






SALADS AND STARTERS

SIDE SALAD: Romaine lettuce, grape tomatoes and spring mix. \$6.50 


SPINACH: Fresh spinach, crumbled gorgonzola, spicy caramelized pecans, dried cranberries and raspberry Dijon dressing. \$11 Add grilled chicken \$6 

ANTIPASTO: Romaine lettuce, spring mix, pepperoni, salami, ham, feta and Kalamata olives. \$16

MEG'S SALAD: Romaine lettuce, spring mix,  tomatoes, roasted red peppers, spicy caramelized pecans, feta \$15 add salami \$3 add grilled chicken \$6

HOUSE SALAD: Romaine lettuce, spring mix, grape tomatoes, and red onion. \$11   Add chicken \$6

CAESAR SALAD: Romaine lettuce, house made croutons, Caesar dressing. Small \$6 Large \$11 Add grilled chicken \$6

CAPRESE: Fresh mozzarella, grape tomatoes, fresh basil, & extra virgin olive oil. \$8 

SMALL PLATES: Cheese, salami, or olives \$3 each. Prosciutto di Parma \$5 Small side spicy caramelized pecans \$3

MEATBALLS: House made, veal and pork, tomato basil sauce and sprinkled with parmesan cheese. 6 per order. \$8

SMALLER PORTIONS AND SIDES

Small spaghetti, fettuccini, or taglierini with tomato basil, alfredo, sugo or butter-parmesan \$9

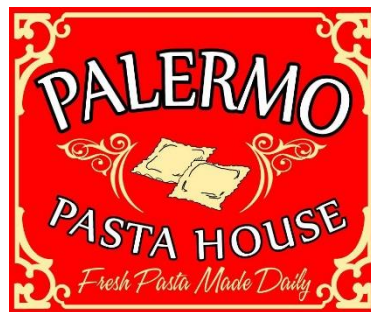
Small spaghetti (or other regular pasta) and 6 meatballs, tomato basil sauce \$14

6" Cheese Flatbread \$10 

6" Cheese Calzone \$10 

Side of **meatballs** (6) \$7 (see appetizer)

Side of **grilled chicken** \$6




A family-oriented artisanal pizza and pasta restaurant

The Pasta-bilities are endless!

BAKED PASTAS AND OTHER

LASAGNE BOLOGNESE: House made semolina pasta sheets, layered with ragu and ricotta. Topped with cheese and gratineed. \$22



CANNELLONI: House made semolina pasta tubes, filled with ricotta and spinach topped with tomato basil and cheese and gratineed. \$16 



CHICKEN PARMESAN WITH ITALIAN HAM: Breaded chicken breast, Italian roasted ham, tomato basil sauce, seasonings topped with cheese. (ask for availability) Includes a side of small spaghetti. \$20 Substitute side with fettuccini alfredo \$22

18% gratuity will be added for groups of 6 or more. Modifications will be politely declined.

PIZZAS AND CALZONES

Thin crust, hand tossed, artisanal pizzas referred to in the old neighborhood as "pizza a la piedra" because it was cooked directly on pizza stone. The dough is made in house and cold fermented with no chemicals allowed to rise over several days. Cheese is hand grated and our own fennel pork sausage is prepared on-site. Our signature pizzas are very labor intensive, but we believe it results in a markedly better product.

12" CHEESE PIZZA Mozzarella and  sauce (Toppings additional, 3 max) \$15
6" CHEESE FLATBREAD Mozzarella and sauce (Toppings additional, 2 max) \$10 








12" CALZONE Ricotta and Mozzarella (Toppings additional, 3 max) \$15 
6" CALZONE Ricotta and Mozzarella (Toppings additional, 2 max) \$10 

PIZZA TOPPINGS

Gorgonzola \$2	Fresh tomatoes \$2
Feta \$2	Hot peppers \$2
Spinach \$2	Pepperoni \$2
Fresh basil \$2	Salami \$2
Extra mozzarella \$2	Green olives \$2
Fresh mozzarella \$4	Artichokes \$2
Red onions \$2	Meatballs \$6
Prosciutto \$6	Chicken \$6
Sharp Provolone \$2	Kalamata olives \$2
Ricotta \$2	Mushrooms \$2
Garlic \$1	Fennel sausage \$2
Roasted red peppers \$2	Ham \$2
Chipotle \$2	

Sub pesto for pizza sauce, \$3










CREAM SAUCES

 Alfredo Regular:\$15 Ravioli: \$17	Cream, butter, parmesan, seasonings.
Chicken Alfredo Regular:\$20 Ravioli:\$22	Cream, butter, parmesan, grilled marinated chicken, seasonings.
 Gorgonzola Regular:\$16 Ravioli:\$18	Cream, gorgonzola, seasonings.
Palermo Regular:\$22 Ravioli:\$24	Cream, roasted red peppers, gorgonzola, grilled marinated chicken, seasonings.
Chicken Artichoke Regular:\$21 Ravioli:\$23	Cream, grilled marinated chicken, artichoke hearts, seasonings.
 Mushroom Cream Regular:\$17 Ravioli:\$19	Cream, butter, garlic, crimini (brown) mushrooms, parmesan, seasonings.
 Spinach Cream Regular:\$17 Ravioli:\$19	Cream, butter, garlic, spinach, parmesan, seasonings.
 Marsala Mushroom Cream Regular:\$21 Ravioli:\$23	Cream, butter, garlic, crimini (brown) mushrooms, marsala wine, parmesan, seasonings.
 Caprese Cream Regular:\$18 Ravioli:\$20	Cream, garlic, grape tomatoes, fresh basil, parmesan, seasonings.
Sausage & Peppers Regular:\$21 Ravioli:\$23	Cream, garlic, <u>house-made</u> fennel sausage, roasted red peppers, parmesan, seasonings.
Italian Ham & Mushrooms Regular:\$21 Ravioli:\$23	Cream, butter, garlic, Italian roasted ham, crimini (brown) mushrooms parmesan, seasonings.
Prosciutto, Mushrooms & Peppers Regular:\$22 Ravioli:\$25	Cream, garlic, prosciutto di parma, crimini (brown) mushrooms, roasted red peppers, seasonings.
Carbonara Regular:\$18	Egg, cream, parmesan, pancetta (Italian bacon), seasonings. Served room temp
 Pesto Cream Regular:\$18 Ravioli:\$20	Cream, pine nuts, garlic, fresh basil, olive oil, parmesan, seasonings.

PASTA SHAPES

ALL OUR PASTA IS MADE IN HOUSE.

PICK YOUR PASTA AND SELECT YOUR SAUCE TO CREATE YOUR OWN PERSONALIZED DISH.

SPAGHETTI  	MADE WITH SEMOLINA AND WATER. SIMPLE HEARTY FLAVOR;
FETTUCCINNE 	FLAT NOODLES, MEDIUM WIDTH (6 MM), MADE WITH FLOUR AND EGGS. RICH AND SILKY FLAVOR.
TAGLIERINI 	FLAT NOODLES, NARROW WIDTH (2 MM), MADE WITH FLOUR AND EGGS. DELICATE SILKY FLAVOR.
FUSILLI  	SCREW SHAPED PASTA, MADE WITH SEMOLINA AND WATER. RUSTIC, HEARTY FLAVOR.
BUCATINI  	LONG THIN, HOLLOW SPAGHETTI, MADE FROM SEMOLINA AND WATER. HEARTY FLAVOR.
RAVIOLI 	SQUARES OF PASTA MADE FROM SEMOLINA AND WATER, STUFFED (FILLINGS VARY, PLEASE ASK).

Add chicken or meatballs (6) for \$5 to any pasta!

DESSERTS

HOUSE MADE TRADITIONAL CANNOLI \$5

DULCE DE LECHE CANNOLI \$5

ADDITIONAL HOUSE MADE DESSERTS OFFERED SEASONALLY



VEGETARIAN









VEGAN









SPICY

*The carbonara contains fresh eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RED SAUCES

 Tomato Basil Regular:\$15 Ravioli: \$17	Vine ripened plum tomatoes, aromatic vegetables and herbs.
Sugo Regular:\$18 Ravioli: \$20	Braising juices from veal short ribs: tomato juice, aromatic vegetables, white wine, herbs and seasonings.
 Red Mushroom Regular:\$17 Ravioli: \$19	Tomato basil sauce with crimini (brown) mushrooms.
 Puttanesca Regular:\$18 Ravioli: \$20	Tomato basil, Kalamata olives, capers, crushed red pepper, seasonings.
Meat Sauce Regular:\$20 Ravioli: \$22	Tomato basil, beef and pork.
 Arrabiata Regular:\$16 Ravioli: \$18	Tomato basil, crushed red pepper, seasonings.
 Pizzaiola Regular:\$18 Ravioli: \$20	Tomatoes, garlic, roasted red peppers, hot cherry peppers, seasonings.
 Amatriciana Regular:\$20 Ravioli: \$22	Tomato basil, pancetta (Italian bacon), crushed red pepper, seasonings.

PINK AND OTHER SAUCES

 Pink Tomato Basil Regular:\$16 Ravioli: \$18	Tomato basil, cream, seasonings.
 Pink Mushroom Regular:\$18 Ravioli: \$20	Tomato basil, cream, crimini (brown) mushrooms, parmesan, seasonings.
Ragu Bolognese Regular:\$23 Ravioli: \$25	Beef and pork, aromatic vegetables, tomato, cream, seasonings.
 Aglio, Olio, and Pepperoncini  Regular:\$15 Ravioli: \$17	Extra virgin olive oil, garlic and crushed red pepper.
 Scarparo Regular:\$18 Ravioli: \$20	Pesto, tomato basil, cream, sharp provolone, seasonings.
 Butter Parmesan Regular:\$15 Ravioli: \$17	Sweet cream butter, parmesan, seasonings.