

## BRUNCH

### BRUNCH COCKTAILS

**BOTTOMLESS MIMOSAS: 15.00**  
PER PERSON

**BELLINI SMALL: 3.00 LARGE: 5.95**  
PROSECCO WITH A SPLASH OF PEACH  
NECTAR

**MIMOSA SMALL: 3.00 LARGE: 5.95**  
PROSECCO WITH A SPLASH OF ORANGE  
JUICE

**AMERICANO 5.95**  
CAMPARI, SWEET VERMOUTH, SODA  
WATER AND ORANGE TWIST

**ITALIAN SPRITZ 5.95**  
APEROL, PROSECCO WITH SPARKLING  
WATER

**ULTIMATE BLOODY MARY 5.95**  
VODKA WITH BLOODY MARY MIX

### BRUNCH SPECIALS

**ITALIAN BENEDICT 13.95**  
CIABATTA BREAD STACKED WITH PANCETTA,  
TOMATOES, POACHED EGGS TOPPED WITH  
HOLLANDAISE SAUCE

**AVOCADO TOAST 15.95**  
AVOCADO, FRISEE SALAD, POACHED EGG AND  
LEMON VINAIGRETTE

**SICILIAN BAKED 13.95**  
BAKED EGGS WITH TOMATO SAUCE, SPINACH,  
ARTICHOKES AND MOZZARELLA

**FRITTATA DEL GIORINO 12.95**  
ASK YOUR SERVER FOR THE CHEF DAILY FRITTATA

**PORTOBELLA TOAST 14.95**  
GRILLED PORTOBELLA, ROASTED PEPPERS AND  
MELTED FONTINA CHEESE TOPPED WITH POACHED  
EGGS

**CREPELLA 12.95**  
AN ITALIAN STYLE CREPES FILLED WITH SWEET  
RICOTTA AND BERRIES OR NUTELLA

**BELGIUM WAFFLE 11**  
FRESH BERRIES AND HOMEMADE CREAM OR  
NUTELLA

### INSALATA

**INSALATA DI POLLO 15.95**  
MADE ON ORDER CHICKEN BREAST OVER ROMAINE,  
ANCHOVIES, HOME MADE CROUTONS TOSSED WITH  
CAESAR DRESSING AND PARMESAN CHEESE

**INSALATA DI SALMONE 16.95**  
SALMON FILLET SERVED WITH MIXED GREENS,  
GOAT CHEESE, CHERRY TOMATOES, DRIED  
CRANBERRIES, AND SUNFLOWER SEEDS,  
SERVED WITH CITRUS DIJON VINAIGRETTE

### COFFEE & EXPRESSO

CAFFÉ AMERICANO 2.50

ESPRESSO 2.95

CAPPUCCINO 3.95

### ANTIPASTI

**BRUSCHETTA 10.95**  
TOASTED CIABATTA BREAD TOPPED WITH  
TOMATOES, ONIONS, GARLIC AND BASIL ALL  
MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT  
AND PEPPER

**CALAMARI FRITTI 12.95**  
LIGHTLY BREADED AND FRIED CALAMARI

**CAPRESE 12.95**  
FRESH MOZZARELLA, TOMATOES AND FRESH BASIL  
LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL,  
SALT AND PEPPER

**POLPETTE 9.95**  
MADE IN HOUSE MEATBALLS WITH PORK,  
BEEF AND VEAL SERVED WITH MARINARA AND  
RICOTTA

**ZUPPA DI COZZE 12.95**  
MUSSELS SAUTÉED IN A WHITE WINE SAUCE AND  
FRESH PLUM TOMATOES TOPPED WITH BLACK  
PEPPER AND PARSLEY

**SALSICCIA 9.95**  
ITALIAN SAUSAGE SERVED WITH HOMEMADE  
TOMATOES TOPPED WITH RICOTTA

### SUNDAY SPECIALS

**SUNDAY IN NAPOLI 25.95**  
RIGATONI PASTA IN A NEAPOLITAN SAVORY  
TOMATOES SAUCE AND RICOTTA SERVED WITH  
MEATBALL, SAUSAGE AND BABY BACK RIBS

### ENTRÉES

**PARMIGIANA DI MELENZANE 12.95**  
BAKED LAYERS OF EGGPLANT FILLED WITH  
MOZZARELLA AND PARMESAN CHEESE,  
SERVED WITH SPAGHETTI

**SPAGHETTI CON POLPETTE 10.95**  
HOMEMADE VEAL, PORK AND BEEF MEATBALLS  
SERVED WITH MARINARA SAUCE AND FRESHLY  
GRATED PARMIGGIANO CHEESE

**POLLO ALLA PARMIGIANA 13.95**  
LIGHTLY BREADED BONELESS CHICKEN  
BREAST, TOPPED WITH HOMEMADE TOMATO  
SAUCE AND MOZZARELLA CHEESE, SERVED  
OVER SPAGHETTI

**POLLO SALTIMBOCCA 13.95**  
BONELESS CHICKEN BREAST LAYERED WITH  
FONTINA CHEESE AND SAN DANIELE  
PROSCIUTTO CRUDO FINISHED IN A WHITE  
WINE BUTTER SAUCE SERVED WITH PARMESAN  
MASHED POTATOES

**LASAGNA DI CARNE 13.95**  
BAKED LAYERS OF PASTA SHEETS FILLED IN  
BETWEEN WITH MEAT SAUCE, RICOTTA AND  
MOZZARELLA

**POLLO MARSALA 13.95**  
BONELESS CHICKEN BREAST, SAUTÉED  
MUSHROOMS FINISHED WITH MARSALA WINE  
REDUCTION SAUCE SERVED WITH PARMESAN  
MASHED POTATOES

**TORTELLINI AI FORMAGGI 12.95**  
CHEESE TORTELLINI, PEAS, AND PANCETTA,  
FINISHED WITH CREAM SAUCE

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE  
IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED  
SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.

### PIZZA

**MARGHERITA 12.95**  
FRESH MOZZARELLA, PLUM TOMATO SAUCE,  
AND BASIL

**PIZZA IMBOTTITA 14.95**  
CALZONE AL FORNO MADE WITH PROSCIUTTO  
HAM, FRESH MOZZARELLA, AND RICOTTA

**ARMANDO'S 16.95**  
SPICY NEAPOLITAN SALAME, ARTICHOKES, RICOTTA  
AND MOZZARELLA WITH LIGHT TOMATO SAUCE

**VEGETALI 14.95**  
MOZZARELLA, TOMATOES, ONIONS, ARUGULA,  
MUSHROOMS, PEPPERS, AND BLACK OLIVES

**SAN GIOVANNI 16.95**  
SAUTÉED MUSHROOMS, MOZZARELLA, FRIED  
EGGS DRIZZLED WITH TRUFFLE OIL

**SAN DANIELE 16.95**  
SAN DANIELE PROSCIUTTO CRUDO, SHAVED  
PARMESAN, FONTINA CHEESE, AND ARUGULA

**CARNE 16.95**  
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA,  
MOZZARELLA, AND FRESH TOMATO SAUCE

**BIANCA 13.95**  
GORGONZOLA, RICOTTA, MOZZARELLA, AND  
PARMESAN

**PROSCIUTTO E FICHI 16.95**  
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO,  
FIG JAM, AND GORGONZOLA

**NAPOLI 16.95**  
SHRIMP, CALAMARI, SHELLED MUSSELS,  
MOZZARELLA, AND FRESH PLUM TOMATO SAUCE

**CREATE YOUR OWN 12.95**  
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND  
BASIL

ADD 4.95 EACH: EGGS, SALAME OR  
SAN DANIELE PROSCIUTTO

ADD 2.95: PANCETTA

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED  
PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS,  
EGGPLANT, MUSHROOMS, SAUSAGE, FONTINA,  
ANCHOVIES, CHICKEN, ARTICHOKES, BROCCOLI

### SIDE SALADS

ALL SIDE SALADS 4.95

**INSALATA DELLA CASA**  
MIXED GREENS, TOMATOES, PEARS, AND  
SHAVED PARMESAN, SERVED WITH HOMEMADE  
ITALIAN VINAIGRETTE

**INSALATA DI SPINACI**  
FRESH SPINACH LEAVES, TOMATOES, ONIONS  
AND ITALIAN BACON, SERVED WITH HOMEMADE  
ITALIAN VINAIGRETTE

**INSALATA DI CESARE**  
ROMAINE, ANCHOVIES, CROUTONS, AND  
PARMESAN CHEESE TOSSED WITH CAESAR  
DRESSING

**INSALATA FRESCA**  
ARUGULA, SHAVED PARMESAN, TOMATOES  
SERVED WITH HOUSE VINAIGRETTE

### BEVERAGES

**BEVERAGES 2.50**  
COKE, DIET COKE, SPRITE, GINGER ALE,  
LEMONADE, UNSWEETENED ICED TEA,  
RASPBERRY ICED TEA, CRANBERRY JUICE,  
ORANGE JUICE, TONIC WATER

**BOTTLED WATER 2.95**  
STILL OR SPARKLING