

Italian Grill

2180 58th Ave 32966-4648 · +17725676640 · Updated: Jan 14, 2026

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APPETIZERS 9

Bruschetta **\$10.99**

Roma tomatoes, olive oil, garlic, capers, kalamata olives and Italian herbs served with a side of garlic toast

Fried Calamari **\$13.99**

Calamari lightly dusted and fried, served with our homemade marinara sauce

Pasta e Fagioli **\$9.99**

Garlic sautéed with scallions, Roma tomatoes, cannellini beans, ditalinni pasta and bacon, then simmered in chicken stock

Fried Mozzarella Moons **\$10.99**

Half moon mozzarella fried crisp and served with marinara

Pizza "Margherita" **\$8.99**

Roma tomatoes, fresh basil, extra virgin olive oil, garlic and Mozzarella baked on our homemade pizza crust

Scungilli Frad Diavolo or Salad **\$16.99**

Scungilli served either in a spicy Marinara sauce or on a bed of mixed greens with a garlic lemon herb dressing

Antipasto Salad **\$13.99**

Prosciutto ham, salami, Provolone cheese, Reggiano Parmigiano served on mixed greens and topped with black and green olives, pepperoncini and marinated peppers, artichokes and string beans

Mozzarella "Caprese" **\$10.99**

Fresh mozzarella on top of a beefsteak tomato, drizzled with chopped garlic, olive oil, basil and balsamic vinegar

Mussels "Mimmo" **\$14.99**

New England Mussels served in either a white wine sauce, Marinara sauce or Fra Diavolo sauce

FRESH PASTAS 5

Fettuccine "Alfredo" **\$16.99**

Fresh garlic and olive oil, sauteed and finished with heavy

Angel Hair "Imperial" **\$16.99**

Fresh spinach sautéed with garlic and olive oil, deglazed with sherry wine and finished with heavy cream and romano cheese

Fettuccine "Sarina" **\$16.99**

Imported Italian ham sautéed with mushrooms, scallions and garlic then finished with a sherry cream sauce and tossed with fettuccine pasta and romano cheese

Penne "Ala Vodka"**\$15.99**

Fresh garlic sautéed with basil and marinara sauce then tossed with penne pasta, and finished in a vodka cream sauce with Romano cheese

Angel Hair "Vidalia"**\$15.99**

Vidalia onions, sweet peas and Marinara sauce with extra virgin olive oil, Italian herbs and Romano cheese, served over angel hair pasta

CHICKEN 5**Chicken "Picatta"****\$19.99**

Chicken breast sautéed with shallots, wild mushrooms of the day, capers and finished with a white wine lemon sauce. Served over fettuccine pasta

Chicken "Marsala"**\$19.99**

Chicken breast sautéed with shallots, mushrooms and finished in a Marsala wine sauce. Served over fettuccine pasta

Chicken "Antonio"**\$19.99**

Chicken breast sautéed with red & green peppers, onions, Kalamata olives, Italian herbs and Marinara simmered and served over fettuccine pasta

Chicken "Francese"**\$19.99**

Chicken breast battered and sautéed with shallots and scallions then finished in a white wine lemon butter sauce served over fettuccine pasta

Chicken "Messina"**\$19.99**

Chicken breast sautéed with mushrooms, garlic and sweet peas then finished in a white wine sage cream sauce smothered with mozzarella cheese. Served over Fettuccine pasta

VEAL 5**Veal "Veneto"****\$22.99**

Veal scallopini sautéed with shallots, scallions, mushrooms, capers and artichokes. Finished in a white wine lemon butter sauce served over angel hair pasta

Veal "Amore"**\$22.99**

Veal scallopini sautéed with shallots, mushrooms and roasted red peppers. Finished in a sherry cream sauce and served over angel hair pasta

Veal "Turin"**\$22.99**

Veal Scallopini sautéed with shallots, mushrooms, onions and Italian ham, served with a sherry wine sauce on Angel hair pasta

Veal "Marsala"**\$22.99**

Veal Scallopini sautéed with shallots, mushrooms and finished in a Marsala wine sauce served over angel hair pasta

Veal "Picatta"**\$22.99**

Tender veal medallions sautéed with mushrooms, capers, shallots and scallions then finished with a white wine lemon butter sauce, served with pasta

FROM THE GRILL 3

Grilled Chicken & Vegetables **\$19.99**

Chicken marinated, seasoned and grilled with a medly of vegetables

Grilled Chicken & Sausage **\$19.99**

Chicken and Italian sausage marinated in garlic, rosemary and other fine herbs, grilled and served over seasoned skillet linguini

Grilled "Mediterranean" **\$21.99**

Chicken, Shrimp and Italian sausage seasoned and grilled with red and green peppers and onions and served over skillet linguini

SEAFOOD 6

Shrimp "Pomodoro" **AVAILABLE OPTIONS**

Shrimp and scallops sautéed with garlic and scallions. Finished in a tomato basil cream sauce over linguini pasta

\$21.99

With Shrimp & Scallops:

\$29.99

Shrimp "Basilicatta" **AVAILABLE OPTIONS**

Shrimp and scallops sautéed with garlic, sun-dried tomatoes, pine nuts and basil then tossed with penne pasta

\$21.99

With Shrimp & Scallops:

\$29.99

Scungilli & Calamari "Fra Diavolo" Spicy **\$29.99**

Scungilli and calamari sautéed in olive oil, fresh garlic and Italian herbs. Finished in a spicy Marinara sauce over Linguini pasta

Seafood "Pescatore" **\$29.99**

Shrimp, scallops, mussels, clams and calamari sautéed with garlic, olive oil and Italian seasonings. Served in either a red or white sauce over linguini pasta

Clams "Vongole" **\$18.99**

Baby clams sautéed in extra virgin olive oil, garlic and Italian herbs served with linguini pasta in either a white or red sauce

Scampi "Mimmo" **\$21.99**

Shrimp sautéed with garlic, scallions and mushrooms with a sherry wine sauce over linguini pasta

SOUTHERN STYLE MENU 13

Rigatoni "Ala Grill" **\$16.99**

Italian sausage sautéed with roasted peppers, onions, roma tomatoes and Italian herbs. Served over rigatoni pasta

Chicken "Parmigiana" **\$19.99**

Tender chicken breast batter fried then baked in tomato sauce and topped with mozzarella cheese served with pasta

Baked "Italiano" **\$17.99**

A sampling of mini manicotti, stuffed shell, eggplant rollatini, meatball, sausage and rigatoni pasta. Baked in our homemade tomato sauce and smothered with mozzarella cheese

Eggplant "Rollatini" **\$15.99**

Fresh eggplant stuffed with a blend of ricotta, mozzarella and Romano cheeses, then baked in tomato sauce and topped with mozzarella cheese. Served with pasta

Spaghetti

With a choice of one: Meatballs, Italian sausage, Meat sauce or Marinara sauce. Our homemade tomato sauce served with a choice of meatballs, italian sausage, meat sauce or marinara sauce on spaghetti

AVAILABLE OPTIONS

\$14.99

Add Mozzarella:

\$1.00

Penne "Arrabiata"

\$15.99

Fresh marinara sauce sautéed with olive oil, capers, garlic and crushed red pepper for a spicy sauce served over penne pasta

Angel Hair "Al Funghetto"

\$15.99

Fresh mushrooms sautéed with garlic, olive oil, marinara sauce and Italian herbs served over angel hair pasta

Ravioli

\$16.99

Cheese filled ravioli baked with tomato sauce and topped with mozzarella cheese

Stuffed Shells

\$16.99

Jumbo shells stuffed with ricotta and romano cheese, baked with tomato sauce and topped with mozzarella cheese

Angel Hair "Amatriciana"

\$15.99

Sweet Vidalia onions sautéed with marinara, Italian ham, bacon and seasoned with herbs, Romano cheese and served over angel hair pasta

Veal "Parmigiana"

\$22.99

Veal scaloppine lightly battered and fried before being topped with tomato sauce and mozzarella. Served with pasta

Lasagna

\$15.99

Pasta sheets layered with ground sirloin, ricotta and mozzarella cheese and Italian herbs then baked in our homemade tomato sauce smothered with mozzarella cheese

Manicotti

\$16.99

Pasta sheets filled with our own special three cheese mix of ricotta, mozzarella and romano then baked with tomato sauce and topped with mozzarella cheese

HOUSE WINES BY THE GLASS ³

By the Glass

\$8.99

Half Carafe

\$25.99

Full Carafe

\$28.99

WHITES ⁵

Chardonnay, Domino Vineyards (California)

Crisp tropical fruit flavors with a dry finish

Pinot Grigio, Domino Vineyards (California)

Fruit-filled, crisp wine with peach aromas

Pinot Grigio, Due Torri (Italy)

Fresh soft flavors and delicate aromas

White Zinfandel, Opici (California)

Semi sweet with a hint of strawberry

Seven Daughters Moscato

Crisp, sweet and light. (Not available in Full or Half carafe)

REDS 6

Chianti Opici (California)

Fruity and light, excellent with red sauces

Pinot Noir, Principato (Italy)

Medium-bodied with soft fruits flavors

Burgundy, Opici (California)

A rich, fruity red table wine

Vino Robusto, Opici (California)

A fruit forward, red table wine

Merlot, Due Torri (Italy)

Dried herb, black currant and berry

Cabernet Sauvignon Domino (California)

Soft firm blackberry flavor with gentle tannins

REDS BY THE BOTTLE 11

Chianti Classico, Carpineto (Italy)

\$40.99

With a rich, smooth structure

Chianti Classico Riserva, Antinori, Peppoli

\$56.99

An intense complexity and a long, lingering finish

Chianti Classico Riserva, Ruffino "Tan Label"

\$52.99

Supple with long layers of complex fruit flavors

Chianti, Stacali (Italy)

\$29.99

Brilliant ruby color and soft easy drinking style

Sangiovese, Monte Antico (Italy)

\$35.99

Ripe berry fruits, superb balance and velvety finish

Quilt Cabernet, Napa Valley

\$53.99

Deep, dark fruit, hints of red berry, long finish, smooth

Cabernet Sauvignon, Conn Creek, Napa

\$50.99

Layers of plums, black pepper and toasty oak

Jacobs Creek Shiraz Reserve (Barossa Australia)

\$30.99

Full body with vibrant fruit and silky finish

Pinot Noir, Pali Vineyards (California)

\$40.99

Subtle hints of candied cherry and blackberry, with a long finish

Decoy Merlot (Sonoma)

\$49.99

Lush, inviting with layers of flavors & silky tannins

Merlot Rutherford Hill

\$55.99

Rich and ripe with soft tannins and smooth structure

WHITES BY THE BOTTLE 6

Chardonnay, Ferrari Carano, Sonoma

\$34.99

Dry to slightly sweet, mellow white with a bit of creamy oak

Seven Daughters Moscato

\$29.99

Sweet, crisp and perfectly paired with lighter dishes

Pinot Grigio Bottega Vinaia (Italy)

\$35.99

Slightly dry with a crisp and refreshing

Chardonnay, Robert Mondavi (Napa Valley)

\$38.99

Rich flavors of tropical fruit, citrus and pear

Sauvignon Blanc, Simi (California)

\$32.99

Aromas of lemon finishing with citrus and mineral notes

Pinot Grigio, Santa Margherita (Italy)

\$49.99

Medium dry with an elegant, fruity finish

ENTREES 15

Rigatoni Ala Grill

AVAILABLE OPTIONS

Full: \$150.00

Half: \$75.00

Lasagna

AVAILABLE OPTIONS

Full: \$150.00

Half: \$75.00

Combo Pan

AVAILABLE OPTIONS

ravioli, manicotti & stuffed shells

Full: \$150.00

Half: \$75.00

Baked Ziti

AVAILABLE OPTIONS

Full: \$150.00

Half: \$75.00

Chicken Parm

AVAILABLE OPTIONS

Full: \$185.00

Half: \$125.00

Chicken Basilicata**AVAILABLE OPTIONS**

Full: \$185.00

Half: \$125.00

Chicken Picatta**AVAILABLE OPTIONS**

Full: \$185.00

Half: \$125.00

Chicken Antonio**AVAILABLE OPTIONS**

Full: \$185.00

Half: \$125.00

Chicken Marsala**AVAILABLE OPTIONS**

Full: \$185.00

Half: \$125.00

Veal Parmigiana**AVAILABLE OPTIONS**

Full: \$235.00

Half: \$125.00

Veal Veneto**AVAILABLE OPTIONS**

Full: \$235.00

Half: \$125.00

Veal Picatta**AVAILABLE OPTIONS**

Full: \$235.00

Half: \$125.00

Veal Marsala**AVAILABLE OPTIONS**

Full: \$235.00

Half: \$125.00

Shrimp Scampi (90 Shrimp)**AVAILABLE OPTIONS**

Full: \$225.00

Half: \$135.00

Shrimp Scampi (45 Shrimp)**AVAILABLE OPTIONS**

Full: \$225.00

Half: \$135.00

STROMBOLIS 3**Grilled Meat Stromboli****\$8.99**

Grilled sirloin, ham, Italian sausage, pepperoni with mozzarella and ricotta cheese rolled together and baked in a thin pizza crepe

Chicken Stromboli**\$8.99**

Grilled chicken, Vidalia onions and mushrooms with mozzarella and ricotta cheese, baked in a thin pizza crepe

Vegetarian Stromboli**\$8.99**

Grilled red and green peppers, onions, spinach and mushrooms, mixed with ricotta and mozzarella cheese and baked in a thin pizza crepe

PIZZAS 1

Homemade Pizzas **\$8.99**

Personal size pizza with tomato sauce, cheese and choice of 3 toppings

SOUPS, SALADS & SANDWICHES 9

Caesar Salad with Garlic Shrimp **\$11.99**

Caesar Salad with Grilled Chicken **\$10.99**

Beef Minestrone Soup **\$4.99**

Pasta e Fagioli with Salad **\$9.99**

Philly Cheese Steak **\$8.99**

Thinly sliced steak with mushroom and onions, grilled and served on a sub roll with provolone cheese, served with french fries

Caesar Salad **\$7.99**

Soup and Salad **\$7.99**

Tossed Salad **\$4.99**

Meatball Sub **\$8.99**

Homemade meatball sub with sauce and mozzarella, served with french fries

BAKED DISHES 4

Chicken "Amalfi" **\$13.99**

Tender chicken breast baked in our homemade sauce with eggplant and Italian ham. Smothered with mozzarella and served with spaghetti

Eggplant "Rollatini" **\$11.99**

Fresh eggplant stuffed with a blend of ricotta, mozzarella and Romano cheeses, then baked in tomato sauce and topped with mozzarella cheese. Served with pasta

Veal "Parmigiana" **\$14.99**

Veal scaloppine lightly battered and fried before being topped with tomato sauce and mozzarella. Served with pasta

Baked Mini Combo **\$10.99**

Ravioli, jumbo stuffed shell, manicotti and rigatoni, baked in our homemade sauce and smothered in mozzarella cheese

PASTA 5

Spaghetti with a Choice of One, Meatballs, Italian Sausage, Meat Sauce or Marinara Sauce **\$10.99**

Penne Caprese **\$10.99**

Diced tomatoes sautéed with garlic and basil then tossed with fresh mozzarella and penne pasta with Romano cheese

Rigatoni "Ala Grill" **\$10.99**

Grilled Italian sausage sautéed with roasted peppers, onions, marinara sauce and Italian herbs. Served over rigatoni pasta

Angel Hair "Vidalia"**\$10.99**

Vidalia onions, sweet peas and roma tomatoes sautéed with extra virgin olive oil, Italian herbs and Romano cheese, served over angel hair pasta

Angel Hair "Amatriciana"**\$10.99**

Sweet Vidalia onions sautéed with, Italian ham, bacon and marinara sauce, Romano cheese and served over angel hair pasta

CHICKEN & VEAL 5**Chicken "Basilicatta"****\$13.99**

Chicken sautéed with garlic, sun-dried tomatoes, pine nuts and fresh basil, tossed with penne pasta and Romano cheese

Chicken "Francese"**\$13.99**

Chicken breast battered and sautéed with shallots and scallions then finished in a white wine lemon butter sauce served over fettuccine pasta

Grilled Chicken & Vegetables**\$13.99**

Chicken marinated, seasoned and grilled with artichokes and fresh vegetables of the day

Veal "Picatta"**\$14.99**

Tender veal medallions sautéed with mushrooms, capers, shallots and scallions then finished with a white wine lemon butter sauce, served with pasta

Veal "Messina"**\$14.99**

Veal scaloppine sautéed with mushrooms, garlic and sweet peas then finished in a white wine sage sauce smothered with Mozzarella cheese, served on Fettuccine pasta
