

❁ APPETIZERS ❁

<p>Bruschetta \$3.69 Grilled Italian Bread with Tomatoes, Romano Cheese, Olive Oil, Garlic and Fresh Basil.</p> <p>Alfredo Spinach and Artichoke Spalmare \$5.86 Served with Oven Baked Garlic Crostini.</p> <p>Calamari Fritti \$8.53 Lightly Battered and Crispy Fried. Served with Basil Aioli or Marinara Sauce.</p> <p>Fresh Asparagus \$8.54 Chilled Asparagus Topped with Tomatoes, Black Olives, Capers and Parmesan. Served with Balsamic Vinaigrette.</p>	<p>Prosciutto and Melon \$8.54 Melon Wrapped with Prosciutto Ham.</p> <p>Crispy Goat Cheese \$8.74 Chevre 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>Iron Skillet Mussels™ \$10.23 Cultured Mussels Served on a Hot Iron Skillet with Clarified Butter.</p> <p>Patrizio Crab Cakes \$10.67 Fresh Texas Blue Crab Cakes Served over Baby Greens with Diced Olives, Tomatoes, Spicy Remoulade and Basil Aioli.</p>
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❁ SOUPS ❁

Zuppa Del Giorno (Soup of the Day) \$4.92	Minestrone (From an Old Country Recipe) \$4.59
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❁ SPECIALTY BREADS ❁

<p>Garlic Bread \$3.46 Spread with Our Homemade Garlic Butter.</p> <p>Focaccia Bread \$3.96 Served with Herbed Extra Virgin Olive Oil.</p>	<p>Garlic Cheese Bread \$4.01 Topped with Garlic Butter and Provolone Cheese.</p> <p>Patrizio's Bepperoni Bread \$5.86</p>
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❁ SALADS ❁

<p>House Salad \$4.47 Mixed Greens with Tomatoes, Carrots, Beets, Cucumbers, Kalamata Olives, Romano Cheese and Croutons.</p> <p>Caesar Salad \$5.55 Crisp Romaine Lettuce with Romano Cheese and Croutons in Our Caesar Dressing.</p> <p>Tomato Mozzarella Salad \$7.04 Sliced Roma Tomatoes, Fresh Mozzarella Cheese and Fresh Basil. Served with Basil Pesto.</p> <p>Hearts of Palm Salad \$8.47 Marinated Hearts of Palm & Cherry Tomatoes with Red Onion. Tossed with Baby Mixed Greens and a Balsamic Vinaigrette. Topped with Pistachio Nuts, Chopped Kalamata Olives and Capers. Served with Focaccia Croutons.</p> <p>Caesar Salad - with Grilled Chicken, Tomatoes and Polenta Croutons \$10.54</p>	<p>Insalata Alla Genovese \$10.90 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 \$10.90 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 \$11.25 Crispy Romano Peppered Chicken Tossed with Romaine Lettuce, Tomatoes, Caesar Dressing and Focaccia Croutons.</p> <p>Chicken Portabella Salad \$11.38 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 \$11.57 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>
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❁ PIZZA ❁

<p>Medium Cheese \$9.61</p> <p>Calzone \$9.28 Pepperoni, Sausage and a Blend of 4 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>
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Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

✿ HOUSE SPECIALTIES & PASTA ✿

Spaghetti with Tomato Sauce	\$6.56	Grilled Vegetable Plate	\$10.15
With Homemade Meat Sauce	\$7.89	An Assortment of Grilled Squash, Asparagus, Green and Red Bell Pepper, Carrot and Onion. Served with Polenta and Marinara Sauce.	
With Meatballs & Tomato Sauce	\$9.76		
Baked Ziti		Lemon Pepper Chicken	\$10.23
A Blend of 3 Cheeses with Tomato Sauce	\$7.96	Grilled with a Lemon Pepper sauce. Served with a Vegetable Medley of Yellow Squash, Zucchini, Broccoli and Carrots.	
A Blend of 3 Cheeses with Homemade Meat Sauce	\$9.27		
Fettuccini Pappagano	\$9.04	Penne Arrabbiata (Spicy)	\$9.55
Fettuccini Pasta with Crispy Bacon, Tomatoes, Basil, and Chili Flakes. Tossed with a Parmesan Cream Sauce.		Penne Pasta Served with Grilled Italian Sausage, Roasted Red Peppers and Fresh Basil. Tossed with a Marinara Sauce and Crushed Red Pepper.	
Sicilian Grilled Salmon	\$14.92	Shellfish Ravioli	\$12.72
Grilled Atlantic Salmon served with a Medley of Julienned Vegetables and a Dill, Shallot, Marsala Cream Sauce.		Homemade Ravioli Stuffed with Lobster and Shrimp in a Leek and Tomato Cream Sauce.	
Capelli D'Angelo	\$7.96	Conchiglie Con Spinaci	\$9.76
Angel Hair Pasta with Garlic, Olive Oil, Fresh Tomatoes and Basil.		Shell Pasta Tossed with Spinach, Smoked Bacon, Sun-Dried Tomatoes and Fresh Basil in a Robust Alla Panna Sauce.	
Lasagna	\$8.97	Conchiglie Con Pollo	\$10.59
A Favorite Family Recipe.		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.	
Vegetable Lasagna	\$9.53	Tortellini with Sun-Dried Tomato Pesto	\$9.27
Layers of Mushrooms, Spinach, Vegetables, Ricotta Cheese and Marinara Sauce. A Healthy Choice.		Cheese Tortellini with Fresh Tomatoes and Basil in a Sun-Dried Tomato Pesto Cream Sauce.	
Chicken and Mushroom Lasagna	\$10.98	Open Faced Ravioli	\$9.91
Grilled Chicken with Mushrooms, Spinach, Garlic, Romano and Mozzarella Cheese in a Smoked Gouda Cream Sauce. Served with Tomato Sauce.		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.	
Eggplant Parmesan	\$9.27	Ravioli with Artichoke Hearts and Wine Sauce	\$9.27
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.		Cheese Filled Spinach Raviolis with Artichoke Hearts, Tomatoes and Black Olives in a Light White Wine Sauce.	
Penne Caprese	\$8.90	Angel Hair and Artichokes	\$9.27
Penne Pasta Tossed with Asparagus, Fresh Tomatoes, Almonds, Parmesan, Garlic, and Basil in a Light White Wine and Lemon Butter Sauce.		Angel Hair Pasta Tossed with Artichoke Hearts, Tomatoes, Mushrooms, Fresh Basil, Sun-Dried Tomatoes and Lemon Butter.	
Linguini with Mussels (White, Red or Pesto Sauces)	\$10.15	Chicken Romano	\$13.76
Linguini Pasta Tossed with Cultured Mussels. Sautéed with Garlic, Shallots, Tomatoes, Chili Flakes and Parsley.		Breaded Paillard of Chicken Breast and Italian Herb Essence with Farfalle Alfredo.	
Chicken & Sausage Cannelloni	\$9.11	Veal Piccata	\$17.99
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.		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	\$4.32	Meat Sauce	\$2.44	Grilled Chicken	\$4.82
Grilled Italian Sausage	\$5.88	Sautéed Jumbo Shrimp	\$8.95		

❁ DESSERTS ❁

<p>Tiramisu \$6.31 Espresso flavored ladyfingers with mascarpone cheese, rum and chocolate.</p> <p>Double Chocolate Cake \$6.59 Flourless chocolate cake served with raspberry sauce.</p> <p>Pane Budino \$6.59 A generous portion of warm chocolate chip and rum raisin bread pudding with caramel sauce and vanilla bean ice cream.</p> <p>New York Style Cheesecake \$6.59 A classic with raspberry sauce.</p> <p>Italian Cream Cake \$7.46 A rich layered cake with almonds and cream filling served with fresh strawberries and raspberry sauce.</p>	<p>Biscotti \$4.59 An assortment of homemade Italian twice-baked cookies served with chocolate sauce for dipping.</p> <p>Fresh Fruit Gratin \$7.46 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 \$6.59 An espresso ice cream specialty with chocolate sauce.</p> <p>Carrot Cake 7.87 A rich homemade cake with an almond cream cheese icing served with a sprinkle of cinnamon and caramel sauce.</p> <p>Warm Apple Tart \$7.17 Served over creme anglaise with a scoop of vanilla ice cream.</p>
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❁ AFTER DINNER CORDIALS 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 \$6.50 Almond flavored Liqueur</p>	<p>Nocello \$6.50 Walnut flavored Liqueur</p> <p>Frangelica \$6.50 Hazelnut flavored Liqueur</p> <p>Romana Sambuca \$6.50 Anise flavored and traditionally served with three coffee beans for Good Luck!</p>
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❁ BEVERAGES ❁

<p>Coffee \$2.54</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 \$6.25</p> <p>House White \$6.25</p> <p>Baby Bellini \$3.88</p> <p>Bellini Grande \$6.32</p> <p>Baby Bellini Royale \$4.84</p> <p>Bellini Grande Royale \$7.39</p>
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OPEN 7 DAYS A WEEK
for
LUNCH AND DINNER