



## Soup & Salads

**TOMATO BASIL SOUP 8**  
cream, herbs

**CAESAR SALAD 8**  
romaine lettuce, parmesan, garlic croutons, caesar dressing  
add chicken +6 or shrimp +8

**NÒ-CE SALAD 9**  
iceberg wedge, olives, pepperoncinis, pepperoni, tomatoes,  
pickled onions, mozzarella, choice of dressing  
add chicken +6 or shrimp +8

**TORTELLINI PASTA SALAD 12**  
olives, pepperoncinis, pepperoni, tomatoes, mozzarella,  
italian dressing

## Sandwiches

*all sandwiches come with fries*

**NÒ-CE BURGER 13**  
6oz. burger, mozzarella, pickled onions & zucchini, lettuce, tomato

**CHICKEN PARMESAN SANDWICH 13**  
marinara sauce, mozzarella, garlic bread

**MEATBALL SANDWICH 15**  
spicy marinara sauce, parmesan, garlic bread

**HOT ITALIAN BEEF SANDWICH 15**  
giardiniera, provolone, garlic bread

## Starters

**MARGHERITA FLATBREAD 10**  
fresh tomatoes, mozzarella, basil, roasted garlic, marinara sauce

**CHILLED PEEL & EAT SHRIMP 16**  
spicy vodka cocktail sauce, parsley, lemon

**ITALIAN FONDUTA 13**  
fontina-mozzarella cheese dip, italian sausage, tomato,  
basil, pepperoncinis, marinara sauce

**BAKED BURRATA CHEESE 13**  
fresh tomatoes, basil, balsamic reduction, crostini

**FRIED FOUR CHEESE RAVIOLI 10**  
marinara sauce, fresh parmesan

**ITALIAN POUTINE 14**  
bolognese sauce, mozzarella, parmesan, french fries

**FRIED CALAMARI 14**  
olive relish, green onions, lemon aioli

**STEAMED CLAMS 16**  
garlic butter, parsley, white wine, lemon, focaccia bread

**MEATBALLS 11**  
house-made meatballs, parmesan crisp, spicy marinara sauce

**SEAFOOD STUFFED MUSHROOMS 13**  
seafood, mozzarella, breadcrumbs, herbs, pesto aioli

## Primo

*Single/Shareable*

**MEATBALLS & PASTA 17/25**  
house-made meatballs, spaghetti, parmesan, marinara sauce

**SHRIMP ALFREDO 23/32**  
creamy parmesan sauce, fettuccine, herbs, parmesan

**CHICKEN SALTIMBOCCA 22/31**  
prosciutto ham, sage, provolone,  
roasted garlic mashed, natural jus

**HOUSE-MADE BAKED LASAGNA 19/29**  
oven-baked pasta layered with bolognese sauce,  
ricotta, mozzarella

**EGGPLANT PARMESAN 18/27**  
fried eggplant, spaghetti, parmesan, marinara sauce

**CHICKEN PARMESAN 19/29**  
breaded chicken breast, mozzarella, basil, spaghetti,  
marinara sauce

## From The Grill

*all entrées are served with a choice of two sides*

**BLACK ANGUS SIRLOIN STEAK 33**  
add shrimp scampi +8

**NORTH ATLANTIC SALMON 27**

**HERB ROASTED CHICKEN BREAST 23**

## Sides 6

ROASTED GARLIC MASHED POTATOES  
BAKED MAC & CHEESE

SPAGHETTI WITH MARINARA SAUCE  
FETTUCCHINE WITH ALFREDO SAUCE  
SEASONAL VEGETABLE



## Featured Cocktails

**BASIL LEMONADE** 9  
*grey goose vodka, lemonade, fresh basil*

**ITALIAN MARGARITA** 10  
*don julio tequila, amaretto, orange juice, lime*

**WHITE PEACH SANGRIA** 10  
*ketel one vodka, peach purée, white zinfandel, fresh cut fruit*

**BELLINI** 9  
*la marca prosecco, peach purée*

**ESPRESSO MARTINI** 10  
*tito's handmade vodka, kahlúa coffee liqueur, espresso*

## Beer

### DOMESTIC 5

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite

### DRAFT 5.75

Peroni Nastro Azzurro  
Rhinegeist Truth IPA  
Blue Moon Belgian White  
Michelob Ultra

### IMPORT 6

Yuengling Lager  
Corona Extra  
Dos Equis Lager  
Shock Top Belgian White  
Heineken Original  
Heineken 0.0  
Stella Artois

### CRAFT 7

Bell's Two Hearted Ale IPA  
Sierra Nevada  
Samuel Adams Boston Lager  
Guinness Draught  
Elysian Space Dust IPA

## Wines

*Glass/Bottle*

### RED WINE 10/48

Apothic Red Meritage  
Louis M. Martini Cabernet Sauvignon  
Julia James Pinot Noir  
Rodney Strong Merlot  
Cavaliere d'Oro Chianti Classico

### SPARKLING WINE 9/45

La Marca Prosecco

### WHITE WINE 9/45

Beringer Main & Vine White Zinfandel  
Kendall-Jackson Chardonnay  
Maso Canali Pinot Grigio  
Whitehaven Sauvignon Blanc  
Chateau Ste. Michelle Riesling  
Risata Moscato d'Asti

### FEATURED WINE

*Ask your Server*