced tomatoes, smoked mozzarella cheese tossed with penne pasta and our homemade marinara sauce.

Il Pollo Classico \$13.95

Penne with sautéed chicken and broccoli florets, tossed in a light garlic cream sauce.

Chicken di Strutto \$14.95

Sautéed chicken with greek olives and sundried tomatoes in our homemade garlic and white wine cream sauce.

Veal Piccata \$16.95

Sautéed with garlic, lemon, capers, mushrooms and a white wine butter sauce, tossed with linguini.

Abruzzi Verde \$14.95

Chicken and mushrooms sautéed with pesto and cream over a bed of linguini.

SEAFOOD PASTA

Lobster Ravioli \$16.95

Diced tomatoes, light garlic, pecorino romano in a plum tomato and cream "pink" sauce.

Shrimp Scampi \$15.95

Shrimp, garlic, tomatoes, mushrooms, scallions, lemon juice and white wine tossed with linguini.

Shrimp Pesto \$15.95

Sautéed shrimp with fresh garlic and diced tomatoes in a pesto sauce tossed with penne, garnished with fresh basil.

Frutti di Mare \$16.95

Shrimp, scallops, and mussels sautéed in white wine, garlic, butter, lemon juice, plum tomatoes, and fresh basil, tossed with angel hair pasta.

ITALIAN CLASSICS

Chicken Marsala \$14.95

Sautéed chicken with Marsala wine, onions, mushrooms, ham, and butter, tossed with linguini.

Veal Marsala \$16.95

Sautéed with Marsala wine, onions, mushrooms, ham and butter, tossed with linguini.

Veal Parmesan \$16.95

Breaded veal cutlets topped with our homemade marinara sauce, provolone and Parmesan cheese over pasta.

Chicken Parmesan \$14.95

Breaded chicken cutlets topped with our homemade marinara sauce, provolone and Parmesan cheese over pasta.

Eggplant Parmesan \$13.95

Breaded eggplant topped with our homemade marinara sauce, provolone and Parmesan cheese over pasta.

Stuffed Shells \$12.95

Pasta shells stuffed with ricotta cheese and served in our homemade marinara sauce.

CHARBROILED ENTREES

Marinated Steak Tips \$14.95

Served with garlic mashed potatoes or rice pilaf and sautéed vegetables.

Marinated Charbroiled Chicken \$13.95

Served with garlic mashed potatoes or rice pilaf and sautéed vegetables.

Mixed Grill \$15.95

Chicken, steak tips and shrimp served with garlic mashed potatoes or rice pilaf and sautéed vegetables.

Pesto-Crusted Salmon \$15.95

Grilled pesto salmon served with garlic mashed potatoes or rice pilaf and asparagus.

Seafood Grill \$16.95

Shrimp, scallops and salmon served with garlic mashed potatoes or rice pilaf and sautéed vegetables.

Baked Haddock \$14.95

Baked haddock topped with seasoned breadcrumbs. Served with garlic mashed potatoes or rice pilaf and broccoli.

SIDES

Garlic Mashed Potatoes \$4.95

Sautéed Spinach \$4.95

Grilled Asparagus \$4.95

Mixed Vegetables \$4.95

French Fries \$3.50

Onion Rings \$4.50

Broccoli \$4.95

Side Salad \$4.95

Note, consuming raw or undercooked meats may increase your risk of foodborne illness.

SPECIALTY DRINKS & MARTINIS

Martinis are served chilled-up unless otherwise specified.

Canestaro Cosmo \$7.00

UV Vodka, Cointreau and cranberry juice.

Espresso Martini \$7.00

Vanilla Vodka, Kahlua and chilled espresso.

Flirtini \$7.75

Vanilla Vodka, Chambord, Cointreau, pineapple juice, cranberry juice and champagne.

French Kiss \$7.00

UV Vodka, Creme de Cacao, Chambord and cream.

Melon Ball \$6.75

UV Vodka, Midori and orange juice.

Chocolate 'Tini \$7.25

UV Vodka, Godiva and cream.

Green Apple 'Tini \$7.25

UV Vodka and sour apple.

South Beach \$7.25

Southern Comfort, Peach Schnapps, Disaronna Amaretto, pineapple juice, cranberry juice and orange juice.

Sangria \$7.00

Red wine, Cointreau, cognac, pineapple juice and orange juice.

ICE COLD BEER

Imported Brews \$4.50

Moretti
Moretti la Rossa
Bass Ale
Amstel Light
Heineken
Corona
Dos Equis
Newcastle Brown Ale
Stella Artois
Guinness

Specialty Brews \$4.50

Sam Adams Light
Sam Adams Seasonal
Sam Adams Boston Ale
Sam Adams Boston Lager
Harpoon India Pale Ale
Harpoon U.F.O.
Blue Moon Lager

Domestic Brews \$4.50

Budweiser
Bud Light
Miller Lite

COFFEE DRINKS

Italian Coffee \$6.25

Amaretto, coffee and whipped cream.

Irish Cream Coffee \$6.25

Baileys Irish Cream, coffee and whipped cream.

Spanish Coffee \$6.25

Cointreau, Tia Maria, coffee and whipped cream.

Swiss Coffee \$6.75

Peppermint Schnapps, Creme de Cacao, coffee and whipped cream.

English Coffee \$6.75

Kahlua, Amaretto, Tia Maria, Crème de Cacao and whipped cream.

Cordials...

Ask about our selection of cordials.

WHITES



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| Kendall-Jackson Chardonnay California Vinter's Reserve | \$8 | \$30 |
| Refreshing, with ripe, tangy notes of green apple, tangerine and lemon. | | |
| Kendall-Jackson Riesling California Vinter's Reserve | \$7 | \$26 |
| Pure flavors and natural fruit sweetness. Bright touches of apricot, peach and pear. | | |
| Kendall-Jackson Sauvignon Blanc Vinter's Reserve | \$7 | \$26 |
| A crisp flavor of lime, melon and pear. | | |
| Lagaria Pinot Grigio | \$6 | \$22 |
| Crisp and fresh. | | |
| Frog's Leap Sauvignon Blanc | | \$46 |
| Bright and fresh with lemon, passion fruit and fig flavors that linger. | | |
| L'Orval Chardonnay | \$6 | \$22 |
| Rich with floral and toasty aromas. | | |
| Hess Select Chardonnay | \$8 | \$28 |
| Ripe, juicy honeysuckle, pear, apricot and fig flavors are rich and polished. | | |
| Robert Mondavi Coastal Riesling | \$7 | \$26 |
| Floral spice weaves through the crisp, fruity flavors. | | |
| Robert Mondavi Coastal Chardonnay | \$7 | \$26 |
| Citrus and tropical fruit flavor takes center stage. Barrel aging adds creamy and spicy nuances. | | |
| Berringer White Zinfandel | \$6 | \$20 |
| A mellow fruity flavor with a crisp, light finish. | | |
| Monkey Bay Sauvignon Blanc | \$8 | \$30 |
| <i>Marlborough, New Zealand.</i> Crisp and refreshing, with vibrant flavors of ripe citrus and tropical fruit. | | |

CHAMPAGNE

375ML 750ML

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|---------------------------------------|------|------|
| Moët & Chandon | \$60 | \$95 |
| Brut Imperial from France. Celebrate! | | |

SPECIAL



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| Sangria | | \$7 |
| Red wine, Cointreau, cognac, pineapple juice and orange juice. | | |

REDS



| | | |
|--|-----|------|
| Koonunga Hill Shiraz Cabernet | \$8 | \$28 |
| Warm peppery shiraz flavors combined with the berry fruits of cabernet sauvignon. | | |
| Ruffino Chianti | \$7 | \$26 |
| Clear, brilliant ruby red color with a bouquet of violets, well-balanced and medium-bodied. | | |
| Ducale Chianti Classico Riserva | | \$60 |
| Luscious nose of violets, berry, chocolate and smokiness. Complex and rich. | | |
| Woodbridge Cabernet Sauvignon | \$6 | \$22 |
| Rich red color with fragrant, cherry-like bouquet, full-bodied with abundant fruit flavors. | | |
| Hess Select Cabernet Sauvignon | | \$36 |
| Starts soft with toffee, vanilla, currant and plum flavors that finish with an earthy note. | | |
| Rodney Strong Cabernet Sauvignon | | \$46 |
| Bouquet of boysenberry and cherry flavors with a nice balance of nuances from oak aging. | | |
| Rodney Strong Merlot | | \$46 |
| Soft and rich with plum and blueberry flavors. Oak barrel aging gives a toasty, spicy vanilla quality and a berry-cream finish. | | |
| Marques de Caceres Crianza Rioja | \$8 | \$34 |
| A rich, full-bodied wine with a spicy aroma, berry flavors and velvety finish. | | |
| Yellow Tail Shiraz | | \$24 |
| <i>South Eastern Australia.</i> Full-bodied with ripe cherries, strawberries, spice and vanilla aromas. Well-balanced with earthy tones. | | |
| Yellow Tail Pinot Noir | | \$24 |
| <i>South Eastern Australia.</i> Vibrant cherry and raspberry flavors with earthy notes and well-balanced tannins. | | |
| Yellow Tail Merlot | \$6 | \$22 |
| <i>South Eastern Australia.</i> Ripe plum flavors with a warm touch of spice. Bold, smooth and easy on the palate. | | |
| Forest Glen Barrel Select Merlot | | \$28 |
| Ripe flavors of blackberry, blackcurrant and cassis with a velvety texture and a nice finish. | | |

DESSERTS

Cannoli \$4.50

A classic Italian dessert. A large shell is filled with a blend of ricotta cheese, sugar and vanilla.

Triple Mousse Cake \$4.95

Layered dark chocolate, light chocolate and white chocolate topped with whipped cream and shaved chocolate pieces.

New York-Style Cheesecake \$4.95

Rich and creamy with a graham cracker crust.

Tiramisu \$4.95

Mascarpone and ladyfingers dipped in espresso, coffee and liqueur, topped with cocoa and chocolate sauce.

Forest Fruit Tort \$4.95

Shortcake filled with vanilla custard, topped with blackberries, blueberries, raspberries, currants and strawberries.

Boston Cream Pie \$4.95

Sponge cake layered with custard, topped with chocolate and shaved almonds.

Bread Pudding \$4.95

Traditional New England treat homemade with cinnamon and raisins. Served warm.

Spumoni Ice Cream \$4.95

Vanilla Bean Ice Cream \$4.95

Biscotti \$1.25

Brownie Sundae \$5.95

Warm brownie and rich vanilla bean ice cream topped with whipped cream, chocolate chips and a cherry.

BEVERAGES

Soda \$1.75

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Grape, Orange, Pepsi, Sprite and Diet Sprite.

Homemade Iced Tea and Iced Coffee \$1.95

Root Beer / Orangina \$2.25

Snapple Iced Tea \$2.25

Diet, Lemon, Raspberry, Peach, Kiwi Strawberry and Mango Madness.

Arizona Iced Teas \$2.25

Regular or Green Tea.

Nantucket Nectars \$2.25

Orange, Apple and Cranberry.

Fiji Spring Water sm \$2.00 lg \$3.00

San Pelligrino Water \$2.50

Coffee / Decaffeinated Coffee \$1.95

Cappuccino \$3.95

Espresso shot, topped with 1/2 steamed milk and 1/2 frothed milk.

Latte \$3.95

Cappuccino, with more steamed milk and just a dollop of froth.

Espresso \$2.95

Forced steam and fresh coffee condensed into a strong coffee shot.

Hot Cocoa \$1.95

Herbal and Black Teas \$1.95

18% gratuity added for parties of six or more.

Prices are subject to change and do not include 5% meals tax.