

# Antipasti / Pizza

## **Garlic Bread - 6**

Our Own Fresh Pugliese Baked al Forno with Garlic Infused Butter

## **Caprese Salad \*\* - 11**

Fresh Tomatoes, Fresh Basil, Fresh Mozzarella  
drizzled w/ Balsamic Vinegar Reduction

## **Antipasti \*\* - 13**

Fresh Mozzarella, Salami, Mariated Mushrooms,  
Mediterranean Olives & more

## **Crab & Artichoke Crostini - 15**

"Molto Delizioso" Creamy and Spicy Dip over Our Baked Pugliese

## **Saltimbocca Strati - 15**

Layers of Prosciutto, Provolone & Cherry Peppers  
Lightly Breaded w/ Zesty Lemon Drizzle Baked al Forno

## **Potata Barca \*\* - 10**

Potato Boats stuffed w/  
Bacon, Cheeses, Sour Cream & Chives Baked al Forno

## **Stuffed Clams - 12**

Breaded & Baked in Cohoag Shell

## **Baked Scallops - 15**

Breaded with Garlic  
& Herbs and Sauteed to Perfection

## **Pepper Shooters \*\* - 11**

Spicy Italian Cherry Peppers  
Stuffed w/ Prosciutto & Provolone

## **Baked Mushrooms - 12**

A Skillet filled w/ Mushrooms  
topped w/ bread crumbs & fresh herbs

## **Side of Our Meatballs (3) - 9**

Served with our Pomodoro and Mozzarella

## **Napolitano Chicken Wings \*\* - 12**

Choice of Our Spicy Recipe or Garlic Butter Parmesan

## **Herb-Encrusted Calamari Steak - 15**

Breaded with Garlic & Herbs  
Sauteed to Perfection

## **Duck Breast Crostini -15**

Served with Mushroom and Rapini

## **Spinach Pie - 10**

Our fresh dough surrounding  
Spinach, Onion, and Olive Oil

## **Pizza Abruzzese - 15**

Fig Sauce, Gorgonzola, Prosciutto,  
Green Onions & Fresh Basil

## **Pizza Assisi - 14**

Spicy Alfredo Chicken, Sun-Dried Tomatoes, Mushrooms,  
Capicola & Red Onions

## **Pizza Bianca - 14**

White Pizza with  
Mushroom, Spinach and Onion

## **Pizza Margherita - 12**

Fresh Mozzarella,  
Fresh Tomatoes & Basil

## **Pizza Quattro Formaqqi - 14**

4 Cheeses: Mozzarella, Romano,  
Provolone & Gorgonzola

**Zuoda di Giorno:** Sausage Mushroom. Pasta e Faicoli (White/Red). Minestrone. Weddina Soup. Tomato Basil. New England Clam Chowder - 7

# Insalate

## **House Salad \*\* - 7/13**

Romaine, Tomato, European Cucumbers,  
Pepperoncinis, Red Onions, & Shaved Romano

## **Spinach Strawberry Salad \*\* - 15**

Baby Spinach, Strawberries, Dates, Walnuts &  
Feta & Red Onions w/ Our Raspberry Chia Seed Vinaigrette

## **Reqina Salad \*\* - 15**

Spring Mix, Dried Cherries, Sliced Almonds, Fresh Fruit  
& Crisped Prosciutto w/ Our Orange Balsamic Vinaigrette

## **Blackened Shrimp Arugula Salad \*\* - 16**

Baby Arugula, Romaine, Sun-dried Tomatoes,  
Artichoke Hearts, Olives & Blackened Mayport Shrimp

## **Caesar Pasta Chicken Salad - 15**

Romaine, Grilled Chicken, Fresh Pasta,  
& Homemade Croutons w/ Our Authentic Caesar Dressing

## **Summer Pasta Salad (April-September) \*\* - 15**

Grapes, Strawberries, Celery, Artichoke Hearts, Pea Pods,  
Green Onions, Chicken and Cranberries w/ Italian Aioli Dressing

## **Caprese Salad \*\* - 11**

Fresh Tomatoes, Fresh Basil, Fresh Mozzarella  
drizzled w/ Balsamic Vinegar Reduction

## **House Dressings:**

Italian, Blue Cheese Vinaigrette, Caesar, Raspberry Chia Seed,  
Sweet Piccante, Orange Balsamic Vinaigrette

## **Crunchy Kale Salad \*\* - 15**

Cherry Tomato, Sunflower Seeds, Roasted Red Pepper,  
Onion, Dried Cranberry, Walnuts & Sliced Parmesan Cheese

## **Pepper Crusted Ahi Steak Salad \*\* - 20**

Spring Mix, Red Onions, Carrots, Cucumbers,  
w/ Our Sweet Piccante and Wasabi Cream Dressing

## **Socrates Salad \*\* - 15**

Romaine, Kalamata Olives, Feta, Mushrooms,  
Tomatoes, Cucumbers & Mint w/ Herbed Garlic Yogurt Dressing

## **Warm Winter Salad \*\* (October-March) - 15**

Spinach, Sweet Potato, Pomegranate, Spiced Pecans,  
Ceci Beans and Fresh Apples w/ Basil Vinaigrette

# Primi - Pasta

## **Spaghetti Marinara \*\* - 12**

Slowly simmered Tomato-Basil Sauce  
Add Meatballs - 6  
Add Sausage \*\* - 6

## **Zucchini Pasta w/ Marinara \*\* - 15**

Spiralized Zucchini w/ Marinara  
Add Sausage - 5

## **Fusilli Campagnola - 15**

Corkscrew Pasta w/ Chicken, Mushrooms, Sun-Dried Tomatoes,  
Kalamata Olives in Aglio e Olio Sauce & Fresh Basil

## **Fettuccine Alfredo - 15**

Indulgent Cream Sauce with Romano Pecorino  
Add Chicken. - 5  
Add Shrimp. - 7

## **Mario's Traditional Lasagna - 15**

Layered Sheets of Fresh Pasta w/ Meat Ragù

## **Penne Primavera - 17**

Fresh Veggies Sauteed in Aglio e Olio Sauce Over Shell Pasta  
Add Grilled Chicken - 6  
Add Shrimp - 7

## **Tagliatelle Aglio e Olio con Salsiccia e Funghi - 15**

In a zesty Garlic & Olive Oil Sauce w/ Italian Sausage & Mushrooms  
Fresh Veggies Sauteed in Aglio e Olio Sauce Over Shell Pasta  
Add Chicken - 5  
Add Shrimp - 7

## **Tromba Rustica - 17**

Cream Sauce w/ Chicken, Shrimp, Mushrooms,  
Sun-Dried Tomatoes & Prosciutto Over Trumpet-shaped Pasta

## **Spaghetti Carbonara - 15**

Traditionally prepared w/ Garlic, Egg & Pancetta

## **Cheese Ravioli Bolognese - 15**

Homemade Cheese Ravioli w/ Meat Ragù

## **Rigatoni Bolognese \*\* - 17**

Add Chicken - 5  
Add Shrimp - 7

## **Housemade Gnocchi - 17**

w/ Baby Asparagus in a Gorgonzola Cream Sauce  
Add Shrimp - 7

## **Alfredo Lasagna - 15**

Layered Pasta w/ Alfredo & Chicken

## **Spinach Ravioli Aglio e Olio - 15**

Homemade Spinach & Ricotta Ravioli  
w/ Garlic, Olive Oil & Fresh Herbs

## **Conchiglie Primavera - 15**

Fresh Veggies Sauteed in Aglio e Olio Sauce Over Shell Pasta  
Add Chicken - 5  
Add Shrimp - 7

# Secondi - Carni / Pesci

## **Parmigiana w/ Penne Marinara**

Lightly Breaded & Topped w/ Marinara & Mozzarella  
Eggplant - 18  
Chicken - 22  
Veal - 25

## **Piccata w/ Penne**

w/ Lemon, Butter, Cream & Capers  
Chicken - 22  
Veal - 25

## **Scallopini Marsala w/ Fettuccine**

A rich sauce w/ Shallots & Cremini Mushrooms  
Chicken - 24  
Veal - 28

## **Ribeye w/ Penne - 35**

With Red Wine Reduction & Broccolini

## **Parmesan Crusted Grouper - 32**

In a Lemon Cream Sauce, Served w/ Orzo & Baby Asparagus

## **Spaghetti w/ Seared Scallops - 30**

w/ Aglio e Olio Sauce

## **Linguine con Vongole - 25**

Pasta Fresca with Clams in the Shell  
Garlic, Onions and Vino Bianco Brodo

## **Frutti di Mare - 35**

Linguini with Shrimp, Clams, Calamari & Scallops in Tomato Sauce  
(say "Diavolo" - make it spicy!)

## Bevandi - Beverages

### **Fountain Drinks**

### **Lemon Granita**

### **Granita Tea**

### **Iced Tea**

### **Flavored Tea**

### **Hot Tea**

### **Coffee**

### **Espresso**

### **Cappuccino**

### **Iced Coffee**

## Bambini (Kids 10 & under)

### **Penne or Spaghetti Pomodoro w/ Meatball - 8**

### **Fettuccine or Penne Alfredo - 8**

### **6" Cheese Pizza - 12**

## COMING SPECIALS:

Penne all Norcina - Cream Sauce w/ Italian Sausage, Truffles & Romano

Tagliatelle al Cinghiale - Wild Boar Bolognese served with eggplant rollatini

Tagliatelle con Coniglio - Wild Rabbit with Herbs and Asparagus

Veal & Spinach Cannelonni - In a Besciamella Sauce baked w/ Fontina

Baked Rigatoni con Salsiccia

Sausage & Peppers

Oyster Happy Hour

Lobster Bisque and Lobster Ravioli

Beef Bracirole

Porchetta

Eggplant Involtini

## Dolci - all Housemade

### **Homemade Gelato**

### **Cannoli**

### **Torta al Cioccolato**

### **Lime Mascarpone Cheesecake**

### **Italian Lemon Cream Cake**

### **Panna Cotta w/ Berry Coulis**

### **Tiramisu**

## NOTES:

Please Notify Server of Any Allergies

\*\* Gluten Free

Gluten Free Pasta Substituted for any Entrée - \$6