



## APPETIZERS

<b>PINO PUFFS</b>	6
Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce	
<b>BRUSCHETTA</b>	6
Seasoned tomatoes & fresh basil	
<b>STUFFED EGGPLANT ROLLS</b>	8
With marinara, ricotta & mozzarella	
<b>BAKED CLAMS*</b>	8 (half dozen) 16 (dozen)
Served with Tabasco & lemon	
<b>BAKED GOAT CHEESE</b>	9
Sun-dried tomato and marinara with basil toast tips	
<b>FRIED OR GRILLED CALAMARI*</b>	11
<b>Fried:</b> Served with marinara	
<b>Grilled:</b> Sautéed with tomatoes, spinach, green onions in a spicy broth	
<b>BREADED RIGATONI</b>	8
Stuffed with crumbled sausage, spinach, four cheeses & served with meat sauce	
<b>CRAB CAKES*</b>	10
With spicy roasted tomato aioli	
<b>MINI ASIAGO ARANCINI</b>	7
Rice balls served with a side of marinara	

## PIZZA Additional toppings \$1 • Gluten Free available

<b>MARGHERITA</b>	10
Tomato & basil with mozzarella	
<b>4 CHEESE</b>	10
Romano, fontinella, mozzarella & gorgonzola	
<b>SAUSAGE &amp; HOT GIARDINIERA</b>	11
<b>SAUSAGE &amp; RED PEPPER</b>	11
<b>SHRIMP PESTO*</b>	13

## SIDES

<b>TWO MEATBALLS</b>	5
<b>GARLIC MASHED POTATOES</b>	4
<b>VESUVIO POTATOES</b> <small>with peas</small>	5
<b>SAUTÉED SPINACH</b>	5
<b>GRILLED SAUSAGE</b>	5
<b>GRILLED ASPARAGUS</b>	5
<b>POLENTA MARINARA</b>	5

**GLUTEN FREE OPTIONS AVAILABLE**

*Space available for private events.*

## SALADS & SOUP Add Chicken, Shrimp, Salmon, or Calamari to any salad for an additional charge

<b>HOUSE</b>	7	<b>RUSTIC</b>	8
Served with house Italian or creamy garlic dressing		Field greens, pears, strawberries, walnuts & gorgonzola	
<b>CAESAR*</b>	7	<b>SALMON SALAD*</b>	15
Romaine, sun-dried tomatoes, croutons & shaved parmesan		Field greens, artichokes, red peppers, red onions, tomatoes & grilled salmon	
<b>CAPRESE</b>	8	<b>PISTACHIO CHICKEN SALAD</b>	14
Cherry mozzarella, fresh basil & tomatoes served over field greens with a balsamic reduction		Spinach, tomatoes, red onions, goat cheese & pistachio crusted chicken	
<b>BEET</b>	8	<b>SOUP OF THE DAY</b>	3
Arugula, roasted beets and crumbled goat cheese			

## PASTA Add Chicken, Shrimp, Sausage, or Salmon to any dish for an additional charge

<b>CHOOSE A PASTA &amp; HOMEMADE SAUCE</b>	12		
Spaghetti, Penne, Bowtie, Angel Hair, Linguine, Shells   Whole Wheat (\$1)   Gnocchi or Gluten Free (\$2) Marinara, Besciamella, Garlic & Oil, Alfredo, Meat Sauce (Touch Of Cream), Ricotta & Marinara			
<b>BOWTIE ARROSTO</b>	16	<b>SEAFOOD RAVIOLI</b>	16
Marinara, sausage, roasted red peppers, ricotta cheese		Shrimp filled in a spicy chopped clam sauce	
<b>PENNE PANCETTA</b>	16	<b>PENNE ASIAGO</b>	17
Italian bacon, oven roasted tomatoes, onions, fresh mozzarella, garlic & olive oil		Diced tomatoes and peas in an asiago cream sauce, topped with blackened chicken breast	
<b>PENNE BROCCOLI</b>	15	<b>SHELLS MARINARA</b>	16
Oven-roasted tomatoes in garlic & olive oil		Sliced sausage, peas, fresh basil & mushrooms with fresh mozzarella	
<b>4 CHEESE RAVIOLI</b>	15	<b>BOWTIE CHICKEN</b>	17
Homemade marinara sauce topped with Romano, mozzarella & gorgonzola cheeses		Spinach, oven-roasted tomatoes & sun-dried tomato cream sauce	
<b>LASAGNA</b>	14	<b>MUSHROOM RAVIOLI</b>	16
Rolled with ricotta & mozzarella with marinara Add meat sauce (\$2)		Sautéed in garlic & olive oil, trio of wild mushrooms, crumbled goat cheese	

## ENTRÉES

<b>CHICKEN VESUVIO*</b>	18
Oven roasted half chicken with peas & roasted potatoes	
<b>CHICKEN WITH MUSHROOMS*</b>	19
Served in a marsala wine sauce with sautéed spinach & roasted potatoes	
<b>PISTACHIO CRUSTED CHICKEN*</b>	20
Served with roasted pepper cream sauce, polenta, grilled asparagus & balsamic reduction	
<b>ASIAGO CRUSTED CHICKEN*</b>	19
Served with sautéed linguine, fresh tomato, basil & topped with an asiago cream sauce	
<b>PORK BALSAMIC*</b>	20
Grilled pork tenderloin, topped with balsamic glaze & grapes, with roasted potatoes & grilled asparagus	
<b>RIBEYE*</b> <small>12 oz.</small>	28
Served with a Chianti demi-glace with garlic-mashed potatoes & grilled asparagus	
<b>SHRIMP SCAMPI*</b>	19
Served over sautéed linguine with fresh tomato, basil & topped with toasted breadcrumbs	
<b>BLACKENED SALMON*</b>	22
Grilled, served with roasted potatoes & spinach	
<b>TROUT*</b>	22
Grilled and topped with a caper vinaigrette served with garlic mashed potatoes and grilled asparagus	
<b>VEAL PARMIGIANA*</b>	25
Served with a side of Penne Marinara	

**\*CONSUMER ADVISORY:** The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.