

ANTIPASTI

STARTERS

Bruschetta "Va Bene" \$5.95
Fresh tomatoes, garlic, basil and olive oil on toast points

Calamari Fritti \$7.95
Saffron beer battered calamari with our homemade garlic mayonnaise sauce

Melanzane Ripieni \$7.95
Baked eggplant stuffed with mushrooms, squash, zucchini and ricotta cheese with our homemade marinara sauce and topped with milk mozzarella

Zuppa di Vongole \$7.95
Fresh clams steamed in white wine, olive oil, garlic sauce with crostini (toasted bread)

Cozze "Va Bene" \$9.95
Fresh mussels and sausage sautéed with peppers and onions in a tomato red wine broth

Cozze Tarragon \$9.95
Fresh mussels in a light cream, shallots, tarragon sauce

ZUPPE

SOUPS

Minestrone alla Genovese con Pesto \$5.95
Genoa fresh vegetable soup with pesto

Pasta e Fagioli \$5.95
Venetian bean soup with short pasta

Zuppa di Funghi \$6.50
Mushrooms in light cream sauce with sherry wine

Seafood Bisque \$6.95
Variety of seafood in sherry cream sauce

INSALATE

SALADS

<i>Mista</i>	\$4.95
Mixed greens and tomatoes with olive oil and balsamic vinegar	
<i>Cesare Salad</i>	\$5.95
Traditional cesare salad with our homemade dressing	
<i>Mediterranean Salad</i>	\$6.95
Romaine lettuce with fresh tomatoes, red onions, kalamata olives, artichoke hearts, pepperoncini, in a raspberry vinaigrette topped with feta cheese	
<i>Insalata con Rucola</i>	\$6.95
Fresh arugula with sliced apples, pecans, crumbled feta cheese in a raspberry vinaigrette	
<i>Insalata con Spinaci</i>	\$6.95
Fresh spinach in a raspberry vinaigrette with mushrooms, walnuts, red onions, tomatoes and fresh mozzarella cheese	
<i>Insalata Caprese</i>	\$8.50
Fresh buffalo milk mozzarella, sliced tomato and fresh basil with extra virgin olive oil	
<i>Insalata Mista con Calamari</i>	\$9.50
Mixed greens with lightly floured calamari fritti with extra virgin olive oil vine	
<i>Insalata con Pollo</i>	\$10.95
Field greens salad with grilled chicken breast, roma tomatoes, red onions in a balsamic vinaigrette	
<i>Insalata con Spinaci e Gamberi</i>	\$11.95
Baby spinach and kalamata olives, mushrooms, red onion, roma tomatoes with blackened shrimp with a lemon butter white wine sauce	

PASTA PIATTI

PASTA ENTREES

<i>Penne Aglio Olio Peperoncino con Broccoli</i>	\$7.95
Penne pasta with fresh broccoli extra virgin olive oil, garlic and hot red pepper	
<i>Spaghetti Sacrestia</i>	\$7.95
Spaghetti pasta with our famous marinara sauce	
<i>Linguine Pomodoro Fresco</i>	\$8.50
Linguine pasta with fresh tomatoes, basil, olive oil and garlic	
<i>Linguine al Pesto</i>	\$8.95
Linguine pasta with our homemade pesto sauce	
<i>Rigatoni alla Bolognese</i>	\$8.95
Rigatoni pasta with our homemade Italian meat sauce	
<i>Penne Siciliana</i>	\$8.95
Penne pasta with fresh tomatoes, basil, eggplant, olive oil and garlic	
<i>Gnocchi alla Vodka</i>	\$10.95
Our famous homemade potato gnocchi in a pink vodka sauce with shallots, fresh tomatoes and a touch of cream	
<i>Rigatoni Con Salsiccia</i>	\$10.95
Rigatoni pasta with bell peppers and sausage in a very light cream sauce	
<i>Linguine Puttanesca</i>	\$9.95
Linguine pasta with fresh tomatoes, capers, kalamata olives and anchovies in a light tomato sauce.	
<i>Fettuccine Con Pollo & Funghi</i>	\$11.50
Fettuccine pasta and chicken with mushrooms in a light cream sauce	
<i>Linguine Vongole</i>	\$14.95
Linguine pasta with fresh clams in a white wine clam sauce	
<i>Linguine Gamberoni con Rucola</i>	\$14.95
Linguine pasta with fresh tomatoes, shrimp, win a pink vodka sauce topped with fresh arugula	
<i>Penne Salmone</i>	\$14.95
Penne pasta with salmon in a pink sauce	

*Gluten Free Pasta available upon request

PIZZAS

Margherita

Fresh tomatoes, basil and fresh buffalo mozzarella cheese

\$9.95

Fungi Salsiccia

Fresh mushroom and our famous Italian sausage

\$10.95

Pollo con Pesto

With our homemade pesto sauce, grilled chicken breast and mozzarella

\$11.95

Capriccioso

Pancetta, kalamatta olives, wild mushrooms, artichoke hearts, fresh buffalo mozzarella

\$12.95

Frutti di Mare

Seafood pizza with calamari, shrimp, mussels

\$13.95

PRANZO PIATTI

MAIN COURSES

Pollo all a Genovese

Chicken breast with artichoke hearts, Dijon mustard in a light cream sauce

\$10.95

Pollo dello Chef

Chicken breast in a light mushroom cream sauce

\$10.95

Pollo con Asparagi

Chicken breast in a light lemon sauce with fresh asparagus

\$10.95

Pollo alla Pizzaiola

Chicken breast with fresh tomato, oregano, capers and olives

\$10.95

Veal Piccata

Veal scaloppini sautéed in a white wine, lemon caper sauce

\$18.50

Veal Marsala

Veal scaloppini sautéed in a dry Marsala wine with wild mushrooms

\$18.50

Salmone Picatta

Pan seared salmon filet with capers in a white wine lemon sauce

\$15.95

Bassa Florentina

Lightly floured egg dipped Bassa filet served over a bed of spinach in a white wine lemon sauce

\$14.95