



primi Hot Apps



| COZZE ITALIANO

verdura Salads

INSALATA MISTA

Crisp mixed greens, pepperoncini, mixed pepper, cucumber, sweet onion & tomatoes in a house vinaigrette. SM \$8⁹⁹ | ^{RG} \$14⁹⁹ [VG]

INSALATA CAPRESE

Fresh mozzarella and sliced tomato, drizzled with our house made basil-oil and balsamic glaze. \$15⁹⁹ [VG]



Many dishes can be made Gluten-Free [GF]. Ask server for details.

ZUPPA DEL GIORNO

Our homemade soup of the day. \$9⁹⁹

SCHARPETTA

A rich blend of artichoke, spinach, ricotta & mozzarella cheese, served with garlic crostinis. \$19⁹⁹ [VG]

BRUSCHETTA

Toasted French baguette topped with a mix of herbed tomatoes, fresh basil, red onion, garlic and goat cheese, finished with our house made basil oil. \$14⁹⁹ [VG]

WILD MUSHROOM BRUSCHETTA

Toasted French baguette with EVOO, a medley of wild mushrooms, mozzarella, parmesan and a drizzle of truffle oil topped with fried sage. \$15⁹⁹ [VG]

[+\$6 CHICKEN | SHRIMP | SALMON]

INSALATA CAESAR

Crisp romaine, prosciutto crisp, parmigiano & croutons in our garlic lover's Caesar dressing.

SM \$8⁹⁹ | ^{RG} \$14⁹⁹ Ask for [VG]

INSALATA RUCCOLA

Crisp peppery fresh arugula, sweet red onions, cherry tomatoes, crispy prosciutto chips and fresh mozzarella, tossed in balsamic vinaigrette and topped with balsamic glaze. \$18⁴⁹

Ask for [VG]

ANTIPASTO CASALINGA

COZZE ITALIANO

Steamed mussels prepared in a white wine garlic or marinara sauce, served with garlic crostinis. \$17⁹⁹ Ask for [GF]

CALAMARI

Lightly dusted with subtle smoked paprika, served with a spicy marinara sauce and garlic lime aioli. \$17⁹⁹

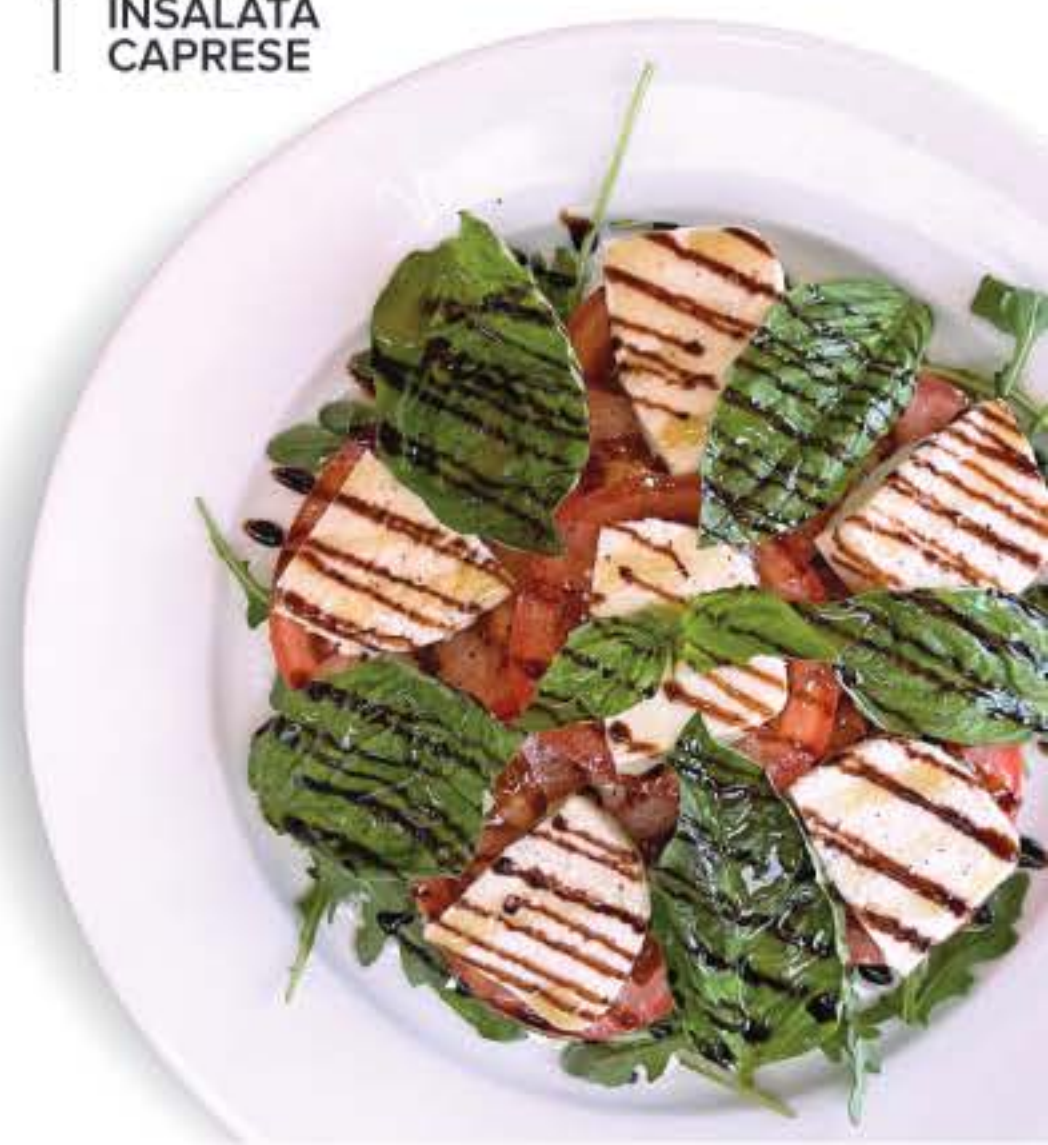
POLPETTE

Meatballs a la tradizionale, baked with mozzarella, served with garlic crostinis. \$12⁴⁹

ANTIPASTO CASALINGA

Our famous charcuterie board with assorted cured meats, imported premium Italian cheeses, seasoned Italian olives and giardiniera. Great for sharing! \$28⁹⁹

INSALATA CAPRESE



la Tradiziona

Authentic Stone Oven Pizza

[ASK FOR OUR GLUTEN-FREE CAULIFLOWER CRUST +\$2
ASK FOR VEGAN CHEESE +\$4
BASE ROSSO | BIANCO | PESTO
DIPPING SAUCE +\$2.50 GARLIC LIME AIOLI SAUCE]

[VG] Vegetarian

CLASSIC

MARGHERITA

Fresh mozzarella, fresh basil & pomodoro sauce, drizzled with extra virgin olive oil.

\$19.99 [VG]

PEPPERONI

Pepperoni and shredded mozzarella.

\$19.99

| TRE PORCELLINI

QUATTRO FORMAGGIO

Fresh mozzarella, goat cheese, parmesan, mascarpone & a special blend of herbs and spices.

\$20.99 [VG]

ITALIAN DELUXE

Sausage, pepperoni, bacon, mushrooms, bell peppers and onions.

\$20.99

| ITALIAN DELUXE

| AL POLLO

PAPA'S SIGNATURE PIZZA

TUSCANA

Prosciutto, mozzarella, provolone, sun dried tomatoes and balsamic cipollini. Served rosso or bianco. \$21.99

ROCKET

Prosciutto, arugula, cherry tomatoes, mozzarella, drizzled with balsamic reduction. \$21.99

AL POLLO

Fresh roasted chicken, spinach, red onions, sliced tomatoes, feta cheese and dried herbs. \$21.99

TRE PORCELLINI

Italian sausage, spicy soppressata, pancetta sticks, mozzarella & pomodoro sauce. \$21.99

MEDITERRANEAN

Sun dried tomatoes, balsamic cipollini, olives, mushrooms, green peppers, feta cheese, fresh mozzarella & pomodoro sauce. \$21.99 [VG]

CALABRESE

Spicy soppressata, capicola, pepperoni, olives, hot banana peppers, mozzarella & pomodoro sauce. \$20.99



Please note all dishes with pancetta and prosciutto contain pork

la pasta

Pasta

ALL PASTA DISHES ARE SERVED WITH GARLIC CROSTINI
+\$2 EA. MEATBALL | +\$2 GLUTEN-FREE PENNE
ASK FOR VEGAN CHEESE +\$4

PENNE PRIMAVERA

Prepared in a rose sauce with mushrooms, sweet peppers, onions, spinach and cherry tomatoes. \$20⁹⁹

[VG]

PASTA FRA DIAVOLO

Penne tossed in an arrabbiata tomato sauce with spicy Italian sausage, sweet peppers & onions. \$22⁹⁹

POLPETTE A LA MICHELE

Our meatballs, served over spaghetti and pomodoro sauce, topped with parmigiano. \$21⁹⁹

CARBONARA

Spaghetti prepared a la rustica with olive oil, pancetta, egg, cracked black pepper & grated formaggio. \$20⁴⁹

FETTUCCINE DEL MARE

A seafood medley of jumbo shrimp, clams and mussels sautéed in garlic butter and finished in a marinello sauce. \$26⁴⁹

ENHANCE WITH ALFREDO SAUCE FOR +\$3

PESTO POLLO PENNE

SMOKED DUCK CARBONARA

Spaghetti with smoked duck, mushroom and arugula tossed in a traditional carbonara style. \$26⁹⁹

TRUFFLE SACCHETTI

Our black truffle and cheese stuffed sacchetti in a decadent cream sauce accompanied with green peas and wild mushrooms. Finished with a light truffle oil drizzle and fried sage. \$22⁹⁹ [VG]

GNOCCHI

Potato dumplings in a rich formaggio cream sauce topped with fried sage. \$21⁹⁹ [VG]

LOBSTER RAVIOLI

Pasta pillows loaded with Atlantic lobster served in a decadent Swiss and lobster cream sauce topped with fried sage. \$26⁹⁹

TORTELLINI AL FORMAGGIO

Four cheese stuffed tortellini in your choice of a la vodka rosé sauce with pancetta or Genovese pesto cream sauce. \$19⁹⁹

[VG]

BOLOGNESE

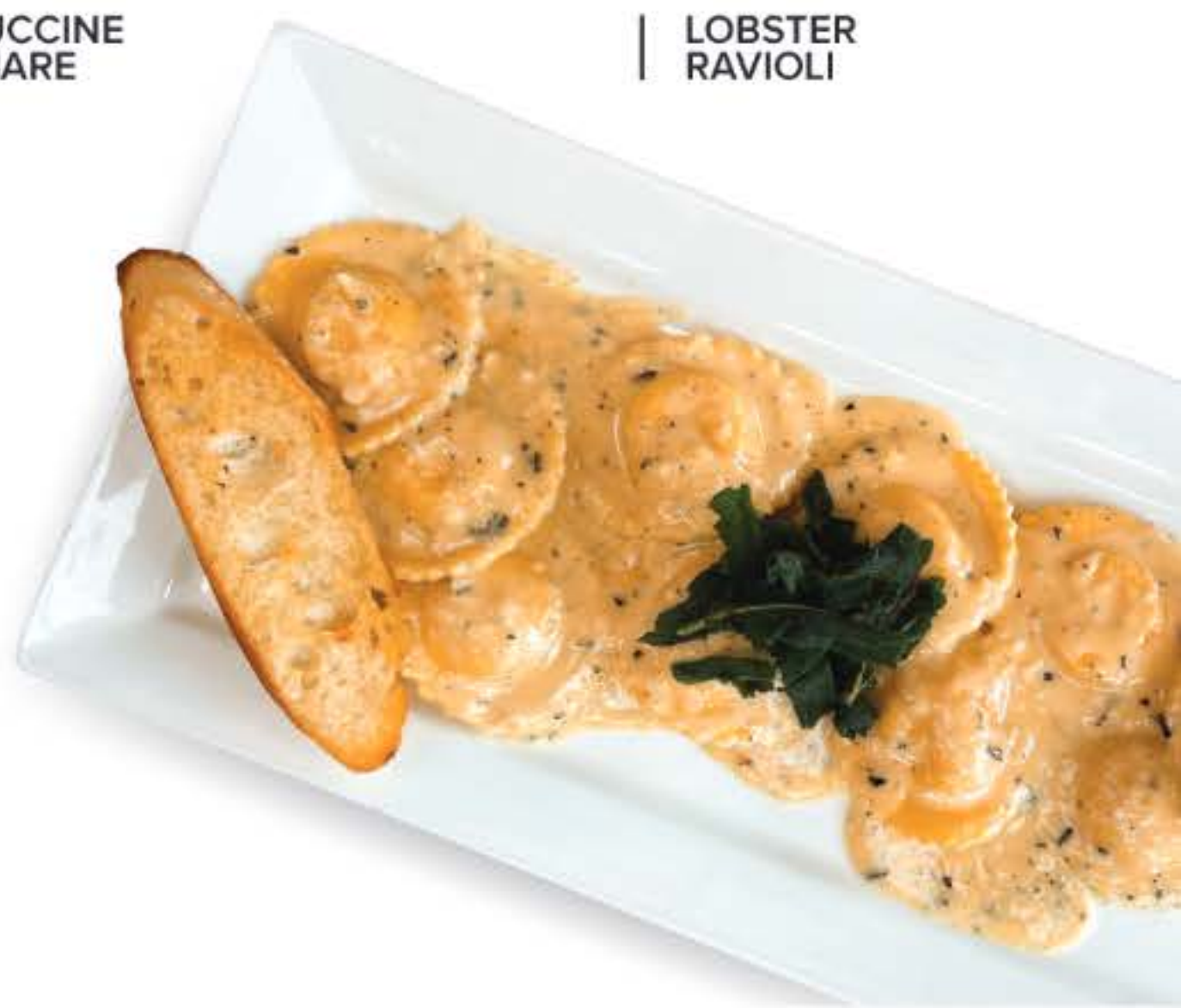
Our homemade bolognese loaded with braised pork, beef and veal in a rich pomodoro sauce over spaghetti. \$21⁹⁹

PESTO POLLO PENNE

Roasted chicken, spinach, sundried tomatoes, red onions in a pesto cream sauce. \$21⁹⁹

FETTUCCINE DEL MARE

LOBSTER RAVIOLI



la buona cucina

Traditional Authentic Italian

PARMIGIANO

Fresh chicken or veal scallopini, breaded, fried, and topped with mozzarella cheese and our homemade tomato sauce served atop fettuccine pomodoro. \$24⁹⁹
ENHANCE WITH ALFREDO SAUCE FOR +\$3

dolce Desserts

CHEESECAKE

Ask your server about our selections. \$10⁹⁹ [VG]

CANNOLI TRIO

A daily selection of tasty Cannolis with house made filling. \$9⁹⁹ [VG]

PICCATA

Chicken or veal scaloppine with a lemon butter caper sauce accompanied by and potatoes Chef's selection of seasonal vegetables. \$25⁹⁹
ASK TO SUBSTITUTE WITH SALMON

MARSALA

Chicken or veal scallopini prepared in a traditional marsala sauce with mushrooms accompanied by potatoes and Chef's selection of seasonal vegetables. \$25⁹⁹

TIRAMISU

Rich and creamy house made tiramisu, mascarpone infused with Italian liqueurs, espresso and cocoa. \$10⁹⁹ [VG]

LAVA CAKE

Our signature gluten-free chocolate Bundt cake filled with hot decadent chocolate ganache, served with vanilla gelato. \$11⁹⁹ [GF] [VG]

Chi mangia bene,
Vivo bene.

TIRAMISU



latti Sides

MIXED OLIVES

Served with garlic crostinis. \$7⁹⁹ [VG]

RAPINI

\$7⁹⁹ [VG]

ROASTED ASPARAGUS SPEARS

\$7⁹⁹ [VG]
WRAPPED WITH PROSCIUTTO +\$4

SAUTÉED WILD MUSHROOMS

Sautéed wild mushrooms in a garlic white wine sauce. \$7⁹⁹ [VG]

CACIO PEPE

Spaghetti, penne or fettuccine tossed in a blend of romano cheese and cracked black pepper. \$9⁹⁹ [VG]

