

ANTIPASTI

SHRIMP CRIOLO - Shrimp sautéed in a spicy white wine vinegar, and served on sliced cucumber & tomato with a side of criolo sauce \$10.00

CALAMARI - Sautéed calamari in extra virgin olive oil, garlic, white wine, lemon butter, tomato and mushrooms served with croccantini, and fresh basil \$9.00

CAPRESE - Fresh mozzarella, roma tomatoes, extra virgin olive oil and fresh basil \$8.00

ANTIPASTO - Wine cured salami, smoked ham, pepperoni, olives, tomato, artichokes & specialty cheeses served with vinaigrette dressing for dipping \$9.00

BRUSCHETTA - Sun-dried tomato, variety of olives and peppers topped with provolone and served on herbed olive oil toasted chianella bread \$8.00

CRESPELLE - Flour tortillas served with choice of filling • olive tapenade with mozzarella • tomato, garlic and artichoke with smoked gouda and provolone • black beans, hominy and red chilli sauce with cheddar \$8.00
served with a side of salsa & sour cream

GARLIC CHEESE BREAD - A toasty combination of parmesan & provolone with garlic & herb butter on a choice of foccacia or rustic bread served with a side of warm marinara Full \$7.00 Half \$4.00

PESTO OLIVE CHEESE BREAD - An exotic blend of fontina & romano melted on rustic bread with kalamata olives and choice of pesto • basil • sun-dried tomato • artichoke/lemon, served with a side of marinara \$7.00

ZUPPA

SICILIAN BLACK BEAN - Hearty and rich black bean soup, served with feta cheese and green onion garnish Cup \$3.00 Bowl \$7.00

MINISTRONE - Traditional Italian tomato, herbs, bean and pasta soup, served with freshly grated parmesan and basil garnish Cup \$3.00 Bowl \$7.00

INSALATA

ANTIPASTO CHOP SALAD - Chopped ham, salami, tomato, red onion, black olive, kalamata olive, green olive, and artichoke on shredded romaine hearts tossed in a lemon balsamic vinaigrette dressing, topped with provolone & parmesan..... \$11.00

CAESAR - Fresh romaine and croutons, tossed to order, with our homemade zesty anchovy, parmesan and garlic caesar dressing, topped with fresh parmesan.

Chicken \$10.00 Shrimp \$12.00 Full \$9.00 Half \$5.00

VINAIGRETTE - Fresh romaine with sliced tomato, olives, red onions, artichoke hearts and herb dressing, topped with fresh parmesan.

Chicken \$10.00 Shrimp \$12.00 Full \$9.00 Half \$5.00

ATHENA - Fresh romaine with sliced tomato, kalamata olives, red onions and feta, topped with a pepperocini and our homemade vinaigrette dressing. . Full \$9.00 Half \$6.00

CAPRI - A variety of mixed exotic European salad greens, with walnuts, goat cheese and our creamy poppyseed dressing. Full \$9.00 Half \$6.00

SHRIMP AND SHROOM - Sautéed shrimp and mushrooms in a garlic lemon butter sauce with sun-dried tomatoes, served on a bed of fresh European greens with poppyseed dressing and shredded parmesan. \$12.00

CHICKEN PASTA - Sautéed chicken with bowtie pasta, sun-dried tomatoes, croutons and walnuts on romaine, with parmesan, basil and our vinaigrette dressing \$11.00

PASTAS

add a side caesar or vinaigrette salad \$4.00

- MARINARA** - Traditional rich tomato sauce over spaghetti with shredded parmesan and basil \$10.00 or 1/2 pasta \$7.00
- PENNE AGLIO** - Penne pasta sautéed with diced roma tomato, olive oil and garlic, freshly grated romano cheese, basil and herbs \$10.00 or 1/2 pasta \$7.00
- FETTUCINI ALFREDO** - Mushrooms, garlic, alfredo and parmesan on fettucini \$10.00 or 1/2 pasta \$7.00
- CHICKEN SCAMPI** - Sautéed chicken, garlic and mushrooms in a creamy lemon butter sauce, on spaghetti with sun-dried tomatoes topped with parmesan and green onions & sprinkled red pepper flakes\$13.00
- QUATTRO FORMAGGI** - A creamy combination of alfredo with fontina, provolone, parmesan, crumbled blue cheese and a touch of marinara on penne pasta \$11.00
- PESTO PASTA** - Bowtie pasta and mushrooms in a creamy pesto sauce with a touch of marinara, topped with fresh parmesan, basil and pine nuts \$11.00
- LA BUONA DONNA** - Penne pasta with artichokes, anchovies, garlic, black olives and roma tomatoes with provolone and feta cheese, sautéed in olive oil \$12.00
- ADRIATIC** - Sea Shell pasta, olives, pepperocini, sun-dried tomatoes and garbanzo beans topped with feta cheese, tzatziki, in a marinara sauce \$12.00
- MEDITERRANEAN** - Seashell pasta with roma and sun-dried tomatoes, a variety of olives, pepperocini and green peppers, topped with feta cheese and basil with a marinara sauce \$12.00
- HANG EM HIGH** - Spirelli pasta with black beans, hominy, onions, peppers, garlic and red chili sauce, topped with sour cream, cilantro, tortilla chips and cheddar.....\$12.00
- PRIMAVERA** - Tri-color spirelli with broccoli, carrots, cauliflower, red peppers, mushrooms and garlic in a creamy pesto alfredo sauce, topped with provolone, romano and sesame seeds \$12.00
- SPINACH LASAGNA** - Layers of spinach, mushrooms, artichokes, ricotta cheese and lasagna noodles with a marinara, topped with mozzarella & parmesan.... \$11.00

Extras

Sauteed Chicken	\$4.00	Veloce Meatballs (3)	\$5.00
Spicy Italian sausage	\$4.00	Sauteed mushrooms	\$2.00
Shrimp or clams	\$6.00	Primavera Veggies	\$4.00

No Charge To Share Entrées

Take-out available

MORE PASTAS

BARBEQUE ITALIANO - Sautéed chicken with onions, peppers and garlic, on penne pasta with Italian barbeque sauce, topped with green onions, cilantro, sesame seeds, red pepper flakes and gouda and provolone cheeses\$14.00

SALCITO - Spirelli pasta with Italian sausage, sautéed with garlic, red onions, green and red peppers, topped with green onions, parmesan and red pepper flakes in a marinara sauce\$14.00

CLAM GIULIO - Seashell pasta with baby clams, mushrooms, garlic, alfredo sauce with freshly grated romano cheese\$15.00

MUFFALETTA - Penne pasta sautéed with ham, salami, and pearl onion, diced roasted red peppers, a variety of olives, sautéed in olive oil, topped with mozzarella, provolone and sesame seeds.\$13.00

PORTOFINO - Baby clams, mushrooms and garlic, in a rich tomato sauce served on your choice of spaghetti or penne pasta topped with romano and fresh basil\$14.00

CRIOLO - Spirelli pasta with Cajun andouille sausage and chicken with onions, peppers and garlic, in a Creole sauce, topped with smoked gouda, provolone, green onions and red pepper flakes.....\$15.00

GINO - Baby clams and Italian sausage in a rich pesto tomato sauce with onions, mushrooms, green peppers and garlic, served on spaghetti, topped with parmesan and fresh basil \$16.00

SHRIMP FETTUCINI - Sautéed shrimp in a creamy lemon butter sauce with mushrooms and sun-dried tomatoes served on fettucini with fresh parmesan, red pepper flakes, and green onions \$17.00

DUNGENESS SCALLOPINI - Dungeness crab, scallops, and shrimp, with mushrooms and garlic, sautéed with white wine and creamy alfredo, served on fettucini, topped with romano, parmesan and basil \$20.00

LASAGNA - Layers of a spicy Italian sausage, Bolognese sauce, ricotta cheese and lasagna noodles, topped with mozzarella & parmesan\$13.00

CRAB RAVIOLI - Pure Rock Crab blended with ricotta cheese, spinach, red onion and fresh herbs in a chive pasta; Ravioli is sautéed with mushrooms & garlic in a white wine alfredo sauce, topped with parmesan \$16.00

CHICKEN PARMESAN - Breaded chicken breast sautéed in olive oil with mushrooms and marinara, served on fettucini or primavera veggies topped with parmesan and mozzarella \$17.00

VEAL PARMESAN - Sautéed breaded veal with marinara, caper and orange sauce on spaghetti or primavera veggies with parmesan and mozzarella \$20.00

Large parties, weekend events welcome

PIZZAS

- MOPED** - Traditional pepperoni, marinara, mozzarella and provolone \$10.00
- MARGHERITA** - Sliced roma tomatoes, melted with fontina and romano, topped with garlic, herbs and fresh basil \$9.00
- PESTO** - A creamy blend of alfredo, pesto and marinara, with garlic and mushrooms, topped with parmesan, pine nuts and basil \$9.00
- QUATTRO** - Marinara & alfredo base with a combination fontina, provolone, parmesan and a touch of blue cheese \$9.00
- MEDITERRANEAN** - Marinara, roma and sun-dried tomatoes, olives and peppers, with feta and provolone \$11.00
- PRIMAVERA** - A variety of veggies, mushrooms and garlic with provolone, romano and sesame seeds on a creamy pesto sauce \$11.00
- BARBEQUE ITALIANO** - Sautéed chicken, onions, bell pepper and garlic with Italian barbeque sauce, topped with smoked gouda, provolone cheese, sesame seeds and cilantro \$13.00
- PALAZZO** - Parmesan, marinara, alfredo, and pesto with sautéed chicken, mushrooms, pine nuts and feta cheese \$13.00
- MEATBALL** - Sliced meatballs, pepperoni and provolone & marinara \$13.00
- SALCITO** - Italian sausage, onions, peppers, garlic and marinara with parmesan and green onions \$13.00
- BENELLI** - Italian sausage, mushrooms, garlic, marinara, provolone and fontina \$13.00
- MUFFALETTA** - Smoked ham, wine cured salami, roasted red pepper, a variety of olives, with melted mozzarella and provolone topped with roasted sesame seeds & pearl onions \$11.00
- SHRIMP AND MUSHROOM** - Sautéed shrimp and mushrooms in a garlic lemon butter sauce with pesto and sun-dried tomatoes topped with fontina and provolone \$15.00
- VELOCE SPECIAL** - Smoked ham, Italian sausage, pepperoni, mushrooms, black olives, green peppers and sliced roma tomatoes, topped with mozzarella and fontina & marinara \$17.00

PANINI

Served on baked Italian foccacia bread with a choice of side caesar or vinaigrette salad or a cup of soup

- VEGI MOTO** - A vegetarians' delight with tomato, artichoke, sweet red pepper, red onion with goats cheese, pesto, cucumber and kalamata olives \$9.00
- LAMBRETTA CHICKEN** - Sautéed chicken with mushrooms, sweet red pepper in a lemon pepper sauce with pesto, provolone, sun-dried tomatoes and pine nuts \$11.00
- CLASSIC MOTO** - Sautéed Italian sausage and red onions with pepperoni and marinara, melted with mozzarella, parmesan and herbs \$11.00
- BARBEQUE** - Sautéed chicken with green and red peppers, onions, provolone, smoked gouda and our own homemade barbeque sauce \$11.00
- SHRIMP MUSHROOM** - Sautéed shrimp and mushrooms in a lemon butter sauce with pesto, pine nuts and sun-dried tomatoes melted with fontina cheese \$12.00
- MUFFALETTA** - A Cajun special with smoked ham, wine cured salami, roasted red peppers, a variety of olives and pearl onions, melted with mozzarella, provolone & sesame seeds \$11.00
- MEAT BALL** - Sliced meatballs & pepperoni topped with melted provolone & marinara..\$11.00
- AMERICANO** - Sliced ham and turkey with cheddar, roma tomato, red onion, romaine, dijon mustard and garlic butter, served on a baked sourdough baguette \$10.00
- ITALIANO** - sliced prosciutto and salami with provolone, roasted red pepper, red onion, olive oil and pesto, served on a baked sourdough baguette \$10.00