

~ Red Wines ~

<u>Bin Number</u>			<u>Bottle</u>
55	Nozzole Chianti Classico	Italy	\$29.00
57	Antinori Santa Christina Super Tuscan	Italy	\$22.00
62	Louis Jadot Beaujolais	France	\$20.00
45	Sterling Vineyards Cabernet	California	\$35.00
61	Hess Select Cabernet	California	\$27.00
56	Columbia Crest Merlot	Washington	\$24.00
47	Robert Mondavi Capa Pinot Noir	California	\$34.00
65	Jacob's Creek Shiraz	Australia	\$21.00
66	Rose Mount Shiraz	Australia	\$24.00

~ White Wines ~

<u>Bin Number</u>			<u>Bottle</u>
20	Robert Mondavi Napa Chardonnay	California	\$30.00
24	Kendall Jackson Chardonnay	California	\$24.00
25	Macon Lugny Chardonnay	France	\$22.00
26	Castello D'Alboa Pinot Grigio	Italy	\$22.00
31	Woodbridge Pinot Grigio	Italy	\$18.00
27	Antinori Orvieto	Italy	\$22.00
28	Chateau St. Michelle Riesling	Washington	\$18.00
22	Sterling Vineyards Sauvignon Blanc	California	\$25.00
30	Fetzer Sauvignon Blanc	California	\$20.00
32	Beringer Chenin Blanc	California	\$18.00

~ Blush and Sparkling Wines ~

<u>Bin Number</u>		<u>Bottle</u>
40	Woodbridge White Zinfandel	\$17.00
41	Beringer White Zinfandel	\$18.00
42	Forest Glen White Merlot	\$19.00
10	Korbel Brut	\$27.00
11	Martini & Rossi Asti	\$25.00

~ House Wines ~

Glass \$5.00
 Half Carafe \$11.00
 Carafe \$17.00

Folonari Pinot Grigio	Yellow Tail Shiraz
Beringer Stone Cellars Chardonnay	Beringer Stone Cellars Merlot
Inglenook White Zinfandel	Inglenook Cabernet
Riunite Bianco	Carlo Rossi Chianti
Chateau St. Michelle Riesling	Bolla Valpolicella
	Riunite Lambrusco

~ Appetizers ~

- Bruschetta \$3.95** *Toasted slices of Italian bread with garlic, olive oil, tomatoes, and basil.*
- Homemade Chips with Ranch Dressing \$2.95**
- Mussels \$6.95** *Sautéed in olive oil, garlic, and marinara sauce.*
- Zucchini Fritti \$5.95** *Lightly breaded and deep-fried, mounded high, served with marinara sauce.*
- Stuffed Banana Peppers \$6.95** *Baked and topped with marinara sauce and melted provolone.*
- Provolone Wheel \$3.95** *Lightly breaded and deep-fried, served with marinara sauce.*
- Shrimp Cocktail \$8.95** *Chilled shrimp with lemon wedges and cocktail sauce.*
- Calamari \$7.95** *Lightly breaded and deep-fried, served with marinara sauce.*
- Blackened Shrimp Louisiana \$7.95** *With roasted peppers.*
- Chicken Wings (12) \$7.50** *Your choice of Hot, Mild, Cajun, or Garlic.*

~ Soups ~

- Cup **\$2.25**
Bowl **\$3.25**

Italian Wedding Soup and Zuppa del Giorno (Soup of the Day)

~ Salads ~

- House Salad \$3.50** *Mixed greens with tomatoes, cucumbers, and black olives.*
- Antipasto Salad \$6.95** *Italian meats and cheeses served over mixed greens.*
- Classic Caesar Salad \$6.95** *Romaine tossed with croutons, asiago cheese, and Caesar dressing.*
- Blackened Chicken Caesar Salad \$7.95** *Classic Caesar Salad topped with blackened chicken.*
- Spinach and Grilled Chicken Salad \$7.95** *Crisp spinach topped with mushrooms, onions, hard-boiled eggs, served with warm raspberry vinaigrette.*
- Chicken Bruschetta Salad \$7.95** *Grilled chicken, topped w/ bruschetta tomatoes, over mixed greens.*
- Grilled Chicken Salad \$6.95** *Grilled chicken, mushrooms, french fries, cheddar cheese, mixed greens.*
- Grilled Steak Salad \$7.95** *Grilled steak, mushrooms, french fries, cheddar cheese, mixed greens.*
- Grilled Shrimp Salad \$7.95** *Grilled shrimp, roasted red peppers, fries, asiago cheese, mixed greens.*
- Grilled Salmon Salad \$7.95** *Grilled salmon with Bermuda onions over mixed greens.*

~ Salad Dressings ~

- House, Balsamic Basil Vinaigrette, Caesar, French, Ranch, Thousand Island, Raspberry Vinaigrette, Honey Mustard.*
- Homemade Creamy Bleu Cheese Dressing or Crumbled Bleu Cheese or Crumbled Feta Cheese add \$1.00*

~ Entrees ~

Chicken Parmigiana \$14.95 *Breaded and topped with marinara sauce and provolone cheese.*

Chicken Romano \$14.95 *Dipped in our Romano batter and grilled to perfection.*

Chicken Piccata \$14.95 *Boneless breasts sautéed in a white wine, lemon, and caper sauce.*

Chicken Marsala \$14.95 *Boneless breasts sautéed with mushrooms and Marsala wine.*

Chicken Scaloppini \$14.95 *Sautéed with mushrooms, onions, peppers, and marinara sauce.*

Chicken Pizzaiola \$14.95 *Sautéed in olive oil, garlic, oregano, and marinara sauce.*

* Filet Mignon \$20.95 *Chef's cut with sautéed mushrooms (medium well and well, butterflied).*

* Broiled New York Strip Steak \$16.95 *A hearty portion, served with sautéed mushrooms.
with bleu cheese or roasted red peppers add \$1.00*

Grilled Pork Chops \$14.95 *Two center-cut chops grilled to perfection.*

Veal Romano \$16.95 *Medallions dipped in our Romano batter and grilled to perfection.*

Veal Marsala \$16.95 *Medallions sautéed with mushrooms and Marsala wine.*

Veal Scaloppini \$16.95 *Medallions sautéed with mushrooms, onions, green peppers, marinara.*

Veal Piccata \$16.95 *Medallions sautéed in a white wine, lemon, and caper sauce.*

Veal Sicilian \$16.95 *Medallions sautéed in white wine with artichokes and black olives.*

Cod English or Almondine \$15.95 *Broiled, topped w/ seasoned breadcrumbs or almonds.*

Cod Parmigiana \$15.95 *Breaded and topped with marinara sauce and provolone cheese.*

Garlic Fried Shrimp \$16.95 *Lightly breaded, seasoned, and deep-fried.*

Shrimp and Scallops Abruzzi \$16.95 *Broiled in lemon-butter sauce with breadcrumbs.*

Shrimp Scampi \$16.95 *Sautéed in white wine and garlic butter sauce.*

Filet of Salmon \$15.95 *Grilled with garlic butter and roasted red peppers.*

* Surf & Turf \$29.95 *Shrimp and char-grilled filet, served with sautéed mushrooms.
(Medium well and well will be butterflied.)*

**All Entrees are served with bread & butter, house salad,
and choice of vegetable, potato, or pasta (chef's choice).**

*** Consuming raw or undercooked meats may increase your risk of foodborne illness,
especially if you have certain medical conditions.**

~ Sandwiches ~

- Fish Sandwich \$6.95 *Golden fried fish filet on a toasted bun.*
- Grilled Portabella \$6.95 *With roasted red peppers and asiago cheese on hoagie bun.*
- Italian Hoagie \$6.95 *Baked Italian meats, provolone, lettuce, tomatoes, onions, house dressing.*
- Meatball Hoagie \$6.95 *Homemade meatballs, marinara sauce, and melted provolone.*
- Mauro's Veal Sandwich \$6.95 *Grilled veal, hot peppers, onions, mushrooms, provolone.*
- Chicken Parm Sandwich \$6.95 *Breaded chicken breast topped with marinara and cheese.*
- Chicken Deluxe \$6.95 *Grilled chicken topped with cheese and bruschetta tomatoes.*
- Cheeseburger \$6.95 *All beef patty cooked to perfection, served with lettuce, tomato, french fries.*
- Reuben Wrap \$6.95 *Hot corned beef, sauerkraut, Swiss cheese, wrapped in a grilled tortilla.*
- Philly Cheese Steak \$6.95 *Hot sliced beef, sautéed onions, peppers, mushrooms, provolone cheese.*

All Sandwiches are served with our homemade potato chips.

~ Desserts ~

\$4.50

Our homemade **Tirami Su** accompanied by other specialty desserts will be presented tableside.

~ Beverages ~

\$1.75

Pepsi, Diet Pepsi, Mt. Dew, 7Up, Ginger Ale, Root Beer, Hot Tea, Iced Tea, Coffee, and Milk

~ Hours ~

Monday thru Saturday: 11:00 am – Close

Lunch is served until 3:00 pm

Sunday: Closed

Restaurant is available on Sundays for parties of 25 or more. Please call in advance to reserve.

~ Take-Out ~

Entire menu is available. Ask for a copy of our take-out menu.
Call 724-523-3391.

Parties of 8 or more: One check with 18% gratuity added.

Gift Cards available.