

Eatalian Cafe

15500 S Broadway 90248-2209 · +13105328880 · Updated: Jan 14, 2026

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OUR SIGNATURE OMELETS 5

Rod's

Artichoke Hearts, Pesto, Rosemary Chicken, Imported Parmesan Cheese

Rock

Mozzarella, Spicy Salami, Gorgonzola Cheese, Spinach, and Bacon

Veggie

Oven Roasted Peppers, Onions, Eggplant, Zucchini

Cipu

Mozzarella, Sautéed Mushroom, Italian Ham

Salmon

Grilled Salmon Fillet and Tomatoes

MAKE YOUR OWN OMELET 1

Make Your Own Omelet

AVAILABLE OPTIONS

Choice of (up to 4): Artichoke Hearts, Kalamata Olives, Rosemary Chicken, Bacon, Spicy Salami, Italian Sausage,

\$10.50

Salmon, Speck, Ham Parmigiano, Fresh Mozzarella, Gorgonzola, Feta, Cherry Tomato, Bell Pepper, Spinach,

Each Ingredient Add:

Mushroom, Garlic, Onion, Basil

\$2.00

EATALIAN EGGS 1

Eatalian

AVAILABLE OPTIONS

Choice of two or three eggs cooked to order, served with sides of roasted potatoes and salad

\$9.95

\$11.50

Cook Eggs on a Bed of Chopped Bacon: \$3.95

A CASA DI MAMMA CAROLINA 3

"Classic Italian Breakfast" Combo

\$7.50

Fresh squeezed orange juice and one pastry

Pane, Burro, e Marmellata

\$4.75

Our freshly baked bread, butter & marmalade

Pane e Nutella

\$4.75

Our freshly baked bread served with Nutella

ITALIAN BREAKFAST SANDWICHES 4

Giulio's Signature	\$9.95
Smoked Salmon and Butter	
Prosciutto Cotto & Mozzarella	\$9.95
Italian Cooked Ham and Fresh Mozzarella	
Caprese	\$8.50
Grilled Vegetables and Mozzarella	
Parma City	\$9.95
Italian Parma Ham and Mozzarella	

JUICES 2

Fresh Squeezed	\$3.75
Bottled	AVAILABLE OPTIONS
	Apple Juice: \$2.75
	Orange Juice: \$2.75

PROSECCO BASED DRINKS 2

Italian Sparkling Wine	AVAILABLE OPTIONS
Prosecco "Bellussi" Dry	Bottle: \$42.00
	Glass: \$12.00
Italian Dry Sparkling Wine with Orange Juice	\$9.50
Mimosa Cocktail	

EATALIAN ESPRESSO DRINKS, COFFEES, & TEAS 10

Espresso	\$3.25
Espresso Macchiato	\$3.25
Double Espresso	\$4.00
Cappuccino	\$4.25
Double Cappuccino	\$4.50
Latte	\$4.25
Double Latte	\$4.50
Hot Tea	\$3.25
Coffee	\$3.25
Americano	\$3.25

SPUMANTI 5

Bellusi	AVAILABLE OPTIONS
Prosecco, Veneto	Glass: \$12.00
	Bottle: \$45.00
Bortolomiol Rose	AVAILABLE OPTIONS
Pinot Noir, Veneto, 2014	Glass: \$12.00
	Bottle: \$45.00
Gibe Lambrusco	AVAILABLE OPTIONS
Lambrusco Grasparossadi, Emilia Romagna, 2014	Glass: \$8.00
	Bottle: \$30.00
A Spumante Brut Rose	\$9.00
100% Pinot Nero, Veneto	
Canella Presecco Superiore	\$9.00
100 %Glera, Veneto	

VINI BIANCHI 4

Santadi Vermentino	AVAILABLE OPTIONS
85% Vermentino 15% Nuragus Sardinia, 2014	Glass: \$8.00
	Bottle: \$32.00
Le Measure	AVAILABLE OPTIONS
100% Pinot Grigio, Frulli, 2013	Glass: \$9.00
	Bottle: \$35.00
Trentino	AVAILABLE OPTIONS
100% chardonnay, Trento, 2014	Glass: \$11.00
	Bottle: \$40.00
Piorepan Soave	AVAILABLE OPTIONS
40% Garganega 30% Trebbiano Di Soave, Veneto, 2014	Glass: \$12.00
	Bottle: \$45.00

VINE ROSSI 9

Hauner Hiera	AVAILABLE OPTIONS
60% Alicante 30% Nocera 10% Calabrese, Sicilly, 2014	Glass: \$10.00
	Bottle: \$40.00
Ascheri Barbera	AVAILABLE OPTIONS
Barbera Piemonte, 2013	Glass: \$11.00
	Bottle: \$42.00
La Berta	AVAILABLE OPTIONS
Sangiovese, Emelia Romagna	Glass: \$11.00
	Bottle: \$42.00

Toscolo Chianti Classico	AVAILABLE OPTIONS
Sangiovese, Toscana 2013	Glass: \$11.00
	Bottle: \$42.00
Allegriani Palazzo Della Torre	AVAILABLE OPTIONS
70% Corvina, 25% Rondinella, 5% Sangiovese, Veneto	Glass: \$13.00
	Bottle: \$50.00
Tenute Chiaramonte Muro	AVAILABLE OPTIONS
Primitivo, Puglia, 2012	Glass: \$14.00
	Bottle: \$55.00
Ascheri Barolo	\$70.00
Nebbiolo, Piemonte	
Campagnola Amarone	\$75.00
Corvina, Rondinella, Molinara, Veneto 2011	
Poggio al Tesoro Sondaia	\$85.00
5% Cabernet, Sauvignon, 25% Merlot	

DESSERT WINES 1

Macarini Moscato D'Asti	AVAILABLE OPTIONS
Moscato, Piemonte, 2014	Glass: \$9.00
	Bottle: \$35.00

DRAFT WINE 2

White / Prosecco	AVAILABLE OPTIONS
	Glass: \$6.50
	Half Liter: \$18.00
	Liter: \$32.00

Red / Raboso	AVAILABLE OPTIONS
	Glass: \$6.50
	Half Liter: \$18.00
	Liter: \$32.00

BOTTLED HOUSE WINE 2

Masseria del Fauno	AVAILABLE OPTIONS
Primitivo, Pontedera, 2014	Glass: \$6.50
	Bottle: \$32.00

Riva Leon	AVAILABLE OPTIONS
Cortese di Gavi, Priocca, 2014	Glass: \$6.50
	Bottle: \$32.00

DRAFT BEER 4

Moretti Lager	AVAILABLE OPTIONS	
	Small:	\$5.00
	Large:	\$6.50
Moretti La Rossa	AVAILABLE OPTIONS	
	Small:	\$5.00
	Large:	\$6.50
Hofabrau Hefe Weizen	AVAILABLE OPTIONS	
	Small:	\$5.00
	Large:	\$6.50
Golden Road Session IPA	AVAILABLE OPTIONS	
	Small:	\$5.00
	Large:	\$6.50

BOTTLED BEER 4

Mission IPA	\$6.00
Scrimshaw	\$6.00
Allagash White	\$7.50
Chimay Tripe White	\$9.00

BOTTLED ITALIAN BEER 3

Birra Italia-Larger	\$6.00
G. Menabrea e Figli Ambrata-Amber	\$6.00
Menabrea Italia Bionda-Blonde	\$6.00

EATALIAN PIZZA 13

Rock	\$14.75
tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon	
Gitana	\$14.00
tomato sauce, mozzarella, fresh mushrooms, Parmigiano Reggiano, Speck, cherry tomatoes	
Giuditta	\$14.00
tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, arugula	
8 Gi	\$15.75
Rock with sauteed mushrooms, ham, Italian sausage, artichokes	
Marlon Brando	\$15.75
Rock-Calzone hybrid: half-side Rock Pizza, half-side calzone with ham	

Pizman	\$15.75
tomato sauce, mozzarella, Speck, porcini, gorgonzola, bacon	
Calzone Roger	\$15.75
tomato sauce, mozzarella, porcini, Prosciutto di Parma	
Scagliarini	\$17.00
tomato sauce, mozzarella, arugula, Prosciutto di Parma, shaved Parmigiano Reggiano	
Soul	\$13.25
tomato sauce, mozzarella, rosemary chicken	
EnjoEat	\$15.75
tomato sauce, mozzarella, bresaola, arugula, and shaved Parmigiano Reggiano	
Felipe	\$12.25
tomato sauce, mozzarella, spicy salami, and bell peppers	
Claudia	\$17.75
NO tomato sauce, mozzarella, shrimp, artichokes, cheery tomatoes, pesto	
Mimmo	\$19.00
tomato sauce, Prosciutto di Parma, arugula, fresh locally produced burrata cheese, cherry tomatoes	

TRADITIONAL PIZZA 11

Marinara	\$8.50
tomato sauce, garlic, oregano	
Margherita	\$11.50
tomato sauce, mozzarella	
Romana	\$12.50
tomato sauce, mozzarella, anchovies, oregano, capers	
Speciale	\$13.25
tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil	
Verdure	\$13.50
tomato sauce, mozzarella, grilled vegetables	
Capricciosa	\$13.50
tomato sauce, mozzarella, ham, Italian sausage, sauteed mushrooms	
Calzone	\$13.50
tomato sauce, mozzarella, ham, sauteed mushrooms	
Tonno e Cipolla	\$13.50
tomato sauce, mozzarella, tuna, white onion	
Greca	\$13.50
tomato sauce, mozzarella, feta cheese, Kalamata Olives	

Frutti di Mare	\$15.95
tomato sauce, mozzarella, mixed seafood	
Stria	\$5.00
pizza dough-no sauce-with garlic, oregano, and olive oil	

HOMESTYLE FRESH EATALIAN PASTA 6

Tortelli Verdi	\$15.25
ravioli filled with spinach, ricotta and bacon sauce, choice of meat ragu or butter and sage	
Tortelli di Zucca	\$15.25
ravioli filled with butternut squash sauce, choice of pancetta or burro e Parmigiana	
Lasagna al Ragu	\$15.25
housemade lasagna noodles layered with bechamel sauce and slowly simmered meat ragu	
Tagliatelle	\$15.25
housemade tagliatelle egg noodle sauce, choice of meat ragu or porcini mushrooms	
Gnocchi	\$15.25
housemade potato gnocchi dumplings sauce, choice of: meat ragu, or pesto, 4 formaggi, or burro e Parmigiana	
Gnocchi Ricotta e Spinaci	\$15.25
housemade ricotta and spinach gnocchi served in a tomato sauce	

CLASSIC EATALIAN PASTA 13

Penne Pomodoro	\$11.50
penne with tomato sauce	
Penne Arrabbiata	\$11.50
penne with spicy tomato sauce	
Spaghetti Amatriciana	\$14.00
spaghetti with tomato sauce, onion, and bacon	
Spaghetti Carbonara	\$14.00
egg and Parmigiano Reggiano white sauce, tossed with crispy bacon and finished with ground black pepper	
Spaghetti Puttanesca	\$14.00
spaghetti with tomato sauce, Kalamata olives, capers, cherry tomatoes, and anchovies	
Penne Pepperoni e Salsiccia	\$14.00
penne with tomato sauce, red and yellow bell peppers, and Italian sausage	
Penne Capresi	\$15.25
penne with fresh basil pesto sauce, cherry tomatoes, and our locally produced fresh mozzarella	
Linguine con Pesto	\$14.00
linguine with fresh basil pesto sauce	

Penne Boscaiola	\$14.00
penne with ham, sweet peas, tomato sauce, bacon, and white mushrooms	
Penne Speck e Trevigiano	\$15.25
penne in a speck and treviso cream sauce	
Penne con Gamberi or Pollo	\$17.75
penne with shrimp OR chicken, cherry tomatoes, basil, italian parsley, and cream (Served with chicken is not a traditional Italian pasta dish)	
Linguine Vongole	\$17.75
linguine with clams in a red tomato or white wine sauce	
Linguine Frutti di Mare	\$22.50
linguine with octopus, shrimp, squid, clams, and mussels in a red tomato or white wine sauce	

ZUPPA / SOUP 1

Zuppa di Verdure	AVAILABLE OPTIONS
Seasonal vegetable soup. Served with grated Parmigiano Reggiano and Croutons	Small: \$4.50
	Large: \$6.00

ANTIPASTI / APPETIZERS 7

Insalata di Mare	\$17.75
octopus, shrimp, squid, clams, and mussels tossed with celery, carrots, diced peppers, green olives, and capers dressed in lemon juice, EVOO, salt, black pepper, and parsley	
Affettati Misti con Sottoli all 'Italiana	\$20.25
a selection of Prosciutto di Parma, Salame, Mortadella, Bresaola, Ham, and Speck served with a mix of vegetables pickled in olive oil, fresh mozzarella, and Parmigiano Reggiano	
Caprese	\$15.50
fresh locally produced mozzarella, cluster tomatoes, and aromatic basil	
Crudo	\$15.50
thinly sliced Prosciutto di Parma	
Crudo e Burrata	\$19.00
Prosciutto di Parma with locally produced burrata cheese	
Emilia Salad	AVAILABLE OPTIONS
grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with hand shaved Parmigiano Reggiano drizzled with aged balsamic vinegar	Small: \$9.25
	Large: \$11.50
Fritto Misto	\$16.95
Squid rings and shrimp that have been battered and deep fried. Served with a spice pomodoro	

SECONDI DI CARNE / MEAT 8

Tagliata di Pollo con Verdure*	\$15.50
chopped rosemary chicken, grilled vegetables (eggplant, zucchini, onion, yellow, and red bell peppers) with shaved Parmigiano Reggiano and an aged balsamic vinegar drizzle	
Cotoletta di Pollo	AVAILABLE OPTIONS
fried chicken cutlet	\$15.50
	With Tomato Sauce and Mozzarella Cheese:
	\$17.25
Filetto all'Aceto Balsamico	\$24.95
grilled beef fillet mignon with balsamic vinegar sauce	
Filetto al Pepe Verde	\$24.95
grilled beef fillet mignon with green peppercorn sauce	
Filetto ai Porcini	\$24.95
grilled beef fillet mignon with a porcini mushroom and cream sauce	
Filetto alla Griglia	\$22.50
grilled beef fillet mignon (no sauce)	
Tagliata Rucola e Grana*	\$21.25
sliced beef fillet mignon served on a bed of arugula, topped with shaved Parmigiano Reggiano and an aged balsamic vinegar drizzle	
Scaloppina	\$16.75
pork or chicken cutlets cooked in your choice of mushroom, lemon, marsala, or balsamic vinegar sauce	

SECOND DI PESCE / FISH 3

Barramundi Grigliato	\$20.25
flat-grilled seabass fillet	
Guazzetto di Pesce*	\$21.25
sauteed mussels, clams, shrimp, octopus, and squid in a garlic and white wine broth	
Salmone al Pesto*	\$23.95
grilled atlantic salmon, served with roasted potatoes, broccolini and house made pesto sauce	

PANINI 4

Ham	\$9.95
with sliced mozzarella, baby greens, tomatoes	
Verdure	\$9.95
farm fresh grilled vegetables with sliced mozzarella	
Tuna	\$10.95
with sliced mozzarella, onion, baby greens, tomatoes	

Parma	\$12.50
with Parma Ham, baby greens, fresh mozzarella	

INSALATE / SALADS 5

Garden	AVAILABLE OPTIONS
baby greens, cucumbers, carrots, and tomato	Small: \$6.00
	Large: \$7.75
Sicilia	AVAILABLE OPTIONS
cabbage, orange segments, sweet white onion, and Kalamata olives	Small: \$7.75
	Large: \$10.00
Pollo Rosmarino	AVAILABLE OPTIONS
rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	Small: \$7.75
	Large: \$10.00
Mozzarella	AVAILABLE OPTIONS
diced fresh mozzarella, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	Small: \$7.75
	Large: \$10.00
Tuna	AVAILABLE OPTIONS
imported yellowfin Tuna, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	Small: \$7.75
	Large: \$10.00

RISOTTI / RICE PLATES 4

Riso ai 4 Formaggi	\$15.50
riso in a gorgonzola, grana padano, pecorino, and feta cheese sauce	
Riso ai Funghi Porcini	\$15.50
riso in a porcini and fresh mushrooms cream sauce	
Riso ai Frutti di Mare	\$20.25
riso with octopus, shrimp, squid, clams, and mussels in a red tomato sauce	
Riso ai Gamberi e Rucola	\$18.00
riso with shrimp in a cream sauce, garnished with fresh arugula	

SOFT DRINKS 17

Fountain Soda	\$3.00
free refills	
Bottled Sodas	\$3.25
Bottled Orange Juice	\$3.25
Bottled Apple Juice	\$3.25
Espresso	\$3.25

Espresso Macchiato	\$3.25
Double Espresso	\$4.00
Cappuccino	\$4.25
Double Cappuccino	\$4.50
Latte	\$4.25
Double Latte	\$4.50
Hot Tea	\$3.25
Coffee	\$3.25
Americano	\$3.25
San Pellegrino	AVAILABLE OPTIONS Small: \$3.00 Large: \$5.50
Acqua Panna	AVAILABLE OPTIONS Small: \$3.00 Large: \$5.50
Bottled Water	\$3.00

DOLCI / DESSERTS & GELATO 11

Tiramisu	\$6.00
sponge-cake soaked in espresso and layered in mascarpone cheese cream	
Millefoglie	\$6.00
flaky puff pastry layered with rich vanilla cream and strawberry pieces, and drizzled with chocolate	
House Cake	\$6.00
biscotti dipped in espresso and layered with delicate cocoa and white cream	
Crostata	\$3.75
traditional Italian tart shell filled with natural fruit preserves (apricot, plum, or raspberry)	
Nutella Crostata	\$4.25
traditional Italian tart shell filled and baked with Nutella	
Panna Cotta	\$6.00
lightly sweetened chilled dessert of cooked cream with chocolate, caramel, or berry syrup topping	
Crema Catalana	\$6.00
custard base topped with caramelized sugar	
Affogato al cafe	\$6.00
freshly brewed espresso poured on top of a scoop of gelato	

Bigne	\$3.00
baked cream puff filled with vanilla or chocolate cream and topped with icing or fresh fruit	
Cannellino	\$3.00
hollow puff pastry cone filled with sweet cream	
Croissant (Chocolate or Cream)	\$3.00

GELATO 5

Small Cup - Gelato	AVAILABLE OPTIONS
	One Flavor: \$4.00
	Two Flavors: \$4.25
Medium Cup - Gelato	\$5.25
One or two flavors	
Large Cup - Gelato	\$6.25
One, two, or three flavors	
1/2 Kilo (1.1 lbs) - Gelato	\$14.25
Unlimited amount of flavors	
1 Kilo (2.2 lbs) - Gelato	\$28.75
Unlimited amount of flavors	

SALADS 8

Garden Salad	AVAILABLE OPTIONS
Baby greens, cucumbers, tomato, and carrot	Full Tray: \$57.50
	Half Tray: \$31.05
Mozzarella Salad	AVAILABLE OPTIONS
Baby greens, cucumbers, tomato, carrot, onion, mushroom, and fresh mozzarella	Full Tray: \$74.75
	Half Tray: \$40.25
Chicken Salad	AVAILABLE OPTIONS
Baby greens, cucumbers, tomato, carrot, onion, mushroom, and rosemary chicken	Full Tray: \$74.75
	Half Tray: \$40.25
Tuna Salad	AVAILABLE OPTIONS
Baby greens, cucumbers, tomato, carrot, onion, mushroom, and flaked tuna	Full Tray: \$74.75
	Half Tray: \$40.25
Sicilia Salad	AVAILABLE OPTIONS
Cabbage, orange segments, sweet white onion, and kalamata olives	Full Tray: \$74.75
	Half Tray: \$40.25
Emilia Salad	AVAILABLE OPTIONS
Hot salad of grilled eggplant, zucchini, red and yellow bell pepper, and onion topped with shaved parmigiano and balsamic	Full Tray: \$86.25
	Half Tray: \$46.00

Caprese Salad	AVAILABLE OPTIONS
Sliced tomato, fresh mozzarella, and basil leaves	Full Tray: \$149.50
	Half Tray: \$80.50
Insalata di Mare	AVAILABLE OPTIONS
Octopus, shrimp, squid, clams, mussels, celery, carrots, diced peppers, green olives, and capers tossed in lemon juice, EVOO, salt, pepper, and parsley	Full Tray: \$138.00
	Half Tray: \$74.75

RISOTTO 4

Riso ai 4 Formaggi	AVAILABLE OPTIONS
Riso in a gorgonzola, grana padano, pecorino, and feta cheese sauce	Full Tray: \$178.25
	Half Tray: \$97.75
Riso ai Funghi Porcini	AVAILABLE OPTIONS
Riso in a porcini and fresh mushrooms and cream sauce	Full Tray: \$178.25
	Half Tray: \$97.75
Riso ai Frutti di Mare	AVAILABLE OPTIONS
Riso in a red tomato sauce with octopus, shrimp, squid, clams, and mussels	Full Tray: \$227.70
	Half Tray: \$120.75
Riso ai Gamberi e Rucola	AVAILABLE OPTIONS
Riso with shrimp in a cream sauce garnished with fresh arugula	Full Tray: \$201.25
	Half Tray: \$109.25

HOUSE MADE PASTAS 10

Tortelli Verdi	AVAILABLE OPTIONS
House made ravioli filled with spinach, ricotta, and bacon	Full Tray: \$172.50
	Half Tray: \$92.00
Tortelli di Zucca	AVAILABLE OPTIONS
House made ravioli filled with butternut squash	Full Tray: \$172.50
	Half Tray: \$92.00
Lasagna al Ragu	AVAILABLE OPTIONS
House made lasagna noodles layered with bechamel and ragu sauce	Full Tray: \$172.50
	Half Tray: \$92.00
Tagliatelle al Ragu	AVAILABLE OPTIONS
House made tagliatelle pasta in a meat ragu sauce	Full Tray: \$172.50
	Half Tray: \$92.00
Tagliatelle ai Porcini	AVAILABLE OPTIONS
House made tagliatelle pasta in a porcini mushroom sauce	Full Tray: \$172.50
	Half Tray: \$92.00
Gnocchi al Ragu	AVAILABLE OPTIONS
Potato gnocchi dumplings in a meat ragu sauce	Full Tray: \$172.50
	Half Tray: \$92.00

Gnocchi al Pesto	AVAILABLE OPTIONS
Potato gnocchi dumplings in a pesto sauce	Full Tray: \$172.50
	Half Tray: \$92.00
Gnocchi 4 Formaggi	AVAILABLE OPTIONS
Potato gnocchi dumplings in a cheese and cream sauce	Full Tray: \$172.50
	Half Tray: \$92.00
Gnocchi Burro e Formaggi	AVAILABLE OPTIONS
Potato gnocchi dumplings in a butter and parmigiano sauce	Full Tray: \$172.50
	Half Tray: \$92.00
Gnocchi Ricotta e Spinaci	AVAILABLE OPTIONS
Spinach gnocchi dumplings in a pomodoro sauce	Full Tray: \$172.50
	Half Tray: \$92.00

CLASSIC PASTAS 12

Penne Pomodoro	AVAILABLE OPTIONS
Penne in a tomato sauce	Full Tray: \$109.25
	Half Tray: \$57.50
Penne Arrabiata	AVAILABLE OPTIONS
Penne in a spicy tomato sauce	Full Tray: \$109.25
	Half Tray: \$57.50
Spaghetti Amatriciana	AVAILABLE OPTIONS
Spaghetti in a bacon, onion, and garlic tomato sauce	Full Tray: \$132.25
	Half Tray: \$69.00
Spaghetti Puttanesca	AVAILABLE OPTIONS
Spaghetti in an anchovy, olive, caper tomato sauce	Full Tray: \$132.25
	Half Tray: \$69.00
Penne Pepperoni e Salsiccia	AVAILABLE OPTIONS
Penne in a bell pepper and italian sausage sauce	Full Tray: \$132.25
	Half Tray: \$69.00
Penne Caprese	AVAILABLE OPTIONS
Penne tossed in pesto sauce with fresh cherry tomatos and topped with fresh mozzarella	Full Tray: \$143.75
	Half Tray: \$74.75
Linguine Pesto	AVAILABLE OPTIONS
Linguine tossed in a house made pesto sauce	Full Tray: \$132.25
	Half Tray: \$69.00
Penne Boscaiola	AVAILABLE OPTIONS
Penne in a ham, peas, bacon, and mushrooms sauce	Full Tray: \$132.25
	Half Tray: \$69.00

Penne Speck e Trevigiano	AVAILABLE OPTIONS
Penne in a speck and raddichio cream sauce	Full Tray: \$143.75 Half Tray: \$74.75
Penne con Gamberi or Pollo	AVAILABLE OPTIONS
Penne with chicken or shrimp in a cherry tomato and cream sauce	Full Tray: \$172.50 Half Tray: \$92.00
Linguine Vongole	AVAILABLE OPTIONS
Linguine in tomato or white wine sauce with clams	Full Tray: \$172.50 Half Tray: \$92.00
Linguine Frutti di Mare	AVAILABLE OPTIONS
Linguine with mixed seafood in a tomato sauce or white wine sauce	Full Tray: \$212.75 Half Tray: \$109.25

SECONDI 5

Filetto	AVAILABLE OPTIONS
Sliced filet mignon served in your choice of porcini, balsamic, or green peppercorn sauce. Served with a choice of two sides: green salad, roasted potatoes, grilled veggies, or steamed veggies	Full Tray: \$201.25 Half Tray: \$103.50
Scaloppina Chicken or Pork	AVAILABLE OPTIONS
Pork or Chicken cutlets served in your choice of porcini, marsala, lemon, or balsamic sauce. Served with a choice of two sides: green salad, roasted potatoes, grilled veggies, or steamed veggies	Full Tray: \$161.00 Half Tray: \$86.25
Tagliata di Pollo con Verdure	AVAILABLE OPTIONS
Chopped rosemary chicken sauteed with mixed grilled veggies, and topped with shaved parmigiano and balsamic vinegar	Full Tray: \$149.50 Half Tray: \$80.50
Tagliata Rucola e Grana	AVAILABLE OPTIONS
Sliced filet mignon served over fresh arugula and topped with shaved grana padano and balsamic	Full Tray: \$201.25 Half Tray: \$103.50
Cotoletta di Pollo	AVAILABLE OPTIONS
Breaded chicken cutlet served with or without cheese and tomato sauce. Served with a choice of two sides: green salad, roasted potatoes, grilled veggies, or steamed veggies	Full Tray: \$166.75 Half Tray: \$86.25

BAKERY ITEMS 15

Pizzette	AVAILABLE OPTIONS
Small pizza bites with tomato sauce and mozzarella cheese	Full Tray: \$28.75 Half Tray: \$17.25
Erbazzone	AVAILABLE OPTIONS
Savory pastry dough filled with bacon, spinach, and cheese	Full Tray: \$57.50 Half Tray: \$34.50
Crudite	AVAILABLE OPTIONS
Raw julienned vegetables with balsamic and olive oil for dipping	Full Tray: \$57.50 Half Tray: \$28.75

Formaggi Sampler	AVAILABLE OPTIONS
Assorted italian cheeses	Full Tray: \$224.25
	Half Tray: \$112.70
Charcuterie	AVAILABLE OPTIONS
Assorted italian meats with pickled vegetables	Full Tray: \$276.00
	Half Tray: \$143.75
Tiramisu	\$36.80
An 8 slice round cake of espresso soaked sponge cake layered with sweet marscapone cheese	
Torta della Nonna	\$27.60
An 8 slice round white cake filled with lemon custard and topped with pine	
Torta di Frutta	\$33.35
An 8 slice round tart topped with custard and fresh fruits	
House Cake	AVAILABLE OPTIONS
A 15 piece rectangular cake of espresso soaked biscotti layered with delicate cocoa and white cream	Full Tray: \$69.00
	Half Tray: \$34.50
Cheesecake	\$33.35
An 8 slice round cheesecake topped with strawberry preserves	
Crostata di Marmelatta	\$20.70
An 8 slice round tart filled with apricot, plum, or raspberry jam	
Crostata di Nutella	\$27.60
An 8 slice round tart filled with Nutella	
Mixed Pastry Mignon	AVAILABLE OPTIONS
A mix of miniature cannelinos and bignes of vanilla and chocolate	Full Tray: \$46.00
	Half Tray: \$23.00
Torta di Fruta Mignon	AVAILABLE OPTIONS
Miniature fruit tarts	Full Tray: \$46.00
	Half Tray: \$23.00
Panino Mignon	AVAILABLE OPTIONS
Small 3 inch sandwiches filled with your choice of ingredients and cut in half for appetizers	40 Half Pieces: \$86.25
	20 Half Pieces: \$46.00

ZUPPE / SOUPS 1

Zuppa di verdure	AVAILABLE OPTIONS
seasonal vegetable soup	Large: \$6.00
	Small: \$4.50

PASTA 22

Penne Pomodoro	\$11.50
penne with tomato sauce	

Penne Arrabbiata	\$11.50
penne with spicy tomato sauce	
Spaghetti Amatriciana	\$14.00
spaghetti with tomato sauce, onion and bacon	
Spaghetti Carbonara	\$14.00
spaghetti with bacon, tossed in a sauce of egg, parmiggiano, and black pepper	
Spaghetti Puttanesca	\$14.00
spaghetti with tomato sauce, kalamata olives, capers, cherry tomatoes, and anchovies	
Penne Peperoni e Salsiccia	\$14.00
penne with tomato sauce, red and yellow bell peppers, and italian sausage	
Penne Capresi	\$15.25
penne with fresh basil pesto sauce, cherry tomatoes, our locally produced fresh mozzarella	
Penne Boscaiola	\$14.00
ham, sweet peas, tomato sauce, bacon, mushrooms	
Penne Speck e Trevigiano	\$15.25
penne with in a speck and treviso cream sauce	
Penne con Gamberi	\$17.75
penne with shrimp, cherry tomatoes, Italian Parsley, cream	
Linguine con Pesto	\$14.00
linguine in fresh basil pesto sauce	
Linguine Vongole	\$17.75
linguine with clams served in either a white wine or tomato sauce	
Linguine Frutti di Mare	\$22.50
linguine with clams, mussels, octopus, shrimp, and squid in either a white wine or tomato sauce	
Tortelli Verdi	\$15.25
ravioli stuffed with spinach, ricotta and bacon, in a butter and sage sauce or with meat ragù sauce	
Tortelli di Zucca	\$15.25
ravioli stuffed with butternut squash in either a butter and parmiggiano or pancetta sauce	
Lasagne al Ragù	\$15.25
lasagna with béchamel sauce and slowly simmered meat ragù	
Tagliatelle al Ragù	\$15.25
tagliatelle with slowly simmered meat ragù	
Tagliatelle con Funghi	\$15.25
tagliatelle with porcini, fresh mushrooms, and cream	
Gnocchi al Ragù	\$15.25
potato gnocchi, slowly simmered meat ragù	

Gnocchi al Pesto	\$15.25
potato gnocchi, fresh basil pesto	
Gnocchi 4 Formaggi	\$15.25
potato gnocchi with a gorgonzola / grana / pecorino / feta sauce	
Gnocchi Ricotta e Spinaci	\$15.25
ricotta and spinach gnocchi, in a tomato sauce	

SECONDI / ENTREES 7

Filetto alla Griglia	\$24.95
filet mignon cooked to order and served in your choice of balsalmic, porcini mushroom, or green peppercorn sauce	
Scaloppina	\$16.75
Pork or chicken. Choice of: mushrooms, lemon, Marsala wine or Balsamic Vinegar	
Cotoletta di Pollo	\$15.50
breaded and fried chicken cutlet	
Barramundi alla Griglia	\$20.25
grilled bass fillet	
Salmone Con Pesto	\$23.95
flat grilled salmon filet served over pesto sauce with sides of potatoes and broccolini	
Tagliata di Pollo con Verdure	\$15.50
Sliced grilled chicken, farmers market grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with shaved Parmigiano Reggiano and aged Balsamic Vinegar. No Sides	
Tagliata Rucola e Parmigiano	\$21.25
Sliced beef with arugola, and shaved Parmigiano Reggiano. No Sides	

SOFT DRINK 2

Bottled Sodas	\$2.75
Dasani	\$2.50
small bottled flat water	