

APPETIZERS

- Bruschetta alla Checca** 6~
Tomatoes marinated with basil, capers, olive oil & served on garlic bread.
- Mozzarella Caprese** 7~
Sliced Roma tomatoes, fresh mozzarella, & basil, drizzled with extra virgin olive oil.
- Mozzarella Milanese** 7~
Fried breaded mozzarella served with marinara.
- Roasted Red Peppers & Goat Cheese** 7~
Drizzled with extra virgin olive oil over greens.
- Calamari Fritti** 8~
Calamari fried & served with marinara sauce.
- Calamari Fra'Diavolo** 8~
Calamari sautéed in spicy tomato sauce..
- Zuppe di Vongole o Cozze** 8~
Steamed Clams or Mussels sautéed in garlic & olive oil white wine sauce or light tomato broth.
- Broccoli Rabe (Rappini)** 8~
Italian broccoli sautéed in garlic & oil.
- Stuffed Mushrooms** 10~
Stuffed w/ Crabmeat & baked with cream sauce.

SPECIALTY SALADS

- Tomato & Red Onion** 6~
Served with our famous house dressing
- Hot Spinach** 6~
Bacon, sautéed mushrooms, & hot balsamic cream dressing over fresh spinach.
- Classic Caesar** 6~
Chopped Romaine tossed w/ Caesar dressing. Add 2~ for grilled chicken, 5~ for shrimp.
- Antipasto Della Casa** 7~
Assorted cold cuts and giardinerna served over mixed greens with our famous house dressing.
- Insalata Zi Teresa** 8~
Breaded chicken slices over romaine w/ Blue cheese crumbles, beans and roasted peppers.
- Four Seasons** 8~
Artichoke hearts, ham, mushrooms, & black olives over mixed greens with mozzarella.
- The Santa Lucia** 8~
Craisins, pecans, & feta cheese over spring mix with raspberry vinaigrette.

PASTA SPECIALTIES

Add 1.75 for soup or salad, 2.50 for Caesar salad.

- Spaghetti Bolognese or Marinara** 7~
Add 2~ for meatballs, sausage, or mushrooms.
- Spaghetti Aglio & Olio** 8~
- Ravioli Bolognese or Marinara** 8~
Add 2~ for meatballs, sausage, or mushrooms.
- Gnocchi alla Napoletana** 9~
Potato dumplings with Bolognese & meatballs.
- Linguine alla Puttanesca** 9~
Linguine Sauteed with marinara, capers, Gaeta olives, anchovies, garlic & olive oil.
- Penne alla Vodka** 9~
Tossed with marinara, cream, roma tomatoes, basil, & reduced vodka. Add 1~ for sausage
- Penne all' Arrabiate** 9~
Sauteed with spicy marinara sauce.
- Capellini alla Checca** 9~
Tossed w/ roma tomatoes, basil, garlic & olive oil
- Fettuccine all' Alfredo** 9~
Egg noodles tossed with parmigiano cream sauce. Add 2~ for chicken, 5~ for shrimp.
- Fettuccine al Pesto Genovese** 9~
Egg noodles tossed with basil pesto & parmigiano cheese.
- Spaghetti alla Carbonara** 9~
Tossed with a sauté of garlic & butter, bacon, Parmigiano, & cream.
- Rigatoni Primavera** 9~
Mixed vegetables sauteed with marinara or Alfredo sauce over rigatoni.
- Rigatoni coi Broccoli** 9~
Broccoli sauteed w/ marinara, cream & Romano
- Tortellini alla Panna** 9~
Cheese filled pasta in a cream sauce with mushrooms, peas, & parmigiano cheese.
- Capellini Luna Rossa** 10~
Tossed with Bolognese, cream, peas, parmigiano cheese, & topped with prosciutto.
- Mushroom Ravioli Rustica** 10~
Stuffed w/ mushrooms & ricotta in a cream sauce w/ sun-dried tomatoes & mushrooms.
- Linguine all' Abruzzese** 12.~
Sausage and bell peppers sauteed with onions and tomato sauce, served over linguine.

CLASSIC ENTRÉES

Served w/ Spaghetti Marinara, a \$2~ charge will be applied for a sauce substitution other than meat sauce.

Add 1.75 for soup or salad, 2.50 for Caesar salad.

Pollo Alla Parmigiano	12~
<i>Chicken breast breaded & baked with marinara & mozzarella. Add 2.00 for breaded eggplant.</i>	
Pollo Alla Marsala	12~
<i>Chicken breasts sauteed with Marsala wine & mushroom.</i>	
Pollo Piccata	12~
<i>Chicken breasts sauteed lemon & white wine sauce with capers.</i>	
Pork Chop Milanese	14~
<i>Breaded and pan fried topped with sauteed mushrooms.</i>	
Pork Chops alla Diavola	14~
<i>Pan fried pork chops with hot cherry peppers, garlic, and olive oil.</i>	
Veal Parmigiano	16~
<i>Breaded and baked with marinara & mozzarella.</i>	
Veal Scaloppini Alla Marsala	16~
<i>Sauteed with Marsala wine & mushroom.</i>	
Veal Scaloppini Alla Piccata	16~
<i>Sautéed w/ lemon & white wine sauce & capers.</i>	
Linguine with Clams	12~
<i>Fresh clams steamed in garlic & olive oil with white wine or tomato sauce over linguine.</i>	
Calamari & Mussels Fra'Diavolo	14~
<i>Calamari & Mussels simmered in a spicy tomato sauce over linguine.</i>	
Shrimp & Clams Zi Teresa	16~
<i>Shrimp & Clams in tomato sauce over linguine.</i>	
Pescatore (Fisherman's Platter)	18~
<i>Clams, calamari, shrimp, & mussels in a light tomato sauce served over linguine.</i>	

ON THE SIDE...

Mixed Greens	3~
<i>Italian, blue cheese, ranch, or raspberry vinaigrette</i>	
Garlic Bread	4~
Spinach sauté	4~
Vegetable Sauté	5~
Soup of the Day	cup 2~, bowl 4~
Meatballs or Sausage (2 each)	3~

FROM THE OVEN...

Add 1.75 for soup or salad, 2.50 Caesar salad. Add 1~ for meatball or sausage.

Lasagna Napoletana	9~
<i>Pasta sheets layered & baked with ricotta, mozzarella, & Bolognese or marinara.</i>	
Baked Ziti all Siciliana	9~
<i>Ziti baked with ricotta, mozzarella & Bolognese.</i>	
Manicotti al Forno	9~
<i>Cheese filled pasta tubes baked with Bolognese or marinara sauce & mozzarella.</i>	
Baked Eggplant Alla Parmigiano	10~
<i>Layered with marinara, basil, & mozzarella.</i>	
Canelloni all Romana	10~
<i>Pasta tubes stuffed with ground beef & baked with a béchamel cream sauce and mozzarella.</i>	
Baked Gnocchi all Sorrentino	10~
<i>Sauteed with marinara, basil, & mozzarella.</i>	

FOR THE LITTLE ONES...

(12 and under)

Served with a soft drink

Penne with Butter sauce or Alfredo	5~
Breaded Chicken Nuggets	6~
Lasagna, Ravioli, or Spaghetti	6~
<i>Served w/ Bolognese or marinara & a meatball.</i>	

BEVERAGES

Soft Drinks (free refills)	1.75
Coffee, Hot Tea	1.75
Milk	1.75
Espresso	2.75
Cappuccino	3.50
Sparkling/Mineral Water	4.50, 7.50

DESSERTS

Gelato and Sorbets (ask for flavors)	3.00
Cannoli Siciliana	4.00
Spumoni Ice Cream	5.00
Tiramisu	5.00

Sales tax will be applied to all items. A \$10~ minimum charge will be applied per person. We reserve the right to refuse service to anyone. Above prices are subject to change without notice. We are not responsible for lost or stolen items. \$2~ split or extra dish charge will be applied for each person. Will add 18% gratuity to parties of eight or more.

PIZZA NAPOLETANA

(12 inch round thin crust)

Mozzarella with sauce 8~

Toppings are \$1~ each

Pepperoni, Salami, Canadian Ham, Sausage, Meatballs, Ground Beef, Onions, Peppers, Olives, Mushrooms, Jalapenos, Anchovies, Tomatoes, Broccoli, Sun Dried Tomatoes, & Pineapple.

Chicken Breast is \$2~.

Classic Margherita 10~

Roma Tomatoes, Basil, & Mozzarella

Genovese 10~

Basil Pesto & Mozzarella (no sauce).

Quattro Formaggi 10~

Mozzarella, Feta, Romano & Blue Cheese (Lite sauce)

Hawaiian Style 12~

Canadian Ham and Pineapple

Vegetarian 12~

Peppers, Onions, Mushrooms, Olives.

Riviera 13~

Grilled Eggplant, Goat Cheese, Sun Dried Tomatoes, & Mozzarella.

Quattro Stagioni 13~

Artichoke Hearts, Ham, Mushrooms, Roma Tomatoes, & Mozzarella.

Santa Lucia 14~

Shrimp, Sun Dried Tomatoes, Pesto, & Mozzarella (no sauce).

The Works 14~

Pepperoni, Sausage, Ground Beef, Peppers, Onions, Olives, & Mushrooms.

Romana 14~

Chicken Breast, Broccoli, Cream, & Mozzarella. (no sauce)

BAKED CALZONE

7.50

Stuffed with ricotta, mozzarella, Romano cheese and served with marinara sauce. Add \$1.00 per topping

ORIGINAL THICK CRUST PIZZA

(12 inch, thick crust)

Mozzarella with sauce 8~

Toppings are \$1~ each

Pepperoni, Salami, Canadian bacon, Sausage, Meatballs, Ground Beef, Onions, Peppers, Olives, Mushrooms, Jalapenos, Anchovies, Tomatoes, Broccoli, Sun Dried Tomatoes, & Pineapple

Vegetarian 12~

Peppers, Onions, Mushrooms, Olives.

The Works 14~

Pepperoni, Sausage, Ground Beef, Peppers, Onions, Olives, & Mushrooms.

LUNCH SPECIALS!!!

Original One Topping Pizza Slice

4.50

Foot long, thick crust

Add \$1.00 for a small salad and \$.50 for an additional topping, \$1.50 for Caesar salad.

Classic Sandwiches

Made with our own bread always! Served with lettuce, tomato, Italian dressing, and mayonnaise on the side.

5.50

Add \$1.00 for a small salad or a cup of soup, \$1.50 for a small Caesar salad.

Italian Hero

(Ham, Mortadella, Salami, Capocollo, and Provolone.)

Roasted Turkey & Provolone,

Ham & Provolone,

Salami & Provolone,

Capocollo & Provolone.

Hot Heros

5.50

Prepared with marinara and mozzarella then oven baked

Meatball Parmigiana,

Sausage Parmigiana,

Eggplant Parmigiana,

Chicken Parmigiana,

Sausage & Peppers with onions

(no cheese, marinara on the side)