

CHICAGO STYLE PIZZA

THIN CRUST CHEESE 12" 17.00 14" 19.00
Extra thin crust available upon request
Double dough hand rolled edge available for extra ingredient charge. Cut in squares

STUFFED CHEESE 12" 22.45 14" 24.45
This famous Chicago-style pizza is baked in a pan with a bottom crust followed by mozzarella cheese and your favorite ingredients, then topped with a second layer of dough and finished off with a chunky tomato sauce

TRADITIONAL PAN CHEESE 12" 19.45 14" 21.45
This pizza is made with a thick crust topped with pizza sauce, your favorite ingredients and mozzarella cheese on top

SICILIAN PAN CHEESE 12" 19.45 14" 21.45
This pizza is made with a thick crust followed by mozzarella cheese, your favorite ingredients and topped with chunky tomato sauce



EAST COAST STYLE PIZZA

NEW YORK "CLASSIC"
Aprox 12"x16" square

GRANDMA TOMATO PIZZA PIE 22.45
A layer of dough stretched into an oiled rectangle Sicilian pan, topped with Mozzarella, chunky tomato sauce, garlic, olive oil and oregano
It is thinner than our deep dish/pan pizza

GLUTEN FRIENDLY PIZZA

10" x 8" GLUTEN FRIENDLY DETROIT STYLE 17.95
10" GLUTEN FRIENDLY THIN CRUST CHEESE 14.95
10" x 8" GLUTEN FRIENDLY SQUARE CHEESE PIE 17.95

Toppings \$2.75 each

TOPPING (each) 12" - 2.95 | 14" - 3.20
*Premium topping, charged as 2 Toppings

SINGLE TOPPING CHARGE
Fennel Sausage · Bacon · Canadian Bacon · Meatballs
Pepperoni · Anchovy · Black Olives · Green Olives
Kalamata Olives · Green Peppers · Onions · Zucchini
Spinach · Capers · Tomatoes · Mushrooms · Fresh Garlic Broccoli
Pineapple · Hot Giardiniera · Jalapenos
Pepperoncini · BBQ Sauce

DOUBLE TOPPING CHARGE
Ground Beef · Roast Beef · Prosciutto · Feta Cheese · Chicken
Goat Cheese · Ricotta Cheese · Fresh Mozzarella · Artichokes
Roasted Red Peppers · Alfredo Sauce · Pesto Sauce

Add **Burrata** cheese to any pizzas - \$6.95
(Outer shell Fresh Mozzarella with creamy center)

SOFT DRINKS

FOUNTAIN DRINKS Coke, Diet Coke, Coke Zero, Barq's Root Beer Sprite, Pink Lemonade or Unsweetened Iced Tea	3.95	SAN BENEDETTO SPARKLING WATER	3.95
IBC ROOT BEER (bottle)	2.95	SAN BENEDETTO STILL MINERAL WATER	3.95
GOLD PEAK ICED TEAS Green, Raspberry or Unsweetened	2.95	CAN OF POP	2.20
SAN PELLEGRINO SODAS <i>Limonata, Aranciata or Aranciata Rossa</i>	2.95	KIDDY COCKTAIL	3.95
		MILK	3.50
		CHOCOLATE MILK	3.95

APPETIZERS

BRUSCHETTA (3pcs) Toasted rustic bread topped with tomatoes, basil, fresh mozzarella, roasted peppers and olive oil	7.50	MEATBALLS & BURRATA Meatballs in marinara sauce, topped and lightly baked with Burrata cheese	11.95
FRIED ZUCCHINI Lightly floured and fried, served with creamy garlic and parmesan cheese	6.95	STEAMED MUSSELS Red or White sauce, served with Crostini	14.95
SAMPLER PLATTER Mozzarella sticks, toasted ravioli, fried zucchini, jalapeño rice poppers & mini panzerotti, served with ranch or marinara sauce	16.95	FRIED CALAMARI Our delicious calamari fried to perfection, served with lemons and choice of marinara or cocktail sauce	13.95
RAPINI & SAUSAGE Sautéed broccoli rabe with Barese sausage and cherry tomatoes, topped with crushed croutons, olive oil & parsley	10.50	GRILLED CALAMARI Tender calamari grilled to perfection, served over sautéed spinach and lemons	15.50
BAKED ARTICHOKE HEARTS Tender artichoke hearts baked in our herb-butter breading, served with lemon	9.95	GRIGLIATA (Grilled Seafood) Grilled marinated octopus, shrimp and calamari served over rapini and Tuscan beans	26.95
BRACIOLA (Gluten Friendly) Ground steak rolled & stuffed with parsley, garlic, Guanciale (pork jowls) and cheese, topped with tomato sauce	10.95	SEAFOOD PLATTER (Fried or Grilled) Baked clams, shrimp, calamari, and octopus served with lemon	32.95
PANZEROTTINI 6pcs - 6.50 12pcs - 12.50 Mini fried panzerotti, filled with tomato sauce & mozzarella cheese. Choice between plain with marinara sauce or tossed in garlic butter sauce with parmesan and parsely		BAKED CLAMS (6) - 9.95 (12) - 19.50 East Coast clams, baked in our herb-butter breading, served with lemon	
		MINI ARANCINI RICE BALLS (3pcs) Choices: - Fresh Mozzarella, Tomato Sauce, Peas - Fresh Mozzarella, Tomato Meat Sauce, Peas	6.95

SALADS/SOUPS

CAPRESE Fresh mozzarella, tomatoes and basil, served on Romaine lettuce with Balsamic dressing and olive oil	10.50	CHOPPED SALAD Romaine lettuce, breaded or grilled chicken breast, bacon, cheddar cheese, black olives, tomatoes and cucumber with your choice of dressing	12.50
HOUSE Made with lettuce, Romaine, mixed greens, cucumbers, tomatoes and red onions with Balsamic dressing	9.50	CHICK PEA SALAD Chick peas, arugula, romaine, cherry tomatoes, cucumber, red onions, crisp Guanciale bacon and feta cheese with Greek dressing	11.50
ROCKET Made with arugula, tomatoes, anchovies and shaved parmesan cheese with lemon-olive oil dressing	10.50	BARESANA Creamy Burrata cheese with prosciutto on a bed of arugula greens with artichokes, tomatoes and olives, drizzled with olive oil and balsamic-fig syrup	14.95
CESARE 9.50 w/ chicken 14.50 Caesar salad made with Romaine, croutons, shaved parmesan cheese and Caesar dressing		SOUPS Minestrone, Cream of Chicken, Chicken Rice	4.95
SIDE DINNER SALAD	5.50		

PASTAS

SPAGHETTI, MOSTACCIOLI OR RIGATONI

Served with your choice of meat, marinara or Pomodoro sauce

w/ sausage or meatballs

13.95

BAKED RIGATONI

Baked with ricotta and mozzarella cheese with meat or marinara sauce

19.50

16.95

GNOCCHI

Potato dumplings served with meat, marinara or pesto sauce

16.50

CAVATELLI VODKA

Tubular pasta served in a creamy tomato vodka sauce

16.95

RIGATONI BOSCAIOLA

Fennel sausage, peas and cremini mushrooms in a creamy tomato sauce

17.50

TORTELLINI ALFRESCO

Cheese tortellini in a garlic-olive oil sauce with artichoke hearts, shaved parmesan cheese, diced tomatoes and basil

17.50

CAVATELLI CRUDAIOLA

Olive oil, garlic, fresh tomatoes, arugula and topped with creamy Burrata cheese

20.50

LASAGNA

Meat and cheese with meat or marinara sauce

17.50

ORECCHIETTE BRACIOLE

Ground steak rolled and stuffed with parsley, garlic, Guanciale (pork jowls) and cheese topped with tomato sauce

20.50

"A Specialty of Puglia"

RIGATONI NAPOLETANA

Tomato ragú sauce with shredded braised beef short ribs

"A Specialty of Naples"

21.95

CHEESE RAVIOLI

Parmiggiano Reggiano cheese filled ravioli in meat or marinara sauce

16.95

MEAT RAVIOLI

Braised short rib of beef filled ravioli in meat or marinara sauce

16.95

ORECCHIETTE BARESE

Broccoli Rabe (Rapini) with Barese sausage and Tuscan beans in a garlic-olive oil sauce

18.95

SPAGHETTI CARBONARA

Crispy Guanciale (pork jowls) in an egg yolk cream sauce with Romano and Parmesan cheese

17.50

FETTUCCINE ALFREDO

Egg Fettuccine in a creamy parmesan cheese sauce

17.50

GNOCCHI AL FORNO

Gnocchi pillows stuffed with spinach, baked in a tomato vodka sauce, with fresh mozzarella

19.95

ORECCHIETTE SAUSAGE RAGÚ

Little ear shaped pasta in a tomato Ragú sauce with Barese sausage

17.95

GNOCCHI CREMA PORCINI

Spinach and Ricotta stuffed Gnocchi pillows tossed in a Porcini mushroom cream sauce

20.50

SUBSTITUTE GLUTEN FREE PASTA

Penne or Gnocchi

ADD 4.00

SEAFOOD PASTA

LINGUINE VONGOLE

Fresh steamed baby clams in a red or white sauce

20.50

LINGUINE COZZE

Fresh steamed mussels in a red or white sauce

20.50

LINGUINE CALAMARI

Tender sautéed squid in marinara sauce

20.50

LINGUINE PESCATORE

Shrimps, calamari, baby clams and mussels in marinara sauce

26.95

FETTUCCINE ZUCCHINI SCAMPI

Sautéed shrimp and zucchini in a garlic olive oil sauce with cherry tomatoes, Parsley and shaved Parmesan cheese

22.95

DINNER ENTREES

Some entrees served with mixed vegetables and your choice of pasta, potato or rice with peas

BAKED CHICKEN ITALIANO

Half bone-in chicken baked with olive oil, garlic and Italian seasonings, served with roasted potatoes

14.95

PANKO ENCRUSTED COD

Fresh Alaskan Cod served in a lemon-butter parsley sauce

21.95

OCTOPUS GARDEN

Grilled octopus over sauteed rapini, served with roasted potatoes

21.50

6 PC GRILLED SHRIMP DINNER

Served with lemon and honey mustard sauce

21.50

GRILLED HANGAR STEAK

A juicy 8oz. choice steak lightly seasoned and cooked to order

21.50

GRILLED PORK CHOPS

Two center cut pork chops with olive oil and fresh herbs

20.95

BREADED PORK CHOPS

Two center cut pork chops pan-fried then baked, served with lemon

20.95

ITALIAN FAVORITES

Served with mixed vegetables and your choice of pasta or potato

PORKCHOP (single) -16.95 (double) - 24.95 · CHICKEN BREAST-19.50

VESUVIO

Olive oil, garlic, white wine, peas, fresh herbs and roasted potatoes (no pasta)

MARSALA

Cremini mushrooms, Marsala wine and demi glace

FRANCESE

Egg battered in a white wine and lemon butter sauce

PARMIGIANA

Breaded and baked with mozzarella and parmesan cheeses in a marinara sauce served with pasta (no potatoes)

EGGPLANT PARMIGIANA

Battered eggplant baked with ricotta, mozzarella and parmesan cheeses in marinara sauce served with pasta (no potatoes)

17.50

SIDES

SAUTEED SPINACH

5.95

VESUVIO POTATOES

5.50

MASHED POTATOES

3.50

FRENCH FRIES

3.50

RICE AND PEAS

3.95

BROCCOLI

5.95

SIDE OF PASTA (MEAT OR MARINARA SAUCE)

7.95

SIDE DINNER SALAD

5.50

SIDE MARINARA SAUCE

1.50

RAPINI

5.95

NOTES

* **Disclaimer:** While we strive to ensure our gluten-free items are safe for your diet, we cannot guarantee with 100% confidence that cross-contamination between ingredients will not occur

*Coupons and Special Offers are NOT valid in the Dining Room

* **Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

* An additional charge may apply to other items ordered from carry-out menu. Ask you server for details