

## Appetizers

- Focaccia Nicola**  
Our savory Italian flat bread baked with two cheeses and a hint of rosemary 6
- Zucchini Fritti**  
Lightly floured zucchini strips served with garlic aioli and marinara 8
- Gamberi Fritti**  
Golden fried shrimp served with sun-dried tomato aioli 12
- Calamari Fritti**  
Lightly floured calamari with garlic aioli and tomato marinara 9
- Polpettine della Nonna**  
Grandma's secret recipe meatballs in marinara sauce with a toasted crostini 8
- Caprese**  
House-made mozzarella, sliced tomato, cold-pressed olive oil, balsamic reduction and fresh basil 8
- Bruschetta Pomodoro e Pecorino**  
Grilled Pugliese bread with diced tomato, basil, garlic, and Pecorino cheese 6
- Affettati e Formaggi Misti**  
Italian cold cuts and cheeses with marinated olives 12
- Cozze con Gorgonzola**  
Sauteed P.E.I mussels with white wine, shallots, and gorgonzola cheese 9

## Zuppe e Insalate

- Minestrone alla Toscana**  
Hearty Tuscan minestrone soup with focaccia croutons 6
- Insalata Mista**  
Mixed greens with balsamic vinaigrette, tomatoes, and Parmigiano-Reggiano 6
- Insalata di Cesare**  
Caesar salad with croutons 6  
With grilled chicken 14
- Insalata con Bistecca**  
Sliced New York strip steak on mixed greens with pistachio nuts, onion, gorgonzola, crispy prosciutto and Balsamic dressing 15
- Zuppa del Giorno**  
Our daily soup 6
- Insalata Nicola**  
Field greens, sun-dried tomato, sweet gorgonzola, pear, and red onion tossed with balsamic vinaigrette 7
- Insalata di Gamberi o Salmone alla Griglia**  
Tossed mixed green salad with lemon olive oil topped with grilled shrimp or salmon 14

## Pizze e Panini

Small 9-inch/Large 14-inch

- Margherita**  
Tomato sauce, mozzarella and fresh basil 9/16
- Pizza Pepperoni**  
Tomato sauce, mozzarella, and pepperoni 10/17
- Pollo al Pesto**  
Grilled chicken with pesto, pine nuts, purple onion and goat cheese 12/19
- Pizza ai Quattro Formaggi**  
Aged provolone, mozzarella, parmesan and fontina cheeses 12/18
- Pizza ai Funghi**  
Mozzarella, portobello mushrooms, olive oil, garlic, and sun dried tomato 10/17
- Hamburger di Bella Italia**  
Classic Italian hamburger with mozzarella, provolone, gorgonzola, and bacon 13
- Piadina di Pollo alla Griglia**  
Grilled chicken sandwich on focaccia bread 13

## Pasta

Half portion/ Full portion

- Ricotta e Prosciutto Ravioli**  
Prosciutto and ricotta cheese ravioli in tomato basil cream sauce 8/15
- Fusilli Luciana**  
Pasta served with shrimp, sun-dried tomato, and arugula with fresh mascarpone cheese and white wine 9/17
- Fettuccine Alfredo**  
One of our most popular dishes 6/11 with chicken or shrimp 9/18
- Bucatini all' Amatriciana**  
Pasta with roasted smoked pancetta, sweet onions, home-made tomato sauce, cream, and Parmigiano-Reggiano 8/15
- Papperdelle alla Bolognese**  
Traditional meat sauce with shaved Parmigiano-Reggiano 8/15
- Linguine alla Pescatora**  
Linguine with black mussels, scallops, calamari, and shrimp in garlic white wine sauce 19
- Lasagnetta**  
Chicken and artichoke hearts layered in lasagna with cheeses, tomato, and pesto sauce 15
- Cannelloni Spinaci e Ricotta**  
Spinach and ricotta stuffed cannelloni with tomato sauce and fresh mozzarella 8/15

## Secondi Piatti

- Capesante alla Massimo**  
Pan-seared diver scallops with shiitake mushroom risotto and savory blackberry sauce 23
- Salmone al Forno**  
Oven roasted salmon with balsamic reduction over spinach 18
- Paillard di Pollo**  
Thinly grilled chicken breast sauteed with capers, lemon, and olive oil 17
- Pollo alla Parmigiana**  
Pan-seared, lightly breaded chicken with tomato sauce and mozzarella cheese 18
- Scaloppine di Vitello al Limone o al Marsala**  
Sauteed veal scaloppini sauteed with white wine, lemon, and garlic or marsala mushroom sauce 23
- Bistecca di Manzo**  
Grilled New York strip steak, balsamic caramelized onion, gorgonzola cheese and parmesan fries 22

**D i n n e r**