

APPETIZERS

MINESTRON Hearty Soup with Vegetables and Pasta	8.00
BRUSCHETTA Thick Slices of Italian Bread with Goat Cheese, Olive Relish and Roasted Red Peppers	12.00
STEAMED MUSSELS With Garlic and Parsley	18.00
THREE PESTO PIZZA Thin Crust With Basil, Olive and Artichoke Pesto	13.00
MEATBALL SLIDERS Homemade Meatballs With Marinara And Fresh Mozzarella	12.00

SALADS

HOUSE SALAD Romaine Lettuce, Red Onion, Roma Tomatoes, Cucumber and Olives and Your Choice of Dressing	6.00
CAESAR SALAD	7.00
CAESAR SALAD for TWO	14.00

PIZZA

	12" SMALL	16" LARGE
MARGHERITA Mozzarella, Roma Tomatoes and Fresh Basil	19.00	24.00
VEGGIE PIZZA Pesto, Roasted Peppers, Onion, Mushroom, Artichoke and Olive Relish	24.00	28.00

12" SMALL PIZZA 19.00

SMALL PIZZA TOPPINGS

.05	1.00
Peppers	Pepperoni
Artichoke	Meatball
Olive	Sausage
Onion	Anchovy
Pineapple	Ham
Tomato	
Mushroom	

16" LARGE PIZZA 25.00

LARGE PIZZA TOPPINGS

1.00	2.00
Peppers	Pepperoni
Artichoke	Meatball
Olive	Sausage
Onion	Anchovy
Pineapple	Ham
Tomato	
Mushroom	

Dinners

SPAGHETTI

Meat balls 18.00 Italian sausage 18.00 Meat Sauce 17.00 Marinara sauce 14.00

RAVIOLI

Homemade Style Cheese Filled Ravioli Tossed with Marinara and Fresh Basil 17.00

ORECCHIETTE WITH SAUSAGE AND FENNEL

Orecchiette Pasta with Peppers, Sweet Italian Sausage and Fresh Fennel 19.00

CHICKEN PARMIGIANA

Breaded Chicken, Cooked Golden Brown and Served Over Linguine with Tomato Sauce 22.00

ROASTED CHICKEN WITH POTATOES

Oven Roasted Chicken Breast Oven Roasted with Sweet Peppers, Potatoes, Fresh Rosemary and Lemon 23.00

BAKED STUFFED SHELLS

Jumbo Shells with a Ricotta and Spinach Stuffing Baked in Tomato Sauce 19.00

TORTELLINI WITH BASIL CREAM

Topped with Pine Nuts, Bread Crumbs and Toasted 19.00

BAKED ZITI

Ziti Baked with Mozzarella, Parmesan, Alfredo Sauce and Hearty Meat Sauce 21.00

CLAM LINGUINE

A Pound of Clams In Our Marinara Sauce Tossed with Linguine 24.00

HOMEMADE MEAT LASAGNA

Beef, Pork. and Ricotta Layered with Marinara Sauce and Mozzarella Cheese 22.00

WHITE LASAGNA

Shrimp, Crab and Scallops Layered with Ricotta Spinach and mozzarella Cheese 24.00

FETTUCCINE ALFREDO

Fettuccine with Creamy Alfredo Sauce 20.00

Add Chicken 4.00

Add Shrimp 6.50

CALAMARI MARINARA

Served with Spaghetti 19.00

PENNE WITH OLIVES AND ARTICHOKES

Penne Pasta Tossed with Olives, Artichokes, Capers, Tomato, Onion and Marinara Sauce 18.00

BEER

6.00

Pug Ryan, Dead Eye Dunkel

Blue Moon, Belgian White

Left Hand, Milk Stout Nitro

Avery, IPA

Breckenridge, Avalanche

Corona

Paulaner, Weizen-Radler, NA

DOMESTIC BEER

5.00

Miller, High life

Miller, Lite

Coors

Coors, Light

Budweiser

Bud, Light

DRAFT BEER

Peroni

7.00

ZUBER FIZZ SODA

4.00

Vanilla Cream

Orange

Root Beer

Strawberry Rhubarb

MARTINIS

12.00

Cosmopolitan

Breckenridge Vodka, Cointreau,
Cranberry Juice and Fresh Lime

The Ultimate Martini

Breckenridge Vodka, Olives

Classic Martini

Bombay Sapphire and a Blessing of Dry Vermouth

Manhattan

Breckenridge Bourbon, sweet vermouth and
Breckenridge Bitters

Espresso Martini

Van Gogh Espresso Vodka, Baileys and Coffee

COCKTAILS

Hard Tea

Homemade Limoncello

Shaken with Fresh Brewed Iced Tea

9.00

Negroni

Breckenridge Gin, Campari and
Sweet Vermouth

10.00

Italian Margarita

Corralejo Blanco, Lemon, Lime,
Agave Nectar and Disaronno

12.00

Italian Mule

Breckenridge Vodka, Homemade Limoncello And Ginger

Beer

12.00

Aperol Spritz

Aperol, Prosecco and soda

9.00

HOUSE WINES

Chianti
Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot
Pinot Grigio
Glass 7.00
1/2 Liter 21.00

WHITE WINES BY THE GLASS

Lunetta Prosecco Veneto DOC Italy 9.00
Crisp apple and peach flavors-Fragrant and enticing-Very versatile food wine

Alta Luna Sauvignon Blanc Trentino, Italy 9.00
Flavors of lime, green apple and passionfruit-From the foot of the Dolomite Mountains- Fabulous food wine

Bennet Valley Vineyards Chardonnay, Un-Oaked, Sonoma County 10.00
Bright, fresh and zesty-Crisp apple and Asian pear flavors-California grown, Italian heritage

Cambria Chardonnay Santa Maria Valley, 9.50
Full bodied and balanced- Creamy apple and pear flavors- From cool climate vineyards

Caposaldo Rose Veneto IGT Italy 8.00
Flavors of cherries and red berries-Floral and fresh-Hand harvested, minimalist approach

Stella Rosa Moscato D Asti Italy 9.00
Semi Sweet-Semi Sparkling- Peach, apricot and honey flavors- Very versatile food wine

RED WINES BY THE GLASS

Gabbiano Chianti 8.00
Sour cherry, blackberry and spice followed by a dry vivid finish

Da Vinci Chianti 9.00
Ripe plum and cherry flavors-Medium bodied with 10% merlot- Lively soft mineral finish

Rocca Delle Macie Chianti Classico, Italy 10.00
Intense mature wine-dry and full bodied- Terrific length and complexities

Bogle Vineyards Zinfandel Old Vine California 9.00
Gnarly old vines-concentrated wild fruit flavors- Intense and flavorful

Cline Zinfandel Lodi, California 9.00
Jammy dark berry fruit flavors- Amazing old vine fruit complexities- Smooth and lengthy finish

Coppola Rosso Red Blend California 9.00
Zin, cabernet and syrah blend- Supple and rich texture- Homemade comfort wine

Chateau Ste. Michelle Cabernet Sauvignon 10.00
Rich and ripe in character- Jammy and forward bright fruit flavors- Inviting and complex

Mirassou Pinot Noir 8.00
Light bodied and bright- Ripe red and black cherry flavors- Supple and smooth

Nielson Vineyards Pinot Noir Santa Barbara, 10.00
Brambly cherry and raspberry flavors-Great power and depth- Since 1964

Michele Chiarlo Barbera D Asti, Italy 10.00
Rich, ripe and juicy-The essence of Piedmont-Since 1956

Red Diamond Merlot Washington State 8.00
Blackberry cherry and spice flavors-Medium bodied and firm- Smooth finish

DESSERTS

12.00

Cannoli

New York Style Cheesecake

Tiramisu