

Antipasti (Appetizers)

Garlic Bread	5.00
House Antipasto - Marinated Vegetables, Mediterranean Olives, Salami & Fresh Mozzarella**	9.00
Baked Mushrooms alla Toscana - Oven Roasted Crimini Mushrooms, topped w/ bread crumbs, herbs, Romano & Olive Oil	8.00
Napolitano Chicken Wings - Spicy, BBQ** or Garlic Butter**	8.00
Potata Barca - with Bacon, Cheddar, Sour Cream & Chives**	7.00
Sicilian Nachos - Pita Chips piled with Pepperoni or Italian Sausage, Marinara, Spicy Alfredo, Pepperoncinis & More	8.00
Southwest Saltimbocca - Slices of Prosciutto layered with Provolone & Green Chile, then lightly breaded and baked	10.00
Crab & Artichoke Dip w/ Crostini	11.00
Pepper Shooters - Italian Cherry Peppers stuffed with Prosciutto & Provolone**	9.00
Roasted Garlic Crostini w/ Cambozola Cheese and Dried Figs	10.00
Grilled Shrimp wrapped in Prosciutto	12.00
Pizza Abruzzi -6" Fig Sauce, Gorgonzola, Prosciutto, Fresh Basil & Green Onion	12.00

Insalate (Salads)

Insalata Abruzzi (House Salad) - Romaine, European Cucumbers, Cherry Tomatoes, Pepperoncinis, Red Onions & Shaved Romano Cheese**	\$5/\$9
Regina Salad - Mixed Baby Greens w/ Sliced Almonds, Fresh Fruit, Dried Cherries, Crisped Prosciutto, & Romano w/ an Orange Balsamic Vinaigrette**	10.00
Arugula Salad - Romaine & Baby Arugula, Cherry Tomatoes, Chicken Scaloppini & Lemon Wedges	11.00
Caesar Pasta Chicken Salad - Romaine Garlic Chicken, Fresh Pasta, Homemade Croutons, Romano Cheese w/ Caesar Dressing	12.00
Spinach Strawberry Salad - Baby Spinach, Walnuts, Dates, Feta, & Red Onions, topped w/ a Spinach Dressing**	12.00

Wood-Fired Brick Oven Pizza**Specialty Pizza-10"16"**

Assisi - Spicy Alfredo Sauce, Garlic Chicken, Pepperoni, Sun-dried Tomato, Mushroom	\$12/\$23
Bacon Cheeseburger - Mustard Sauce, Ground Beef, Bacon, Cheddar, Red Onion, Pickles	\$12/\$23
Bianca - Olive Oil, Garlic, Mozzarella	\$9/\$17
Carne - Italian Sausage, Pepperoni, Salami, Canadian Bacon, Ground Beef	\$12/\$23
Fiorenza - Artichoke Hearts, Calamata Olive, Spinach, Sun-dried Tomato, Red Onions	\$12/\$23
Hawaiian Paradiso - Canadian Bacon, Bacon, Pineapple, Sun-dried Tomato, Green Chile	\$12/\$23
Italiano - Italian Sausage, Prosciutto, Roasted Red Pepper, Gorgonzola, Salami, Capers	\$13/\$26
Margherita - Fresh Tomato, Fresh Basil	\$9/\$17
Mediterraneo - Sun-dried Tomato, Calamata Olive, Spinach, Feta, Fresh Basil	\$14/\$25
Napolitano - Fresh Mozzarella, Fresh Basil	\$12/\$22
Quattro Formaggi (4Cheese) - Mozzarella, Provolone, Gorgonzola, Romano	\$9/\$17
Ultimo - Pepperoni, Italian Sausage, Green Pepper, Onion, Black Olive, Mushroom	\$13/\$25
10" Personal Pizza	8.00
16" Extra Large Pizza	15.00

Toppings - \$1 Med/\$2 XL each topping except as noted

\$1/\$2

Anchovy, Artichoke, Arugula, Basil, BBQ Sauce, Black Olive, Calamata Olive, Can. Bacon, Capers, Capicola, Feta (\$3/6), Fig Sauce (\$3/6), Fresh Mozz (\$3/6), Fresh Tomato, Garlic, Garlic Chicken, Gorgonzola, Green Chile, Green Pepper, Ground Beef, Italian Sausage, Jalapeño, Meatball (\$3/6), Mushroom, Onion, Pepperoncinis, Pepperoni, Pineapple, Pine Nuts (\$3/6), Prosciutto, Red Onion, Ricotta, Roasted Red Pepper, Salami, Spicy Alfredo, Spinach, Sun-dried Tomato	as noted
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Wood-Fired Brick Oven Calzone

Cheese Calzone - Ricotta, Mozzarella & Romano Cheese	7.50
Meat Calzone - Pepperoni & Italian Sausage	8.50
Philly Cheesesteak Calzone - Steak, Onion, Green Pepper & Mushroom	9.00
Create Your Own Calzone - See Pizza Toppings	10.00

Panini (Sandwiches)

Italian Grinder - Fresh Italian Meats, Provolone, Lettuce & Tomatoes	8.00
Meatball Grinder - Homemade Meatballs w/ Marinara & Mozzarella	8.00
The Godfather - Italian Sausage, Roasted Red Peppers & Provolone	8.00
Eggplant Parmigiana Grinder - Breaded Eggplant w/ Marinara & Mozzarella	8.50
Chicken Parmigiana Grinder - Breaded Chicken Breast w/ Marinara & Mozzarella	10.00
Prosciutto Panini with Provolone, Arugula & Tomatoes - Grilled	10.00

Kids & Sides

Cheesy Bread w/ Marinara	5.00
Side of Penne or Spaghetti Marinara w/ Meatball	6.00
Side of Penne Alfredo \$6 Add Chicken	2.50
Side of 2 Meatballs w/ Marinara	6.00
Side of 2 Meatballs w/ Marinara & Mozzarella	7.00
Half order of Chicken Wings**	5.00
Side of Italian Sausage w/ Marinara**	5.00
Cup of Soup- Soup of the Day	5.00

*****ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

Entrees

Penne Marinara w/ Meatballs \$10 w/Italian Sausage **	10.00
Spaghetti Marinara w/ Meatballs	10.50
Fettuccine Alfredo (Add Chicken \$3 Add Chicken & Green Chile \$4 Add Shrimp \$5)	9.00
Fettuccine w/ Spicy Alfredo & Chicken	12.50
Conchiglie Primavera - Veggies sautéed in a Garlic Aioli w/ Fresh Basil & Romano Cheese ** (Add Chicken **\$3, Add Prosciutto**\$4, Add Shrimp**\$5)	11.50
Creste Rigate Fiorentino - A curved Macaroni served w/Beef, Mushrooms & Spinach, topped w/ Alfredo Sauce	12.00
Fusilli Campagnola - Spiral shaped pasta w/Chicken, Mushrooms, Sun-dried Tomatoes & Calamata Olives in Garlic Aioli**	12.00
Tromba Rustica - Chicken, Shrimp, Sun-Dried Tomatoes, Mushrooms & Prosciutto in delicious Cream Sauce over Trumpet shaped pasta	13.00
Fusilli Bolognese - A corkscrew pasta in a Meat Sauce Ragù **	10.00
Cheese Ravioli Bolognese - Fresh Ravioli w/ a Meat Sauce Ragù	13.00
Spinach Ravioli w/ Garlic Butter Aioli & Romano	13.00
Special Ravioli - Ask your Server for Availability	
Mario's Traditional Lasagna - Layered pasta w/3 cheeses & meat sauce	11.00
Alfredo Lasagna with Chicken & Green Chile	13.00
Eggplant Parmigiana w/ Penne Marinara	12.00
Chicken Parmigiana w/ Penne Marinara	14.00
Veal Marsala with Fettuccine - Veal Sautéed w/ Crimini Mushrooms in Marsala Sauce (available after 5pm)	17.00
** Gluten Free Option-Please specify substitution of Gluten-Free Pasta	4.50

Dolci (Desserts)

Homemade Gelato - Italian Ice Cream w/ Italian cookie, Ask for Daily Flavors	4.50
Cannoli - Italian Pastry with a Ricotta-Mascarpone Vanilla Cream & Chocolate Chips	4.00
Tiramisu - Layers of Sponge Cake soaked in Espresso w/ Mascarpone & Cocoa	7.00
Torta al Cioccolato - A dense chocolate cake w/ Fresh Raspberries	7.00
Panna Cotta - A sweet cream custard topped w/ Pomegranate Raspberry Coulis	6.00
Italian Lemon Cream Cake - An extravagant, multi-layered cake made from fresh squeezed lemons & heavenly cream	8.00

Bevande (Beverages)

Italian Cream Soda (Blackberry, Cherry, Coconut, Kiwi, Mango, Peach, Raspberry, Strawberry, Vanilla)	2.25
Lemon Granita (Italian Ice)	2.75
Granita Tea (Italian Ice + Tea)	2.75
Sodas - Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, PowerAde	2.25
Iced Tea 2.50 Flavored Tea	3.00
San Pellegrino Sparkling Water	2.50
San Pellegrino Italian Sodas (Aranciata, Limonata, Blood Orange, Grapefruit, Pomegranate)	2.25
Zuberfizz Root beer	2.25
Aquafina Bottled Water	2.00
Milk	2.00
Coffee	3.00
Espresso	4.00
Cappuccino	5.00
Hot Tea	2.50
Hot Chocolate	5.00

Birra & Vino (Beer & Wine)

Beer (by the Bottle)- Moretti Lager & Moretti La Rossa \$4 Coors Light, Amstel Light, Corona, Fat Tire, Monk's Ale	4.00
<u>Wine (by the Glass)-Canyon Road Cabernet \$6 Montepulciano d'Abruzzo \$6 Placido Chianti \$6 Placido Pinot Grigio \$6 Luccio</u>	
<u>Moscato d'Asti</u>	6.50
<u>Vino Rosso: Reds (Sweet to Dry) - By the Bottle</u>	
Wines of the San Juan Sweet Jenner Rose - semi-sweet wine loaded w/ the flavor of ripe, country cherries	29.00
Canyon Road Cabernet- A complex but smooth wine, aromas of black current, plum, chocolate & coffee w/notes of toasty oak	24.00
Louis Martini Cabernet- a superbly balanced Cabernet w/ hints of plum jam, baking spices & oak	31.50
Santa Cristina Sangiovese - intense notes of cherries, blueberries and black currants w/ sweet tannins and lingering finish	33.00
Banfi Centine- Intense ruby red color w/ fragrant aromas of dark fruit & floral nuances	28.00
Meiomi Pinot Noir-rich yet medium weight w/ edges of blueberry, mocha, oak & spice notes	35.00
Brancaia Tre-Sangiovese, Merlot & Cab, critical acclaim w/ berries, dried cherries, spice, silky finish	34.00
St. Francis Cabernet Sauvignon-rich, full-bodied with flavors of plum, black cherry & spice w/ lingering finish	33.00
Palazzo della Torre Veronese-loads of cherry, dark spice & fig, polished tannins	35.00
Michele Chiarlo Barbera d'Asti- an elegant wine w/ good intensity & well structured, fruity & dry	30.00
Montepulciano d'Abruzzo - dry w/ good balance, notes of dark fruit w/ subtle spicy finish, very smooth	27.00
Tenuta di Arceno Chianti Classico-aromas of cherry & earth w/ drying tannins	31.00
Banfi Brunello-Premium Sangiovese wine w/violet, vanilla & licorice hints, full, soft, & velvety (95pts) (for 375mL / for 750mL)	\$50/\$72
<u>Vino Bianco: Whites (Sweet to Dry) - By the Bottle</u>	
Luccio Moscato d'Asti- fresh, fragrant w/ bright, floral aromas & tangerines, honey & cream, sweet & balanced	27.00
Michele Chiarlo Moscato d'Asti-sweet, fragrant w/ flavors of peach & apricot 88pts 375ml bottle	21.00
Wines of the San Juan Blue Winged Olive-sweet Riesling wine filled with the flavors of summer apples & peaches	28.00
Placido Pinot Grigio- full, fresh & lively w/ aromas of pears, citrus & grapefruit	26.00
La Marca Prosecco-Sparkling wine that is light, refreshing & crisp w/ flavors of apple & citrus (for 187mL / for 750mL)	\$20/\$28
Meiomi Chardonnay-rich & luscious wine, spicy, buttery, ultra smooth & impressive tropical fruit	31.00
Santa Cristina Campogrande Orvieto- straw colored w/ aromas of white fruit, orange flowers & lemon zest	33.00
Banfi Principessa Gavia-a Cortese wine for the princess, hints of mimosa, lime & apple, very harmonic & pleasant liveliness	31.00

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