

❁ APPETIZERS ❁

<p>Bruschetta \$4.65 Grilled Italian Bread with Tomatoes, Romano Cheese, Olive Oil, Garlic and Fresh Basil.</p> <p>Alfredo Spinach and Artichoke Spalmare..... \$6.98 Served with Oven Baked Garlic Crostini.</p> <p>Fresh Asparagus \$9.72 Chilled Asparagus Topped with Tomatoes, Black Olives, Capers and Parmesan. Served with Balsamic Vinaigrette.</p> <p>Prosciutto and Melon..... \$9.72 Melon with Prosciutto Ham.</p>	<p>Crispy Goat Cheese \$10.10 Fried until Golden Brown. Served with Baby Mixed Greens, Pine Nuts and Sun-Dried Tomatoes Tossed in a Honey Balsamic Dressing with Balsamic Drizzle.</p> <p>Calamari Fritti..... \$11.41 Lightly Battered and Crispy Fried. Served with Basil Aioli or Marinara Sauce.</p> <p>Iron Skillet Mussels™ \$11.80 Cultured Mussels Served on a Hot Iron Skillet with Clarified Butter.</p> <p>Patrizio Crab Cakes \$12.45 Fresh Texas Blue Crab Cakes Served over Baby Greens with Diced Olives, Tomatoes, Spicy Remoulade and Basil Aioli.</p>
---	---

❁ SOUPS ❁

<p>Zuppa Del Giorno (Soup of the Day) \$5.02</p>	<p>Minestrone (From an Old Country Recipe) \$4.81</p>
--	---

❁ SPECIALTY BREADS ❁

<p>Garlic Bread \$3.91 Spread with Our Homemade Garlic Butter.</p> <p>Focaccia Bread \$4.35 Served with Herbed Extra Virgin Olive Oil.</p>	<p>Garlic Cheese Bread \$4.52 Topped with Garlic Butter and Provolone Cheese.</p> <p>Patrizio's Pepperoni Bread \$6.60</p>
--	--

❁ SALADS ❁

<p>House Salad \$4.81 Mixed Greens with Tomatoes, Carrots, Beets, Cucumbers, Kalamata Olives, Romano Cheese and Croutons.</p> <p>Caesar Salad..... \$6.10 Crisp Romaine Lettuce with Romano Cheese and Croutons in Our Caesar Dressing.</p> <p>Tomato Mozzarella Salad..... \$8.03 Sliced Roma Tomatoes, Fresh Mozzarella Cheese and Fresh Basil. Served with Basil Pesto.</p> <p>Hearts of Palm Salad \$10.38 Marinated Hearts of Palm & Cherry Tomatoes with Red Onion. Tossed with Baby Mixed Greens and a Balsamic Vinaigrette. Topped with Pistachio Nuts, Kalamata Olives and Capers. Served with Focaccia Croutons.</p> <p>Caesar Salad – with Grilled Chicken, Tomatoes and Polenta Croutons..... \$12.55</p>	<p>Insalata Alla Genovese \$12.59 A Cold Pasta Salad of Bow Tie Pasta tossed with Our Basil Pesto Sauce, Diced Grilled Chicken Breast, and Sun-Dried Tomatoes, Topped with Parmesan Cheese and Toasted Walnuts.</p> <p>Chopped Salad \$12.59 Provolone Cheese, Pepperoni, Salami, Smoked Ham, Tomatoes, Green Onion, and Pepperoncini. Tossed with a Mix of Romaine and Iceberg Lettuces and a Red Wine Vinaigrette.</p> <p>Chicken Parmigiana Salad \$13.14 Crispy Romano Peppered Chicken Tossed with Romaine Lettuce, Tomatoes, Caesar Dressing and Focaccia Croutons.</p> <p>Chicken Portabella Salad..... \$13.16 Grilled Chicken and Portabella Mushrooms on a Bed of Fresh Spinach with Caramelized Onions, Toasted Pine Nuts and Honey-Balsamic Vinaigrette.</p> <p>Grilled Chicken Salad..... \$13.14 Sliced Breast of Grilled Chicken Mixed with Lettuces, Hearts of Palm, Artichoke Hearts, Red Bell Pepper, Crisp Bacon, Toasted Almonds, Croutons & Romano Cheese. Tossed in Our House Dressing and Topped with Accent Pesto.</p>
---	--

❁ PIZZA ❁

<p>Medium Cheese..... \$10.90</p> <p>Calzone..... \$9.88 Pepperoni, Sausage and a Blend of 3 Italian Cheeses. Served with a Side of Tomato Sauce.</p>	<p>Additional Toppings..... \$1.79 Pepperoni, Meatball, Mushroom, Red Bell Pepper, Sun-Dried Tomato, Black Olive, Salami, Sausage, Blue Cheese, Green Bell Pepper, Tomato, Green Olive, Bacon, Roasted Red Pepper, Onion, Anchovy, Artichoke</p>
---	--

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

🌿 HOUSE SPECIALTIES & PASTA 🌿

Spaghetti with Tomato Sauce **\$8.30**
 With Homemade Meat Sauce **\$9.81**
 With Meatballs & Tomato Sauce **\$10.98**

Baked Ziti
 A Blend of 3 Cheeses with Tomato Sauce **\$12.46**
 A Blend of 3 Cheeses with Homemade Meat Sauce **\$13.61**

Fettuccini Pappagano **\$13.22**
 Fettuccini Pasta with Crispy Bacon, Tomatoes, Basil,
 and Chili Flakes. Tossed with a Parmesan Cream Sauce.

Sicilian Grilled Salmon **\$17.93**
 Grilled Atlantic Salmon served with a Medley of Julienned Vegetables
 and a Dill, Shallot, Marsala Cream Sauce.

Capelli D'Angelo **\$12.94**
 Angel Hair Pasta with Garlic, Olive Oil, Fresh Tomatoes
 and Basil.

Lasagna **\$13.90**
 A Favorite Family Recipe.

Vegetable Lasagna **\$12.60**
 Layers of Mushrooms, Spinach, Vegetables, Ricotta Cheese
 and Marinara Sauce. A Healthy Choice.

Chicken and Mushroom Lasagna **\$13.98**
 Grilled Chicken with Mushrooms, Spinach, Garlic, Romano and
 Mozzarella Cheese in a Smoked Gouda Cream Sauce.
 Served with Tomato Sauce.

Eggplant Parmesan **\$12.95**
 Crispy Layers of Golden Eggplant and Ricotta Cheese. Topped with
 Mozzarella and Romano Cheeses and Baked until Perfection.
 Served with Angel Hair Pasta and Marinara Sauce.

Penne Caprese **\$12.84**
 Penne Pasta Tossed with Asparagus, Fresh Tomatoes, Almonds, Parmesan, Garlic,
 and Basil in a Light White Wine and Lemon Butter Sauce.

**Linguini with Mussels
 (White, Red or Pesto Sauces)** **\$14.16**
 Linguini Pasta Tossed with Cultured Mussels. Sautéed with
 Garlic, Shallots, Tomatoes, Chili Flakes and Parsley.

Chicken & Sausage Cannelloni **\$13.24**
 Grilled Breast of Chicken, Crumbled Spicy Sausage and Fontina Cheese
 Rolled in a Pasta Sheet and Served over a Bed of Roasted Red Pepper
 Alfredo Sauce, Drizzled with Basil Pesto.

Grilled Vegetable Plate **\$13.31**
 An Assortment of Grilled Squash, Asparagus, Green and Red Bell Pepper, Carrot and
 Onion. Served with Polenta and Marinara Sauce.

Lemon Pepper Chicken **\$14.97**
 Grilled with a Lemon Pepper sauce. Served with a Vegetable Medley of
 Yellow Squash, Zucchini, Broccoli and Carrots.

Penne Arrabbiata (Spicy) **\$13.94**
 Penne Pasta Served with Grilled Italian Sausage, Roasted Red Peppers and
 Fresh Basil. Tossed with a Marinara Sauce and Crushed Red Pepper.

Shellfish Ravioli **\$15.06**
 Homemade Ravioli Stuffed with Lobster and Shrimp in a Leek
 and Tomato Cream Sauce.

Conchiglie Con Spinaci **\$13.56**
 Shell Pasta Tossed with Spinach, Smoked Bacon, Sun-Dried Tomatoes
 and Fresh Basil in a Robust Alla Panna Sauce.

Conchiglie Con Pollo **\$13.97**
 Sliced Grilled Chicken, Roasted Corn, Peas, Tomatoes and Shell Pasta
 Tossed with a White Wine Cream Sauce. Topped with a Fresh Herb and
 Romano Cheese Gratin.

Tortellini with Sun-Dried Tomato Pesto **\$13.97**
 Cheese Tortellini with Fresh Tomatoes and Basil in a Sun-Dried
 Tomato Pesto Cream Sauce.

Open Faced Ravioli **\$13.23**
 Sautéed Artichokes, Mushrooms, Roasted Peppers, Asparagus, and Basil.
 Tossed with a Light Cream Sauce and Fresh Roasted Garlic Folded
 Inside a Fresh Pasta Sheet. Topped with Tomatoes and Fresh Basil.

Ravioli with Artichoke Hearts and Wine Sauce ... **\$13.98**
 Cheese Filled Spinach Raviolis with Artichoke Hearts,
 Tomatoes and Black Olives in a Light White Wine Sauce.

Angel Hair and Artichokes **\$13.36**
 Angel Hair Pasta Tossed with Artichoke Hearts, Tomatoes,
 Mushrooms, Fresh Basil, Sun-Dried Tomatoes and Lemon Butter.

Chicken Romano **\$16.97**
 Breaded Paillard of Chicken Breast and Italian Herb Essence
 with Farfalle Alfredo.

Veal Piccata **\$23.66**
 Paillard of Veal Tournedos with Angel Hair Pasta, and a
 White Wine Caper, Lemon Butter Reduction topped with Sautéed
 Mushrooms.

🌿 SIDES 🌿

Meatballs in Tomato Sauce **\$4.94**
Grilled Italian Sausage **\$6.33**

Meat Sauce **\$2.75** **Grilled Chicken** **\$5.69**
Sautéed Jumbo Shrimp **\$9.69**

An 18% Gratuity Will Be Added To Checks For Parties Of 10 Or More • Please Refrain From Smoking

❁ DESSERTS ❁

<p>Tiramisu\$6.49 Espresso flavored ladyfingers with mascarpone cheese, rum and chocolate.</p> <p>Double Chocolate Cake\$6.94 Flourless chocolate cake served with raspberry sauce.</p> <p>Pane Budino\$7.21 A generous portion of warm chocolate chip and rum raisin bread pudding with caramel sauce and vanilla ice cream.</p> <p>New York Style Cheesecake\$7.21 A classic with raspberry sauce.</p> <p>Italian Cream Cake\$8.17 A rich layered cake with almonds and cream filling served with fresh strawberries and raspberry sauce.</p>	<p>Biscotti\$5.08 An assortment of homemade Italian twice-baked cookies served with chocolate sauce for dipping.</p> <p>Fresh Fruit Gratin\$8.17 Assorted seasonal berries in a custard sauce glazed with a sugar crust and garnished with mint. Served with a biscotti cookie.</p> <p>Cappuccino Pie\$7.21 An espresso ice cream specialty with chocolate sauce.</p> <p>Carrot Cake\$8.18 A rich homemade cake with an almond cream cheese icing served with a sprinkle of cinnamon and caramel sauce.</p> <p>Warm Apple Tart\$7.56 Served over creme anglaise with a scoop of vanilla ice cream.</p>
--	---

❁ AFTER DINNER CORDIAL AND LIQUEURS ❁

<p>Patrizio “House” Cappuccino\$6.50 Our House Cappuccino laced with Amaretto, Hazelnut Liqueur and Dark Creme De Cacao with rich hot chocolate and espresso. Topped with fresh whipped cream.</p> <p>DiSaronno Amaretto\$6.63 Almond flavored Liqueur</p>	<p>Nocello\$6.63 Walnut flavored Liqueur</p> <p>Frangelica\$6.63 Hazelnut flavored Liqueur</p> <p>Romana Sambuca\$6.63 Anise flavored and traditionally served with three coffee beans for Good Luck!</p>
--	--

❁ BEVERAGES ❁

<p>Coffee\$2.50</p> <p>Mochaccino\$5.25</p> <p>Espresso\$3.02</p> <p>Double Espresso\$4.43</p> <p>Cappuccino\$3.32</p> <p>Tea\$2.54</p> <p>Soft Drinks\$2.54</p>	<p>Wine By The Glass</p> <p>House Red\$6.95</p> <p>House White\$6.95</p> <p>Baby Bellini\$3.96</p> <p>Bellini Grande\$6.45</p> <p>Baby Bellini Royale\$4.98</p> <p>Bellini Grande Royale\$7.54</p>
---	---

OPEN 7 DAYS A WEEK
for
LUNCH AND DINNER