

Zuppa & Antipasti

Individual Appetizers Ample to Share

Zuppa di Minestrone \$8

Chef Maria's Recipe with Fresh Vegetables, House-Made Sausage, White Beans & Pasta

Ravioli Fritti \$12

Meat Ravioli Lightly Breaded, Flash Fried & Served with Chef Maria's Marinara Sauce

Grilled Vegetables GF V \$12

Grilled Zucchini, Broccoli, Portobello Mushrooms & Peppers with Olive Oil & Garlic

Bruschetta V 3 for \$10 5 for \$15

Fresh Tomato & Basil or Grilled Eggplant

Funghi di Maria \$15

Fresh Mushroom Caps Filled with House-Made Sausage Broiled in Butter Cream Sauce

Calamari Fritti \$15

Marinated, Lightly Breaded, Flash Fried & Served with Chef Maria's Marinara Sauce

Shrimp Cocktail GF \$19

Jumbo Chilled Prawns Served with House-Made Cocktail Sauce

Antipasto Classico \$27

Chefs Choice of Imported Italian Cold Cuts & Cheese with Olives, Roasted Peppers, Dried Figs, Almonds & Dates

Bootlegger Hot Mixed Antipasto \$28

Prawns Scampi Style, Calamari & Meat Ravioli Fritti Served with Chef Maria's Marinara Sauce

Braised Pork Neck Bones \$16

With Pepperoncini & Capers in a Light Broth Served with Grilled Ciabatta Bread

Mussels Fra Diavolo GF \$16

Sautéed in Wine and Served Mild, Medium or Hot in Spicy Marinara Sauce

Escargot di Maria \$16

Escargot in Mushroom Caps Broiled in Chef Maria's Herb Butter and Wine

Prawns Scampi Classic \$20

Jumbo Prawns Sautéed in Chef Maria's Herb Butter

Insalata

Insalata di Casa GF V \$9

Spring Mix, Tomatoes, Cucumbers & Garbanzo Beans with Chef Maria's Italian Dressing

Insalata di Caesar \$11

Chopped Romaine, Imported Parmesan Cheese & Rustic Croutons with Caesar Dressing

Iceberg Wedge GF \$12

Crispy Pancetta, Scallions, Red Onions Chopped Egg & Tomato with Chef Maria's Bleu Cheese Dressing

Mozzarella Caprese GF \$14

Fresh Tomatoes, Fresh Bufala Mozzarella, Onion & Fresh Basil with Balsamic Reduction & Olive Oil

Insalata Lorraine GF \$16

Red Belgian Endive, Spring Mix, Shaved Pear, Candied Walnuts & Gorgonzola Cheese with Balsamic Vinaigrette & Drizzled Balsamic Reduction

Bistecca Salad* GF \$24

Pan Seared Beef Top Sirloin over Spring Mix, Romaine, Cherry Tomatoes, Kalamata Olives, Red Onion, Gorgonzola Cheese & Shaved Carrot with Balsamic Vinaigrette

Add to the Above Salads

Chicken \$7 Salmon \$10 Jumbo Prawns \$6 each

Al Lato

Italian Zucchini GF V \$8

Sautéed with Olive Oil, Garlic & Herbs

Mixed Greens GF V \$8

Sautéed Broccoli, Spinach & Onions with Olive Oil & Garlic

Portobello alla Romana GF V \$12

Sautéed with Olive Oil, Garlic, Wine & Herbs

Fresh Broccoli GF V \$8

Grilled with Garlic and Olive Oil

Fresh Spinach Aglio e Olio GF V \$9

Sautéed in Olive Oil and Garlic

Saffron Risotto GF \$12

Creamy Italian Rice with Saffron

GF – Gluten Free V – Vegan