



For the whole table

- **Meat & Cheese Board \$23** **Antipasti Board \$18**
 Salami and Cured Meats Housemade Meatballs
 Italian Cheeses Tomato Bruschetta
 Olives & Pickled Vegetables Housemade Mozzarella

ANTIPASTI

- Mozzarella Garlic Bread \$11**
signature garlic bread with mozzarella cheese melted over it. Served with marinara
- Tomato Bruschetta \$13**
toasted baguette topped with fresh tomato, garlic, basil and shaved parmesan



- Crispy Calamari \$16**
served with our marinara and lemon aioli
- **Mussels Marinara \$16**
steamed with white wine, garlic, fresh tomatoes and chili flakes, finished with basil pesto
- Housemade Meatballs \$14**
beef, veal, pork meatballs topped with ricotta cheese and served with a toasted baguette
- Fresh House-Made Mozzarella \$15**
fresh made and served with Sicilian love dip and grilled Tuscan bread

ZUPPA E INSALATA

Add Shrimp \$10 • Add Chicken \$8 • Add Steak \$14

- Italian Wedding Soup** cup \$7 / bowl \$9
- Tomato & Mozzarella Caprese \$14**
ripe tomatoes, house-made fresh mozzarella, basil leaves and extra virgin olive oil
- **Gorgonzola Arugula \$14**
spinach tossed in a light Gorgonzola-rosemary vinaigrette with spiced walnuts, apple, amarena cherries, prosciutto and crumbled Gorgonzola

- *Caesar \$14**
romaine, classic house-made Caesar dressing, croutons, soft-cooked egg and parmesan cheese

- Antipasti \$14**
romaine, spinach, provolone, salami, artichokes, olives, red onion and pepperoncini, tossed in a red wine-oregano vinaigrette

- Italian Mixed \$14**
chopped romaine and spinach with red bell pepper, tomato, cucumber, red onion and parmesan tossed in a Italian vinaigrette

BRICK OVEN PIZZA

10" HAND-TOSSED PIZZA
WITH SAN MARZANO PIZZA SAUCE
OR WHITE (MOZZARELLA, PARMESAN & OLIVE OIL)
\$17 /\$2 per topping

- | | |
|-----------------|-----------------------|
| Pepperoni | *Fried Egg |
| Sausage | Green Olives |
| Meatballs | Black Olives |
| Chicken | Anchovies |
| Garlic-Spinach | Sliced Roma Tomatoes |
| Roasted Peppers | House-made Mozzarella |
| Mushrooms | Ricotta |
| Artichokes | Arugula |
| Onions | |

Margherita Pizza \$19
Fresh mozzarella, tomatoes, basil

George's Favorites

Chick-a Chick-a Boom \$29
Dine-O-Mite! Pasta shaped into a purse stuffed with 6 cheeses, in a pomodoro sauce with Italian sausage, bell peppers, mozzarella cheese and chicken

Frutti Di Mare \$36
A Pescatori (Fisherman's) Favorite! Fettuccini with baby clams, mussels, calamari and shrimp in a spicy garlic white wine sauce

Pasta Mafia \$36
"A dish you can't refuse!" olive oil with garlic, scallions, broccoli peppers, and sirloin steak all tossed in a parmesan cream sauce, dash of hot sauce, Italian herbs over fettuccini

Pasta Diavolo \$25
ziti, diced tomatoes, spicy vodka sauce and fresh mozzarella cheese

Chicken Bambino \$33
capers, artichoke hearts, shrimp, butter white wine lemon sauce, served with Capellini

PASTA CLASSICO

****Tortellini & Roasted Mushrooms \$26**
three cheese tortellini, baby spinach, mushrooms, garlic, mushroom broth, basil pesto drizzle & parmesan

Spaghetti and Meatballs \$28
beef, veal and pork meatballs, topped with marinara and parmesan

Fettuccine Alfredo \$24
classic parmesan cheese cream sauce
+broccoli \$5 +chicken \$8 +shrimp \$10 +steak \$14

Spaghetti Bolognese \$26
slow-cooked beef, veal, and pork tomato sauce with parmesan

Three Cheese Ravioli \$25
pasta stuffed with mozzarella, ricotta and parmesan in our San Marzano marinara sauce

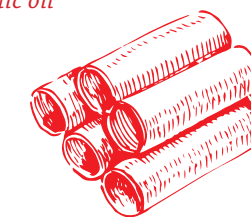
***Spaghetti Carbonara \$25**
spaghetti with pancetta, onion, egg and parmesan cheese
+chicken \$8 +shrimp \$10 +steak \$14

Tortellini Baronessa \$25
cheese tortellini tossed with parmesan and cream, peas, mushrooms and prosciutto

Seafood al Diavolo \$36
spicy vodka sauce loaded with lobster, clams, mussels, & shrimp served over capellini

Shrimp Scampi \$36
sautéed shrimp with garlic & lemon served over capellini

Capellini Verdura Aglio E Olio \$22
fresh seasonal vegetables served with garlic oil and tossed with capellini pasta (vegan)
+chicken \$8 +shrimp \$10



*Consuming undercooked and/or raw meats, eggs, and seafood may lead to food borne illness.

**Contains nuts

20% gratuity added to parties 8 or larger

ENTRÉES

Pan Seared Striped Bass \$35
fresh catch of the day served with garlic spinach, roasted potatoes, and your choice of puttanesca or lemon caper butter sauce

Steak Pizziola \$40
Sinatra's Way – char broiled beef tenderloin medallions, baked with San Marzano tomato caper sauce, topped with fresh mozzarella and capellini

***Steak Mediterranean \$40**
filet medallions, cooked in sweet butter, garlic, olive oil, with garlic butter capellini

Veal Parmigiana \$34
lightly breaded veal cutlet, sauced with marinara, baked with mozzarella cheese, served with ziti and marinara sauce

Chicken Parmigiana \$29
lightly breaded chicken breast, sauced with marinara sauce, baked with mozzarella cheese, served with ziti and marinara sauce

Eggplant Parmigiana \$24
lightly breaded eggplant, sauced with marinara sauce, baked with mozzarella cheese, served with ziti and marinara sauce

Chicken Marsala \$28
chicken breast in marsala butter sauce with mushrooms, served with capellini pasta and marsala sauce

PASTA al FORNO

(Baked Pasta)

Baked Ziti \$23
ziti baked in rosa sauce with mozzarella, ricotta and parmesan

Stuffed Shells \$25
pasta shells filled with mozzarella, parmesan, romano and ricotta and baked with marinara sauce and more mozzarella

Lasagna Bolognese \$28
lasagna layered with beef, veal and pork sauce, with ricotta, parmesan and mozzarella

CRAFT COCKTAILS

Basil Limoncello Martini 16

Housemade Limoncello, muddled with fresh basil and a basil ice cube

Sangria 11

Mama's housemade sangria

Pomegranate Negroni 14

Tanqueray Gin, Campari, Carpano Antica Sweet Vermouth, PAMA Pomegranate Liqueur

Espresso Martini 16

Smirnoff Vanilla Vodka, Kahlua, Frangelico, shot of espresso

Sicilian Sour 14

Disaronno Amaretto, Housemade Limoncello, fresh lemon juice, cane sugar and egg white

Venice Bellini 12

White peach purée and La Marca Prosecco

Full Monty 16

Bulleit Bourbon, Amaro Montenegro, Luxardo Cherry Liqueur and Cherry Dark Bitters

Aperol Spritz 12

Aperol, La Marca Prosecco and club soda

Cucumber Vespa 14

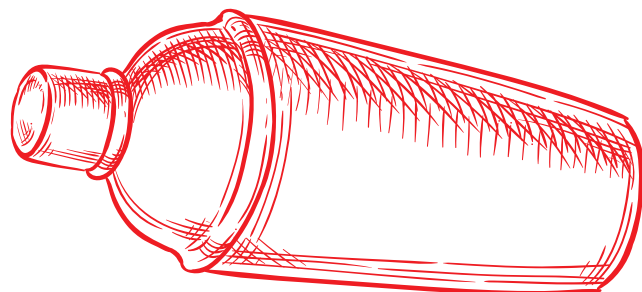
Bombay Sapphire Gin, San Pellegrino Limonata and cucumber

Margarita Italiano 15

Sauza Tres Generaciones Tequila, Disaronno Amaretto, fresh lime juice and cane sugar

Redemption Perfect Manhattan 16

Redemption Bourbon, Carpano Antica Sweet Vermouth, Carpano Dry Vermouth and Angostura Bitters



HOUSE WINES

<i>Pinot Grigio</i>	<i>Sangiovese</i>	<i>Aglianico</i>	<i>Prosecco</i>
Quartino (250 ml, 8 ½ oz)	Carafe (1/2 ltr, 17 oz)		Carafe (ltr, 34 oz)
\$10	\$18		\$32

WINE LIST

Reds

	<i>G</i>	<i>B</i>
Pinot Noir , Sea Sun, California	\$12	\$45
Cabernet Sauvignon , Bonanza, California	\$12	\$45
Cabernet Sauvignon , Louis Martini "Sonoma", California	\$14	\$53
Chianti Classico , Ruffino Aziano, Italy	\$15	\$57
Sangiovese Blend , Palazzo della Torre-Allegri, Italy	\$15	\$57
Sangiovese , La Rasina, Brunello di Montalcino, Italy	\$16	\$63
Malbec , Catena Lunlunta, California	\$16	\$63
Pinot Noir , Etude, California	\$17	\$47
Barolo , Costa di Busia, Italy	\$28	\$111
Barolo , Demilanom, Italy		\$90
Cabernet Sauvignon , Paul Hobbs Cross Barn, California		\$135

Whites

	<i>G</i>	<i>B</i>
La Marca , Prosecco, Italy	\$12	\$45
Mia Dolcea , Sparkling Moscato, Italy	\$12	\$45
Caves d'Esclans , "Whispering Angel", Rose, France	\$14	\$53
Maso Canali , Pinot Grigio, Italy	\$12	\$45
Jermann , Pinot Grigio, Italy	\$14	\$53
Emmolo , Sauvignon Blanc, California	\$12	\$45
Mer Soleil , Silver, Chardonnay, California	\$12	\$45
Sonoma Cutrer , Sonoma, Chardonnay, California	\$16	\$63
Riesling , Washington Hills, Washington		\$33
Trebbiano , Villa Antinori		\$55
Santa Margherita , Pinot Grigio, Italy	\$101	
Champagne , Tattinger, France	\$135	

BEER LIST

Tap

Barley Creek High Tide Lager	\$8
Blue Moon Belgian White	\$9
Lagunitas IPA	\$9
Miller Lite Lager	\$7
New Belgium Voodoo Ranger	\$9
Sam Adams Seasonal	\$8
Shawnee Session IPA	\$9
Yuengling Lager	\$7
Guinness	\$9
Peroni Nastro Azzurro	\$9

Bottle

Bud Light	\$7
Budweiser	\$7
Coors Light	\$7
Miller Lite	\$7
Michelob Ultra	\$7
Corona	\$8
Corona Light	\$8
Guinness	\$8
Heineken	\$8
Peroni	\$8

Non-Alcoholic

Partake (Can)	\$7
Pale Ale, Seasonal	



SODA, WATER, COFFEE



Pepsi Products \$3

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr Pepper, Un-sweet Brisk Tea, Tropicana Lemonade

Aqua Panna Natural Spring Water \$8

San Pellegrino Sparkling \$8

Red Bull \$5

San Pellegrino Soda \$6

Aranciata, Limonata

Italian Sodas \$5

Raspberry, Cherry, and Peach

Coffee

Coffee Fresh Brewed	\$4	Affogato	\$8
Caffe Latte	\$6	vanilla gelato with a	
Cappuccino	\$6	double shot of espresso	
Espresso - \$4 solo, \$7 doppio			
Café Macchiato	\$6		

SELTZERS & CIDERS

Angry Orchard \$8

High Noon \$10
Watermelon, Lime

Truly Hard Seltzer \$9
Wild Berry, Strawberry Lemonade

Twisted Tea \$

White Claw \$8
Mango, Black Cherry

