



## APPETIZERS

|   |                           |
|---|---------------------------|
| <b>PINO PUFFS</b>   | 7                         |
| Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce |                           |
| <b>BRUSCHETTA</b>   | 7                         |
| Seasoned tomatoes & fresh basil   |                           |
| <b>STUFFED EGGPLANT ROLLS</b>   | 10                        |
| With marinara, ricotta & mozzarella   |                           |
| <b>BAKED CLAMS*</b>   | 9 (half dozen) 18 (dozen) |
| Served with Tabasco & lemon   |                           |
| <b>BAKED GOAT CHEESE</b>  | 10                        |
| Sun-dried tomato and marinara with basil toast tips   |                           |
| <b>FRIED OR GRILLED CALAMARI*</b>   | 12                        |
| <b>Fried:</b> Served with marinara  |                           |
| <b>Grilled:</b> Sautéed with tomatoes, spinach, green onions in a spicy broth                 |                           |
| <b>BREADED RIGATONI</b>   | 9                         |
| Stuffed with crumbled sausage, spinach, four cheeses & served with meat sauce                 |                           |
| <b>CRAB CAKES*</b>  | 11                        |
| With spicy roasted tomato aioli   |                           |
| <b>MINI SPINACH &amp; RICOTTA ARANCINI</b>  | 9                         |
| Rice balls served with a side of marinara   |                           |

## PIZZA *Additional toppings \$1 • Gluten Free available*

|   |    |
|---|----|
| <b>MARGHERITA</b>                           | 10 |
| Tomato & basil with mozzarella              |    |
| <b>4 CHEESE</b>                             | 10 |
| Romano, fontinella, mozzarella & gorgonzola |    |
| <b>SAUSAGE &amp; RED PEPPER</b>             | 11 |
| <b>CARAMELIZED ONION &amp; MUSHROOM</b>     | 11 |
| with peppadew & goat cheese                 |    |
| <b>WHITE PIZZA</b>                          | 11 |
| Spinach, mozzarella & cream sauce           |    |

## SIDES

|  |   |
|--|---|
| <b>Two Meatballs</b>                     | 6 |
| <b>Garlic Mashed Potatoes</b>            | 5 |
| <b>Vesuvio Potatoes <i>with peas</i></b> | 5 |
| <b>Sautéed Spinach</b>                   | 5 |
| <b>Grilled Sausage</b>                   | 5 |
| <b>Grilled Asparagus</b>                 | 5 |
| <b>Polenta Marinara</b>                  | 5 |
| <b>Small House Salad</b>                 | 6 |

**GLUTEN FREE OPTIONS AVAILABLE**

*Space available for private events.*

## SALADS & SOUP

|   |    |  |    |
|---|----|--|----|
| <b>RUSTIC SALAD</b>   | 10 | <b>BEET SALAD</b>  | 10 |
| Field greens, pears, strawberries, walnuts & gorgonzola   |    | Arugula, roasted beets, mandarin oranges & two walnut crusted goat cheese disks served with house vinaigrette & drizzled with honey  |    |
| <b>MARINATED ARTICHOKE SALAD</b>  | 10 | <b>SOUP OF THE DAY</b>   | 4  |
| Mixed greens, cherry tomatoes, pitted kalamata olives, red onion, shaved parmesan & house vinaigrette |    |  |    |
| <b>BURRATA &amp; CAPRESE SALAD</b>  | 11 | <b>ADD TO ANY SALAD:</b><br>Crab Cake* 6 • Grilled or Blackened Salmon* 9<br>Sautéed Shrimp* 5 • Grilled or Fried Calamari* 5<br>Grilled Chicken* 5 • Pistachio 5 • Asiago 5 |    |
| Mixed greens, burrata, cherry mozzarella, cherry tomatoes, basil & balsamic reduction                 |    |  |    |
| <b>CAESAR*</b>  | 9  |  |    |
| Romaine, sun-dried tomatoes, croutons & shaved parmesan   |    |  |    |

## PASTA *Add Chicken, Shrimp, Sausage, or Salmon to any dish for an additional charge*

### CHOOSE A PASTA & HOMEMADE SAUCE 13

**Pasta:** Spaghetti, Penne, Bowtie, Angel Hair, Linguine | Fresh Rigatoni (\$1) | Whole Wheat (\$1)  
 Cheese Ravioli (\$2) | Gnocchi or Gluten Free (\$2)

**Sauce:** Marinara, Besciamella, Garlic & Oil, Alfredo, Meat Sauce (Touch Of Cream), Ricotta & Marinara

|  |    |  |    |
|--|----|--|----|
| <b>BOWTIE ARROSTO</b>  | 18 | <b>COUNTRY RIGATONI</b>  | 19 |
| Marinara, sliced sausage, roasted red peppers & ricotta cheese                         |    | Tomato cream sauce with grilled chicken, sliced Italian sausage, peas & fresh mozzarella |    |
| <b>BOWTIE CHICKEN</b>  | 18 | <b>SEAFOOD RAVIOLI WITH SHRIMP*</b>  | 20 |
| Spinach, oven-roasted tomatoes served with sun-dried tomato cream sauce                |    | Shrimp filled ravioli in a spicy chopped clam sauce                                      |    |
| <b>PENNE ASIAGO</b>  | 18 | <b>MUSHROOM RAVIOLI</b>  | 17 |
| Diced tomatoes and peas in an asiago cream sauce, topped with blackened chicken breast |    | Sautéed in garlic & olive oil with a trio of wild mushrooms & crumbled goat cheese       |    |
| <b>PENNE PANCETTA</b>  | 18 | <b>LASAGNA</b>   | 16 |
| Italian bacon, oven roasted tomatoes, onions, fresh mozzarella, garlic & olive oil     |    | Rolled with ricotta, mozzarella & marinara<br>Add meat sauce (\$2)                       |    |
| <b>PENNE BROCCOLI</b>  | 16 |  |    |
| Oven-roasted tomatoes in garlic & olive oil  |    |  |    |

## ENTRÉES

|  |       |
|--|-------|
| <b>CHICKEN VESUVIO*</b>  | 19    |
| Oven roasted half chicken with peas & roasted potatoes   |       |
| <b>CHICKEN WITH MUSHROOMS*</b>   | 20    |
| Served in a marsala wine sauce with sautéed spinach & roasted potatoes   |       |
| <b>PISTACHIO CRUSTED CHICKEN*</b>  | 21    |
| Served with roasted pepper cream sauce, polenta, grilled asparagus & balsamic reduction                              |       |
| <b>ASIAGO CRUSTED CHICKEN*</b>   | 20    |
| Served with sautéed linguine, fresh tomato, basil & topped with an asiago cream sauce                                |       |
| <b>PARMIGIANA – CHICKEN OR VEAL*</b>   | 20/27 |
| Served with penne marinara   |       |
| <b>PORK BALSAMIC*</b>  | 21    |
| Grilled pork tenderloin, topped with balsamic glaze & grapes, with roasted potatoes & grilled asparagus              |       |
| <b>RIBEYE* 12 oz.</b>  | 29    |
| Served with a Chianti demi-glace with garlic-mashed potatoes & grilled asparagus                                     |       |
| <b>CRAB-MEAT STUFFED SHRIMP*</b>   | 21    |
| served over sautéed linguine with peppadew peppers & fresh spinach in a slightly spicy white wine sauce              |       |
| <b>BLACKENED SALMON*</b>   | 23    |
| Grilled, served with roasted potatoes & spinach  |       |
| <b>PAN SEARED COD*</b>   | 23    |
| with a lemon white wine sauce, long-stemmed artichokes, cherry tomatoes & spinach served with garlic mashed potatoes |       |

**\*CONSUMER ADVISORY:** The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.