

## *Pizze e Calzone*

### Traditional Margherita Pizza

*our homemade pizza dough, topped with fresh made margherita sauce (fat free!)  
and topped with mozzarella cheese 5.99  
with a blend of imported fontina and asiago cheeses 6.99  
with imported buffalo mozzarella cheese 9.99*

### Make Your Own Margherita

*choose up to three toppings 7.99  
Pepperoni, Sausage, Red Onions, Roasted Tomatoes,  
Olives, Mushrooms, Roasted Red Peppers*

### Mario's Meat Lovers Pizza

*with pepperoni, sausage, italian meats, mozzarella cheese and our homemade margherita sauce 7.99*

### Wood Grilled Veggie Calzone

*with semi dried tomatoes, broccoli rabe, and roasted garlic cloves, with mozzarella and  
our homemade margherita sauce 7.99*

### Italian Sausage Calzone

*with roasted red peppers, asiago and mozzarella cheeses, served with neapolitan sauce 7.99*

***\*All of our pizza dough and pizza sauce is made fresh daily***

*Today's world is one of chain restaurants, where food is prepared and packaged in large warehouses and delivered frozen.*

*We want to welcome you to a special place.  
Here we take great pride and care in preparing each meal individually.*

*We extensively research our recipes, striving to keep our dishes as authentic and traditional as they can possibly be.*

*Everything is freshly prepared from scratch each day.  
All of our homemade ciabatta bread and foccacia rolls, pasta, pasta sauces, pizza dough and desserts are made fresh daily.  
No chemicals or additives.*

*All of this allows us to serve the highest quality and freshest products possible. This is the only way we know to ensure the quality and taste of every meal.*

*We hope that you enjoy our atmosphere, service and most of all the food!*

*If you are unhappy with our food or service, please notify our manager.*

*We are here to serve you.*

## *Antipasti e Zuppe*

### Crab & Spinach Dip

*fresh lump crab meat with fresh spinach, served with bruschetta for dipping 7.99*

### Wood Roasted Mussels

*a dozen whole mussels roasted in our pizza oven in white wine sauce 6.99*

### Stuffed Italian Peppers

*stuffed with homemade sausage, prosciutto, and asiago cheese served on a pool of homemade neapolitan tomato sauce 6.99*

### Crispy Fried Zucchini "Threads"

*floured, deep fried and tossed with sea salt 5.99*

### Fried Slice of Mozzarella

*deep fried slice of whole milk mozzarella on a pool of neapolitan and parsley sauce 6.99*

### Fried Calamari

*floured and deep fried 6.99*

### Traditional Wedding Soup

*homemade chicken stock with tiny meatballs, escarole and beaten egg 4.99*

### Tomato "Parmigiana" Soup

*creamy tomato bisque topped with pesto and melted mozzarella 4.99*

## *Insalata*

### Chopped Salad

*grilled chicken, assorted fresh veggies, white beans, crispy pancetta, onions and semi dried tomatoes with a mixture of crunchy lettuce and baby field greens tossed in our signature truffle oil vinaigrette dressing topped with crumbled gorgonzola cheese 7.99*

### Grilled Chicken Caesar Salad

*crisp romaine lettuce tossed with our homemade traditional caesar dressing, romano cheese and homemade croutons topped with freshly grilled chicken 7.99*

### Buffalo Mozzarella & Fresh Tomato "Caprese"

*imported buffalo milk mozzarella layered between thick beefsteak tomato slices, drizzled with extra virgin olive oil, fresh basil and a touch of balsamic vinegar 12.99*

### Roasted Chicken Salad

*fresh mixed greens, roasted tomatoes, roasted red peppers with our famous gorgonzola dressing served over fried angel hair pasta 7.99*

***\*We use 100% Pure Olive Oil in our homemade dressings and only 100% Extra Virgin Olive Oil on our salads***

## *Luncheon Entrees*

*served with lightly dressed field green salad*

### Veal Milanese

*hand cut veal cutlet, breaded and pan fried, served with fresh tomato "concasse" and fresh lemon, served with pasta 11.99*

### Beef Tenderloin Medallions

*sauteed in marsala wine sauce served with paremsan mashed potatoes 11.99*

### Roasted Chicken, Gorgonzola and Roasted Tomato Frittata

*a unique italian take on the omelette! 7.99*

### Chicken Parmigiana

*breaded and pan fried with melted mozzarella and neapolitan sauce served with pasta 8.99*

### Half Rotisserie Chicken

*our "House" specialty served with pasta 8.99*

### Chicken Marsala

*tender chicken sauteed with fresh mushrooms in marsala wine sauce, served with pasta 8.99*

### Eggplant Parmigiana

*with melted mozzarella and neapolitan sauce, served with pasta 8.99*

## *Panini*

### Rosemary Chicken

*marinated with rosemary, grilled, topped with melted fontina cheese, sundried tomatoes, baby greens and aioli on homemade ciabatta bread served with lightly dressed field green salad 8.99*

### Prosciutto

*thinly sliced prosciutto with buffalo mozzarella, extra virgin olive oil on homemade ciabatta bread, served with lightly dressed field green salad 8.99*

### Italian Muffalatta

*assorted italian meats and cheese with olive relish on homemade ciabatta bread, served with lightly dressed field green salad 8.99*

## *Luncheon Combinations*

### Zuppe and Insalata

*your choice of any our homemade soups with lightly dressed field green or caesar salad 7.99*

### Zuppe and Half Panini

*your choice of any of our homemade soups with half of any of our paninis 8.99*

### Insalata and Half Panini

*your choice of lightly dressed field green or caesar salad with half of any of our paninis 8.99*

## *Specialità di Pasta*

Tortelloni or Angel Hair with Vodka Sauce 7.99

### Shrimp Fettuccine Alfredo

*homemade cheese and cream sauce with baby shrimp and semi dried tomatoes 8.99*

### Frutti di Mare Pomodoro

*assorted fish and shellfish tossed in a red sauce over fettuccine 9.99*

### Papparadelle ai Funghi

*homemade wide noodles with wild mushrooms and semi dried tomatoes in a cream sauce 8.99*

### Penne w/ Creamy Broccoli Rabe "Pesto"

*homemade sauce of broccoli rabe prepared "pesto style" with cream, and roasted pinenuts topped with imported ricotta salata 7.99*

### Bucatini Bolognese

*the traditional meat sauce of Bologna with a touch of cream 8.99*

### Homemade Cheese Ravioli

*topped with neapolitan, tomato basil, marinara or vodka sauce 7.99*

### Homemade Lobster Ravioli

*with cognac tomato cream sauce 12.99*

### Homemade Mushroom Ravioli

*with sage butter sauce 8.59*

### Penne Julia

*with sausage, tiny meatballs, mushrooms, tomato and ricotta cheese 8.59*

### Classic Favorites

*pasta and sauce combinations 7.99*

*Imported Pastas: Spaghettini, Fettuccine, Linguine, Bucatini, Penne, Orrecchiette, Potato Gnocchi, Spinach Gnocchi*

*Homemade Pastas: Pappardelle, Tagliatelle*

*Homemade Sauces: Alfredo, Bolognese Meat, Marinara, Neapolitan, Tomato Basil, Puttanesca, Sorrentino (tomato sauce with melted mozzarella cheese), Vodka*

**Add a lightly dressed mixed field green salad to any specialty pasta for 2.00**

**\*All of our pasta sauces and homemade pastas are made fresh daily**