



STARTERS

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| MOZZARELLA FRITTA | 6.95 | ANTIPASTO ITALIANO | 15.95 |
| Deep fried mozzarella sticks served with our marinara sauce | | Prosciutto, sopressata, roasted peppers, fior di latte mozzarella, imported olives and grilled eggplant | |
| CALAMARI FRITTI | 9.95 | PANZEROTTI | 9.95 |
| Crisp fried calamari served with our savory spicy marinara | | A specialty from Puglia! Hand rolled, deep fried pizza dough, filled with roasted tomatoes and smoked mozzarella | |
| ZUPPA POSILLIPO | 10.95 | RAVIOLI FRITTI | 9.95 |
| Mussels and clams in a delicious tomato garlic broth | | Ravioli filled with a blend of spicy cheeses lightly breaded and deep fried, served with our famous jalapeno ranch | |
| PATATINE ROSMARINO  | 7.95 | PROSCIUTTO & ASPARAGI  | 9.95 |
| French fries seasoned with fresh rosemary and topped with parmigiano reggiano | | Fresh asparagus spears wrapped with parma prosciutto, baked, and sprinkled with pecorino | |
| OLIVE CALDE | 9.95 | | |
| Red and green cerignola olives, pitted and unpitted kalamata olives in warm extra virgin olive oil | | | |

FLATBREADS

A thin pizza crust with delicious toppings

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| AGLIO E POMODORINI | 10.95 |
| Sliced garlic, fresh cherry tomatoes and sea salt drizzled with extra virgin olive oil | |
| FORNARINA | 12.95 |
| Herbed goat cheese sprinkled with rosemary and sea salt drizzled with white truffle oil and extra virgin olive oil | |
| MOZZARELLA E POMODORO | 12.95 |
| Fresh buffalo mozzarella, torn basil and cherry tomatoes, drizzled with extra virgin olive oil | |
| PUGLIESE  | 12.95 |
| Sliced potatoes, caramelized onions and ground housemade sausage | |
| TONNO | 12.95 |
| White albacore tuna, sliced red onions and green olives, drizzled with extra virgin olive oil | |
| STEAK & CHEESE | 12.95 |
| Thinly sliced grilled rib eye steak with melted cheese, green peppers and sautéed mushrooms | |
| MASSERIA  | 12.95 |
| Sliced garlic, chopped broccoli and housemade sausage | |
| SCHIACCIATA AI FORMAGGI | 14.95 |
| Baked with burrata, brie and fior di latte mozzarella, drizzled with extra virgin olive oil | |

 House Favorites

BRUSCHETTE

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| POMODORO | 6.95 |
| Fresh diced tomatoes, garlic and basil with a drizzle of extra virgin olive oil | |
| CAPRINO | 9.95 |
| Goat cheese and roasted red peppers drizzled with extra virgin olive oil | |
| BRIE | 10.95 |
| Brie cheese, extra virgin olive oil and sun dried tomatoes | |
| SPECK | 12.95 |
| Cream cheese, sliced champignon mushrooms and sliced alto adige speck | |
| MELANZANE  | 9.95 |
| Eggplant layered with ricotta topped with marinara and melted mozzarella | |

A TASTE OF ITALY IN YOUR NEIGHBORHOOD


Enoteca Happy Hour
EVERYDAY \$6 til 6pm
 All flatbreads & bruschette
 All wines by the glass
 (Over 40 to choose from!)
 Draft beers 2 for \$6