

BEVERAGES – \$1.75 (free refills)

Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Lemonade, Iced Tea, Hot Tea

FROM THE COFFEE SHOP

Coffee or Hot Chocolate – \$1.75 small, \$2 medium, \$2.25 large

Cappuccino, Latte, Mocha or Americano – \$3 small, \$3.50 medium, \$4 large

Espresso – \$2.50

Iced Coffee Frappe with flavor shot – \$4.50 small, \$5.25 medium, \$6 large

BEERS – \$4

Peroni Pale Lager

Coors Lite

Heineken Lager

Fat Tire Amber Ale

Bell's Amber Ale

Bell's Two Hearts IPA

Upland Wheat Ale

Upland Bad Elmer's Porter

WINE – \$6.50 a glass, \$13 a half carafe *See wine list for more details.*

starters

FRIED CALAMARI

Calamari steaks, cut into strips and lightly fried. Served with both spicy cocktail sauce and homemade tomato sauce. \$8

RAVIOLI GORGONZOLA

Plump three-cheese ravioli served in a rich gorgonzola cream sauce. \$7

TOASTED RAVIOLI

Three-cheese ravioli, lightly breaded and served with tomato sauce. \$7

BRUSCHETTA

Fresh diced tomatoes, red onion, basil, olive oil and garlic on toasted ciabatta bread slices. \$6

ANTIPASTA PLATTER

An assortment of Italian meats, cheeses and olives. \$9 **

SHRIMP COCKTAIL

Served with homemade cocktail sauce. \$8 **

soups and salads

HOUSE SALAD

Iceberg mix with your choice of homemade dressing, including ranch, creamy gorgonzola and balsamic vinaigrette. \$4 **

CAESAR SALAD

Romaine lettuce with croutons, parmesan and homemade dressing. \$5 **

SOUP OF THE DAY

Cup, \$4. Bowl, \$5

CAPRESE

Sliced tomatoes with buffalo mozzarella, basil and olive oil on a bed of house salad lettuce. \$7 **

GORGONZOLA FRUIT SALAD

Iceberg mix with gorgonzola cheese, green apples, dried cranberries, croutons, red onion, walnuts and assorted fruits. Served with a raspberry vinaigrette dressing. \$7 **

SEAFOOD SALAD

Cooked shrimp and calamari tossed with lemon juice, parsley, olive oil, garlic, chopped celery and seasonings. On a bed of romaine lettuce. \$9 **

pizzas

10-INCH CHEESE PIZZA – \$8, 12-INCH – \$11, 16-INCH, \$15

TOPPINGS – \$1.50 EACH

Pepperoni, sausage, bacon, onion, black olive, green olive, mushrooms, anchovies, tomatoes, garlic, basil, pineapple, green peppers, pepperoncini

PREMIUM TOPPINGS – \$2.50 EACH

Prosciutto, salami, chicken, artichoke hearts, portabella, gorgonzola, shrimp

SPECIALTY PIZZAS – \$13, SMALL, \$16, MEDIUM, \$23, LARGE

ANTIPASTA PIZZA – *Prosciutto, salami, peppers, olives and artichoke hearts*

PIEDMONT PIZZA – *Chicken, roasted red peppers and gorgonzola cheese*

CARNE AMORE PIZZA – *Pepperoni, sausage, bacon, prosciutto and salami*

PIZZA AL FUNGHI – *Sliced button mushrooms with a variety of wild mushrooms including porcini, shitake and portabella*

pastas

BEEF RAVIOLI

Jumbo ravioli stuffed with beef and spices and topped with our homemade tomato sauce. \$15

SPAGHETTINI BOLOGNESE

A hearty meat sauce, blended with carrots, onions, tomatoes, ground beef and Italian sausage, tossed with thin spaghetti. \$18

SPAGHETTINI MARINARA WITH SHRIMP

Thin spaghetti with jumbo shrimp and a sauce made of crushed tomatoes, garlic, olive oil and oregano. \$18

PENNE WITH PESTO SAUCE AND SHRIMP

Tube-shaped pasta with a sauce made of basil, olive oil, garlic and pine nuts. Topped with fresh shrimp. \$18

SHRIMP DELICATO

Thin spaghetti with a garlic cream sauce and shrimp. \$18

FETTUCCHINE ALFREDO WITH CHICKEN AND GREEN PEAS

Fettuccine with cream sauce, shallots, green peas, diced chicken and parmesan cheese. \$17

PENNE PUTTANESCA

Tube-shaped pasta with crushed tomatoes, garlic, olive oil, kalamata olives, capers and anchovies. \$16

TORTELLINI MICHELANGELO

Cheese-stuffed tortellini with onion, bacon, mushroom and a rich blush cream sauce. \$16

SPAGHETTINI CARBONARA

Thin spaghetti with a creamy sauce made with onion, bacon, egg and parmesan. \$16

WILD MUSHROOM RISOTTO

Arborio rice slowly cooked with white wine, parmesan cheese and a variety of flavorful mushrooms. Takes a minimum of 30 minutes to cook so the rice can absorb the wonderful flavors. \$20 **

entrees

Entrees are served with a chef's choice of starch and vegetable.

VEAL DOLCE VITA

Tender scaloppini of veal cooked with a blush white wine sauce and topped with spinach, ricotta cheese and melted mozzarella. \$22

VEAL MARSALA

Tender veal sautéed in a Marsala wine reduction with sliced mushrooms \$22

VEAL SALTIMBOCCA

Means "jumps in the mouth" in Italian. Veal topped with prosciutto ham, rosemary and a white wine sauce. \$22 **

CHICKEN ARTICHOKE

Boneless chicken breasts in a light white wine sauce cooked with artichokes, pistachio nuts and a dash of nutmeg. \$18

ROMAN CHICKEN MARSALA

Chicken breast with button mushrooms and a Marsala wine sauce, topped with prosciutto ham and melted mozzarella. \$18

CHICKEN PARMESAN WITH PASTA

Breaded chicken topped with homemade tomato sauce and melted mozzarella cheese. Served with a side of pasta with tomato sauce. \$19

BEEF ROSSINI

Eight ounces of filet mignon cooked to your temperature and topped with a sauce made of brandy, shallots and porcini mushrooms. \$25 **

SHRIMP FRANCESE

Butterflied shrimp cooked with a light egg yolk batter and topped with a sauce made of lemon juice, butter and capers. \$22

** Gluten-free options are denoted with asterisks. Ask your server about additional selections if necessary.