

Italian Redefined



NEW Take Home Menu



Appetizers

Fried Calamari side of marinara	8
Fried Mozzarella side of marinara	5
Arancini italian rice balls • meat & mozzarella stuffing	7
Crab Cakes roasted red pepper aioli • balsamic glaze	10
Bruschetta grilled tuscan bread • tomato salad • pesto fresh mozzarella	7
Antipasto Italian meat, cheese & vegetable selections	9 ⁵



Salads

Grilled Steak Salad NY strip • gorgonzola • baby greens • tomato roasted peppers • balsamic vinaigrette	11
Chicken Caesar Salad romaine lettuce • egg • tomato • croutons	9
Grilled Tuna Salad feta • grilled eggplant • roasted peppers • olives balsamic vinaigrette	11
Arugula Salad fresh mozzarella • artichoke hearts • tomato lemon vinaigrette	9

Artisan Pizzas

artisan pizzas take a little extra time & care to prepare • no substitutions or additions

	sm	lg
Steak & Potato grilled NY strip • mashed potato carmelized onion • melted mozzarella	12	18
White Clam Pie fresh clam • garlic	11 ⁵	17 ⁵
Louisiana spicy chicken • tomato • scallion gorgonzola • mozzarella	10	15
Margherita fresh mozzarella • fresh basil pomodoro sauce	8	13 ⁵
Portobello portobello mushroom • asparagus sundried tomato • gorgonzola mozzarella	11	16 ⁵
Shrimp Scampi shrimp • garlic • mozzarella our house scampi sauce	12	17 ⁵
3 Cheese mozzarella • ricotta • parmigiano extra virgin olive oil	10	14 ⁵
Works extra cheese • pepperoni • sausage meatball • bacon • green pepper onion • mushroom	12 ⁵	19 ⁵
Italian Fisherman shrimp • clam • calamari • garlic cherry peppers • mozzarella	13	21
Veggie mushroom • peppers • broccoli onion • eggplant • spinach extra cheese	12 ⁵	19 ⁵
Salad Pizza fresh baked pizza crust • red onion fresh mozzarella • tomato • arugula house vinaigrette dressing	10	16

Create Your Own
Pizza or Calzone

Traditional Thin Crust red or white sauce • mozzarella or parmigiano	sm	lg
Calzone ricotta • mozzarella • marinara	5 ⁵	9 ⁵
		7



Toppings

small	1
large	2
calzone	1
bacon • black olive	
broccoli • eggplant	
garlic • grated cheese	
green peppers	
hot cherry pepper	
meatball • onion	
mushroom	
pepperoni • sausage	
spinach • tomato	
extra cheese	

Designer
Toppings

small	2
large	4
calzone	2
anchoive	
artichoke heart	
carmelized onion	
clam • feta cheese	
fresh mozzarella	
grilled chicken	
kalamata olive	
prosciutto • ricotta	
roasted red pepper	



Entrees

dinners served with housemade foccacia bread & fresh garden salad

Chicken Francese lemon white wine sauce • fresh vegetables	8 ⁵	14
Chicken Portobello wild mushroom ravioli • grilled portobello sundried tomato sherry sauce	•	17
Veal Saltimboca prosciutto • fontina cheese • spinach sage demi-glaze	•	18
Steak Merlot grilled NY strip • wild mushroom merlot demi-glaze roasted garlic mashed potatoes	•	mkt
Sole Florentine spinach • white wine lemon sauce	8	14
Zuppa di Pesce today's fresh seafood selection • fra diavalo sauce linguine	•	mkt
Eggplant Parmigiano fresh breaded eggplant • our special marinara mozzarella • baked on a bed of penne pasta	8	12
Chicken Parmigiano fresh breaded chicken cutlet • marinara mozzarella • baked on a bed of penne pasta	8 ⁵	14
Veal Parmigiano fresh breaded veal cutlet • our special marinara mozzarella • baked on a bed of penne pasta	11	17



lunch

dinner

TCA/TH•April'05

Pastas

dinners served with housemade focaccia bread & fresh garden salad

Penne Vodka pancetta • carmelized onions tomato vodka cream sauce	7 ⁵	12
Linguine with Clam Sauce oil & garlic or marinara	9	14
Gnocchi Gorgonzola housemade pasta pillows tomato gorgonzola cream sauce	9	12
Lobster Ravioli our special marinara sauce	12	22
Pappardelle Rustica wide ribbon pasta • grilled chicken • potatoes roasted tomato • arugula • oil and garlic	8	13
Rigatoni Melanzane roasted eggplant • fresh mozzarella • basil tomato sauce	9	13
Ravioli Bolognese cheese ravioli • meat sauce	8	13

Sandwiches

Parmigiano Grinders eggplant meatball sausage chicken veal	5 ⁵ 5 ⁵ 5 ⁵ 6 ⁵ 7	5 ⁵ 5 ⁵ 5 ⁵ 6 ⁵ 7
San Marco not available for dinner grilled chicken • crispy bacon • lettuce • tomato sundried tomato mayo • focaccia	7	•
Ticino not available for dinner grilled chicken • fresh mozzarella • tomato red onion • roasted peppers • basil mayo focaccia	8	•
Grilled Tuna Panini not available for dinner grilled tuna • roasted peppers • grilled eggplant black olive tampenade • artichoke balsamic vinaigrette	8	•
Steak Wrap not available for dinner grilled NY strip • fontina cheese • bermuda onion beefsteak tomato • arugula • focaccia wrap parmigiana peppercorn dressing	8	•
Very Veggie Wrap not available for dinner balsamic grilled portobello mushrooms fontina cheese • roasted peppers • avocado spinach • honey wheat wrap	7	•
Chicken Giove Grinder not available for dinner chicken cutlet • lettuce • tomato • cheese • mayo	6 ⁵	•



Desserts

Peanut Butter Bombe oreo cookie crust with a light peanut butter mouse covered with dark chocolate ganache	6
Tiramisu lady finger cookies soaked with espresso • layered with light mascarpone filling • dusted with Valrhona cocoa	6
Warm Banana Caramel Cheesecake light pastry crust • banana caramel cheesecake filling rolled in cinnamon sugar	6
Hot Chocolate Truffle Cake chocolate lover's dream • rich chocolate cake • decadent chocolate center • microwave 30 seconds & serve	6



Children's Menu

Chicken Tenders with french fries	6
Cheese Ravioli	6
Pasta with sauce or butter	5

Catering

Appetizers

Bruschetta	Serves 10-12	35
Cold Antipasto		35
Crab Cakes		50
Shrimp Cocktail		mkt
Broccoli, Spinach or Pepperoni Bread	serves 8-10	10
Broccoli Rabe & Sausage Bread	serves 8-10	15
Focaccia & Roasted Garlic Bread	1/2 sheet serves 10	15
	full sheet serves 20	25

Entrees

Ziti with Marinara Sauce	Serves 10-12	20
Baked Ziti		30
Lasagna		45
Penne Alla Vodka		35
Penne Romano		45
Cavatelli & Broccoli		35
Chicken Marsala		40
Chicken Piccata		40
Chicken Parmigiano		40
Roasted Chicken		40
Chicken Valdostano		48
Roast Porketta		40
Crown Pork Roast		175
Sausage & Peppers		35
Meatballs		35
Eggplant Rolotini		45
Eggplant Parmigiano		35
Zuppa de Pesce		125
Stuffed Filet of Sole		85

Sandwiches

San Marco	Serves 10-12	35
Gondola		35
Ticino		40
Assorted Wraps		50

Side Dishes

Tossed Salad	Serves 10-12	15
Ceasar Salad		35
Roasted Red Potatoes		20
Roasted Seasonal Vegetables		20

Desserts

Tiramisu • Chocolate Lovin' Spoonful • Cannoli Reese's Peanut Butter Pie • Snicker's Pie Cheesecake • Chocolate Mouse Cake Bungalow Cake • Millefoglie (Cannoli Cake)	Serves 10-12
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Deposits required for Chafing Dishes + Sterno is 2.00 each.

Banquet

Entree • Group 1*

19⁵ / guest

Roasted Chicken
Chicken Marsala
Filet of Sole Florentine
Porchetta Roast

Entree • Group 2*

24⁵ / guest

Balsamic Chicken
Chicken Francescano
Stuffed Filet of Sole
Grilled NY Strip

Entree • Group 3*

29⁵ / guest

Chicken Valdostano
Veal Marsala
Seafood Stuffed Shrimp
Filet Mignon

Appetizers

4 / guest

Bruschetta
Soup
Cold Antipasto
Fried Calamari
Stuffed Mushrooms
Mini Crab Cakes
Shrimp Cocktail

mkt

Desserts

4 / guest

Millefoglie (Cannoli Cake)
Rum Cake
Chocolate or Vanilla Mousse
Bungalow Cake
Cake Plate Charge

2⁵ / guest

Beverages

Beer, Wine, Soda & Mixed Drinks 12⁵ / guest
Beer, Wine & Soda 9⁵ / guest
Running Tab charge / drink

Thoroughly cooking meats, poultry, seafood, shellfish and eggs greatly reduces the risk of food borne illness.

***Choose up to three items from selected entree group. Meals include: housemade focaccia bread • fresh roasted garlic • garden salad • penne with tomato sauce • coffee. All items & prices subject to change. Private parties for 30+ guests can be arranged. A \$250.00 nonrefundable deposit is required to hold a date and non-refundable deposit for 30 persons must be received two weeks prior to the occasion. Limited childrens menu \$12.00 per child. All charges are subject to 6% Connecticut Sales Tax and 18% gratuity.**