

## FOR THE TABLE

**CRISPY SHRIMP NAPOLI** 11.99  
succulent shrimp, green onions, charred tomato sauce (790 cal)

**CALAMARI** 12.29  
crispy wild-caught calamari, fresh arrabiatta, lemon aioli (880 cal)

**ARTICHOKE + SPINACH DIP** 10.49  
creamy artichoke, spinach, parmesan pizza bread (1350 cal)

**CHICKEN + SPINACH FLATBREAD** 8.49  
tender chicken, creamy spinach, applewood bacon, mozzarella, green onions (630 cal) **LT**

**CRISPY RAVIOLI** 10.99  
cheese ravioli, creamy horseradish, pomodoro (610 cal) **LT**

## PIZZA & SANDWICHES

**MARGHERITA PIZZA** 11.49  
vine-ripened tomatoes, mozzarella, basil (960 cal)

**PEPPERONI PIZZA** 12.29  
pepperoni, roasted banana peppers, mozzarella, oregano (970 cal)

**ROASTED TURKEY SANDWICH** 11.79  
roasted turkey, bacon, heirloom tomatoes, arugula, avocado, green onion mayo, toasted brioche, fresh fruit (730 cal)

**GRILLED CHICKEN SANDWICH** 11.49  
grilled chicken, bacon, heirloom tomatoes, arugula, green onion, mayo, brioche bun, Tuscan fries (1260 cal)

## SOUPS

**SOUP + SALAD** 10.99  
choice of soup and side salad  
lobster bisque or caprese salad Add \$1  
(240-800 cal)

**ITALIAN WEDDING SOUP** 4.99  
(200 cal) **LT**

**LOBSTER BISQUE** 5.99  
(490 cal) **LT**

**SOUP OF THE DAY** 4.99  
(70-350 cal) **LT**

**GARDEN** **ADD GRILLED SHRIMP OR CHICKEN** 4.29  
(190/200 cal)

**ADD SALMON\*** 5.99  
(300 cal)

### ENTRÉE SALADS

**ROMANO-CRUSTED CHICKEN SALAD** 13.99  
crispy chicken, cucumbers, tomatoes, egg, bacon, green onions, parmesan dressing (1040 cal)

**GRILLED CHICKEN CHOPPED SALAD** 12.99  
tender grilled chicken, gorgonzola, pecans, crispy pasta, herb vinaigrette (780 cal)

**MEDITERRANEAN VEGETABLE SALAD** 11.99  
grilled vegetables, tomatoes, orzo, farro, sweet garlic vinaigrette, pine nuts, feta, balsamic glaze (470 cal) **LT**

**GRILLED SALMON SALAD\*** 14.99  
fresh salmon, field greens, tomatoes, grilled asparagus, crispy pasta, feta, balsamic vinaigrette (820 cal) **GF**

### SIDE SALADS

**INSALATA DELLA CASA** 5.99  
house salad with chopped greens, cucumbers, tomatoes, bacon, crispy pasta, parmesan dressing (240 cal) **LT**

**CAPRESE SALAD** 6.99  
tomatoes, mozzarella, basil, field greens, balsamic glaze (300 cal) **LT GF**

**BRAVO CHOPPED SALAD** 5.99  
chopped greens, cucumbers, red onions, tomatoes, olives, feta, red wine vinaigrette (170 cal) **LT GF**

**CAESAR SALAD** 5.99  
tender cut romaine, aged parmesan cheese, focaccia croutons, house-made caesar dressing (310 cal) **LT GF**

## BRUNCH SERVED SATURDAY + SUNDAY UNTIL 3 P.M.

**SCRAMBLED EGGS + BACON** 9.79  
cage-free scrambled eggs, applewood bacon, brunch potatoes, brioche toast (1210 cal)

**VEGETARIAN OMELETTE** 10.99  
egg whites, zucchini, mushrooms, roasted peppers, mozzarella, avocado, tomato relish, fresh fruit (540 cal) **LT**

**BREAD PUDDING FRENCH TOAST** 9.49  
crème anglaise, candied pecans, caramel sauce, mascarpone cream (1290 cal)

**ADD A SOUP OR SIDE SALAD TO ANY ENTRÉE** 4.59  
(70-350 cal)

**ADD LOBSTER BISQUE OR A CAPRESE SALAD** 5.59  
(490/300 cal)

## PASTA

**PASTA WOOZIE** 13.99  
**(CHICKEN + SPINACH ALFREDO)**  
tender grilled chicken, fresh fettuccine, house alfredo, fresh spinach (950 cal) **GF**

**PASTA BRAVO** 13.99  
tender grilled chicken, mushrooms, rigatoni, roasted red pepper cream (970 cal) **GF**

**SHRIMP SCAMPI PASTA** 13.99  
sautéed shrimp, capellini, tomatoes, lemon, white wine, chili flake, parmesan bread crumbs, garlic crostini (720 cal) **GF**

**SPAGHETTINI + MEATBALLS** 13.99  
handmade beef and pork meatballs, thin spaghetti, house marinara, parmigiano reggiano (680 cal)

**SPICY BAY SCALLOP MARINARA** 13.99  
sautéed scallops, capellini, spinach, caramelized onions, spicy marinara, parmesan bread crumbs (520 cal) **LT**

**SALMON PASTA\*** 15.99  
fresh salmon, capellini, asparagus, tomatoes, chili flake, red peppers, spinach, feta (730 cal)

**LOBSTER RAVIOLI ALLA VODKA** 14.99  
ravioli with lobster, sautéed shrimp, creamy tomato sauce, parmesan bread crumbs (560 cal) **LT**

**PASTA FRA DIAVOLO**  
campanelle pasta, spicy tomato cream sauce, lobster butter

**CHICKEN** 13.79  
(1000 cal) **GF**

**SHRIMP** 14.79  
(850 cal) **GF**

**SICILIAN OMELETTE** 10.99  
smoked ham, applewood bacon, sweet Italian sausage, tomato compote, caramelized onions, mozzarella, brunch potatoes (1360 cal)

**BACON + EGG CHEESEBURGER\*** 12.99  
all-beef burger, fried egg, applewood bacon, provolone, lettuce, tomato, mayo, brioche bun, Tuscan fries (1790 cal)

**PROSCIUTTO FRITTATA** 9.99  
thin-sliced prosciutto, fontina cheese, asparagus, parmigiano reggiano, field green salad (1060 cal)

## FAVORITES

CLASSIC. AUTHENTIC. FRESH.

**CHICKEN PARMESAN** 12.99  
crispy lightly-breaded chicken, pomodoro, mozzarella, herb linguine (1140 cal)

**SAUSAGE TORTELLONI** 12.99  
sausage-filled tortelloni, pomodoro, chili flake, mozzarella, basil, pancetta (990 cal)

**EGGPLANT PARMESAN** 13.99  
breaded eggplant, marinara, mozzarella, herb linguine (1100 cal)

**GRILLED CHICKEN MARSALA**  
tender grilled chicken, mushroom marsala sauce, yukon gold mashed potatoes, seasonal vegetables (1160 cal)

**MEZZA** 12.99 (830 cal)

**FULL** 14.99 (1160 cal)

**CHICKEN CAPRESE** 13.99  
tender chicken with balsamic glaze, tomatoes, mozzarella, orzo, farro, spinach, zucchini, pesto vinaigrette (550 cal) **LT**

**GRILLED SALMON\*** 17.99  
fresh grilled salmon, peppers, asparagus, tomatoes, sweet potatoes, pesto vinaigrette, spinach, feta, balsamic glaze (560 cal) **LT**

**GRILLED BALSAMIC CHICKEN** 16.99  
tender grilled chicken with balsamic glaze, orzo, farro, zucchini, red peppers, grilled asparagus, feta (810 cal)

**MAMA'S LASAGNA BOLOGNESE** 14.99  
signature meat sauce, alfredo, ricotta, mozzarella (1340 cal)

**LT DENOTES ITEMS 650 CALORIES OR LESS | DISHES MARKED WITH GF CAN BE MADE GLUTEN-FREE**

We offer gluten-free menu items, but our kitchen is not gluten-free.

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef, or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.