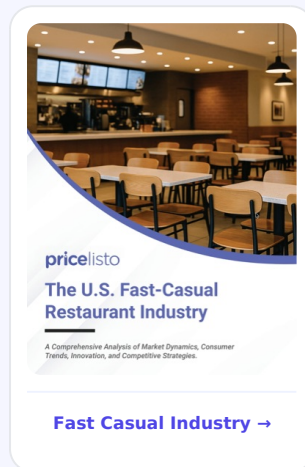




Sophia's Kitchen

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Appetizers

ITEM	PRICE
Crispy Ravioli Topped with basil pesto cream sauce & pecorino Romano cheese	\$17.00
Mussels Fra Diavolo Spicy marinara sauce. Served with artisan bread	\$20.00
Zucchini Fritti Crispy breaded zucchini served with marinara	\$14.00
Garlic Knots (Appetizers) Tossed in olive oil, parsley, garlic & Parmesan. Served with marinara	\$11.00
Zuppa di Clams White wine garlic sauce. Served with artisan bread	\$20.00
Meatballs Zesty marinara & shredded Parmesan	\$16.00
Blistered Shishito Peppers Sea salt & fresh lemon	\$12.00
Caprese Board Beefsteak tomatoes, fresh mozzarella & balsamic drizzle	\$15.00
Fritto Misto Crispy calamari, shrimp, zucchini, asparagus, shishito pepper & Calabrian drizzle	\$19.00
Burrata and Prosciutto Olives & tomatoes. Served with rosemary flatbread	\$17.00
Sausage and Peppers Olive oil, garlic, onions, pepperoncini & bell peppers	\$15.00
Shrimp Scampi Appetizer White wine sauce topped with tomatoes & capers	\$18.00

Bruschetta

ITEM	PRICE
Bruschetta	\$19.00

Soup

ITEM	PRICE
Cup Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$5.00
Bowl Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$9.00

Salad

ITEM	PRICE
Caesar Salad Romaine, homemade herb croutons, shaved Parmesan & Caesar dressing	\$13.00
Beet Salad Arugula, goat cheese & almonds in a champagne vinaigrette	\$15.00

ITEM	PRICE
Greek Salad Mixed greens, cucumbers, red onion, cherry tomatoes, Kalamata & Castelvetrano olives, feta cheese & herb vinaigrette...	\$15.00
Chopped Wedge Salad Iceberg lettuce, tomatoes, bacon, hardboiled egg, onions, bleu cheese crumbles & homemade bleu cheese dressing...	\$16.00
Tuscan Kale (Salad) Parmesan Romano, herbed panko crumbs, golden raisins & pine nuts in a lemon vinaigrette	\$14.00
Brussels Sprout Salad Dried cranberries, red onion, roasted pecans & goat cheese & Dijon vinaigrette	\$15.00
Spinach Salad Spinach, strawberries, blueberries, pecans, red onion, goat cheese & champagne vinaigrette	\$16.00
Pizza	

ITEM	PRICE
Margherita (Traditional Crust) Tomato sauce, mozzarella & fresh basil	\$16.00
Margherita (Sub Cauliflower Crust) Tomato sauce, mozzarella & fresh basil	\$22.00
Diavolo (Traditional Crust) Tomato sauce, mozzarella, spicy salami & basil	\$17.00
Diavolo (Sub Cauliflower Crust) Tomato sauce, mozzarella, spicy salami & basil	\$23.00
Wild Mushroom (Traditional Crust) EVOO, garlic, fresh mozzarella, ricotta & wild mushrooms	\$19.00
Wild Mushroom (Sub Cauliflower Crust) EVOO, garlic, fresh mozzarella, ricotta & wild mushrooms	\$25.00
Prosciutto and Fig (Traditional Crust) Fig jam, prosciutto di Parma, mozzarella, gorgonzola, arugula & balsamic drizzle	\$19.00
Prosciutto and Fig (Sub Cauliflower Crust) Fig jam, prosciutto di Parma, mozzarella, gorgonzola, arugula & balsamic drizzle	\$25.00
Brussels Sprout Pizza (Traditional Crust) Olive oil, garlic, fresh mozzarella, shredded Brussels sprouts, balsamic marinated red onion & pancetta...	\$19.00
Brussels Sprout Pizza (Sub Cauliflower Crust) Olive oil, garlic, fresh mozzarella, shredded Brussels sprouts, balsamic marinated red onion & pancetta...	\$25.00
Create Your Own Pizza (Traditional Crust) Includes homemade marinara, fresh mozzarella & 2 toppings of your choice...	\$18.00
Create Your Own Pizza (Sub Cauliflower Crust) Includes homemade marinara, fresh mozzarella & 2 toppings of your choice...	\$24.00

Panini	
ITEM	PRICE
Italian Panini (Cup - Minestrone) Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, provolone, arugula & Italian dressing	\$18.00
Italian Panini (Caesar Salad) Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, provolone, arugula & Italian dressing	\$18.00
Italian Panini (Fries) Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, provolone, arugula & Italian dressing	\$20.00

ITEM	PRICE
Turkey and Brie Panini (Cup - Minestrone) Apples, arugula & fig jam on focaccia	\$17.00
Turkey and Brie Panini (Caesar Salad) Apples, arugula & fig jam on focaccia	\$17.00
Turkey and Brie Panini (Fries) Apples, arugula & fig jam on focaccia	\$19.00
Meatball Parmigiana Panini (Cup - Minestrone) Marinara & fresh mozzarella	\$17.00
Meatball Parmigiana Panini (Caesar Salad) Marinara & fresh mozzarella	\$17.00
Meatball Parmigiana Panini (Fries) Marinara & fresh mozzarella	\$19.00
Crispy Chicken Panini (Cup - Minestrone) Avocado spread, tomato, cucumber, red onion, arugula & herb dressing on focaccia	\$18.00
Crispy Chicken Panini (Caesar Salad) Avocado spread, tomato, cucumber, red onion, arugula & herb dressing on focaccia	\$18.00
Crispy Chicken Panini (Fries) Avocado spread, tomato, cucumber, red onion, arugula & herb dressing on focaccia	\$20.00

Entrees

ITEM	PRICE
Parmigiana (Eggplant Parm) Italian classic with fresh mozzarella. Served with spaghetti	\$21.00
Parmigiana (Chicken Parm) Italian classic with fresh mozzarella. Served with spaghetti	\$27.00
Parmigiana (Veal Parm) Italian classic with fresh mozzarella. Served with spaghetti	\$36.00
Piccata (Chicken) White wine lemon butter sauce & capers. Served with Parmesan risotto	\$27.00
Piccata (Salmon) White wine lemon butter sauce & capers. Served with Parmesan risotto	\$29.00
Piccata (Veal) White wine lemon butter sauce & capers. Served with Parmesan risotto	\$36.00
Francese (Chicken) White wine lemon butter sauce topped with artichokes & served with linguini	\$27.00
Francese (Veal) White wine lemon butter sauce topped with artichokes & served with linguini	\$36.00
Short Rib Braised short rib & crimini mushroom sauce served with tagliatelle	\$32.00
Mahi Fra Diavolo Blackened Mahi in a spicy marinara. Served with linguini	\$31.00
Salmon and Vegetables Grilled salmon with sautéed seasonal vegetables	\$29.00
Branzino Rosemary vinaigrette. Served with grilled asparagus	\$34.00

Pastas

ITEM	PRICE
Spaghetti and Meatballs Zesty marinara & herbed panko crumbs	\$20.00
Arrabiata Casarecce, ground sausage & Calabrian chilis	\$22.00
Alfredo (Pastas) Tagliatelle & blackened chicken	\$23.00
Lazy Lasagna (Pastas) Parpadelle, Bolognese, ricotta, herbed panko crumbs & cracked pepper	\$26.00
Rigatoni alla Vodka (Pastas) Pink cream sauce, grilled chicken & chopped tomatoes	\$23.00
Ravioli Five cheese ravioli in a pesto cream sauce	\$25.00
Primavera Linguini tossed with olive oil, garlic, asparagus, broccoli & tri-colored cauliflower	\$21.00
Shrimp Scampi Entree Tagliatelle, tomatoes & capers in a white wine sauce	\$25.00
Linguini and Clams Hard shell & baby clams in a white wine garlic or red sauce	\$28.00
Cacio e Pepe Spaghetti, Parmesan Romano & cracked pepper	\$21.00

Picked for you

ITEM	PRICE
Lazy Lasagna Parpadelle, Bolognese, ricotta, herbed panko crumbs & cracked pepper	\$26.00
Rigatoni alla Vodka Pink cream sauce, grilled chicken & chopped tomatoes	\$23.00
Garlic Knots Tossed in olive oil, parsley, garlic & Parmesan. Served with marinara	\$11.00
Alfredo Tagliatelle & blackened chicken	\$23.00
Tuscan Kale Parmesan Romano, herbed panko crumbs, golden raisins & pine nuts in a lemon vinaigrette	\$14.00

Kids

ITEM	PRICE
Kids Fettuccine Alfredo	\$8.00
Chicken Fingers and Fries	\$10.00
Kids Mac and Cheese	\$10.00
Kids Pasta and Butter	\$7.00
Kids Cheese Pizza	\$8.00

ITEM	PRICE
Kids Spaghetti and Meatball	\$10.00
Dessert	
ITEM	PRICE
Brownie a la Mode Vanilla bean gelato, chocolate drizzle & powdered sugar	\$11.00
Tiramisu Espresso ladyfingers, sweet mascarpone mousse & fine cocoa powder	\$12.00
NY Cheesecake Caramel, berry chutney & powdered sugar	\$12.00
Key Lime Pie Custard graham cracker crust & homemade whipped cream	\$12.00
Picked for you	
ITEM	PRICE
Half Pasta Linguini tossed in choice of marinara, vodka or alfredo sauce. Served with small Caesar salad	\$13.00
Piccata Lunch Linguini sautéed in a white wine lemon butter sauce with capers	\$15.00
Blackened Mahi Wrap (Cup - Minestrone) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & coleslaw	\$17.00
Blackened Mahi Wrap (Caesar Salad) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & coleslaw	\$17.00
Blackened Mahi Wrap (Fries) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & coleslaw	\$19.00
Margherita Flatbread Tomato sauce, homemade mozzarella & fresh basil	\$11.00
Baja Tacos Beer battered cod topped with sriracha aioli & cabbage slaw on corn tortillas. Served with tomatillo salsa	\$12.00
Flatbreads	
ITEM	PRICE
Margherita Flatbread (Flatbreads) Tomato sauce, homemade mozzarella & fresh basil	\$11.00
Monte Bianco Flatbread Olive oil, garlic, homemade mozzarella, ricotta & fresh basil	\$12.00
Milano Flatbread Tomato sauce, homemade mozzarella, Italian sausage, mushrooms, green peppers & white onion	\$14.00
Pepperoni Flatbread Tomato sauce, homemade mozzarella & pepperoni	\$13.00
Diavolo Flatbread Tomato sauce, homemade mozzarella, spicy salami & basil	\$13.00
Padrino Flatbread Tomato sauce, homemade mozzarella, pepperoni, Italian sausage, ham & bacon	\$16.00

Pastas

ITEM	PRICE
Mac and Cheese Lunch Three cheese blend with rigatoni topped with diced tomatoes	\$13.00
Linguini Alla Checca Linguini, tomatoes, mozzarella, olive oil, garlic & fresh basil	\$13.00
Piccata Lunch (Pastas) Linguini sautéed in a white wine lemon butter sauce with capers	\$15.00
Half Pasta (Pastas) Linguini tossed in choice of marinara, vodka or alfredo sauce. Served with small Caesar salad	\$13.00

Wraps

ITEM	PRICE
Ahi Wrap (Cup - Minestrone) Spinach tortilla, blackened ahi tuna, Napa coleslaw & Thai chili mayo	\$17.00
Ahi Wrap (Caesar Salad) Spinach tortilla, blackened ahi tuna, Napa coleslaw & Thai chili mayo	\$17.00
Ahi Wrap (Fries) Spinach tortilla, blackened ahi tuna, Napa coleslaw & Thai chili mayo	\$19.00
Turkey BLT Wrap (Cup - Minestrone) Bacon, lettuce, tomato & turkey with chipotle mayo in a whole wheat tortilla	\$14.00
Turkey BLT Wrap (Caesar Salad) Bacon, lettuce, tomato & turkey with chipotle mayo in a whole wheat tortilla	\$14.00
Turkey BLT Wrap (Fries) Bacon, lettuce, tomato & turkey with chipotle mayo in a whole wheat tortilla	\$16.00
Blackened Mahi Wrap (Cup - Minestrone) (Wraps) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & coleslaw	\$17.00
Blackened Mahi Wrap (Caesar Salad) (Wraps) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & coleslaw	\$17.00
Blackened Mahi Wrap (Fries) (Wraps) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & coleslaw	\$19.00
Chicken Caesar Wrap (Cup - Minestrone) Chicken, parmesan cheese, romaine lettuce & Caesar dressing in a whole wheat tortilla	\$14.00
Chicken Caesar Wrap (Caesar Salad) Chicken, parmesan cheese, romaine lettuce & Caesar dressing in a whole wheat tortilla	\$14.00
Chicken Caesar Wrap (Fries) Chicken, parmesan cheese, romaine lettuce & Caesar dressing in a whole wheat tortilla	\$16.00

Tacos

ITEM	PRICE
Baja Tacos (Tacos) Beer battered cod topped with sriracha aioli & cabbage slaw on corn tortillas. Served with tomatillo salsa	\$12.00
Short Rib Tacos Short rib, guacamole, pico de gallo, cotija cheese & salsa fresca	\$12.00
Shrimp Tacos Spicy shrimp topped with diced mango, garlic cilantro lime slaw & cotija cheese on corn tortillas	\$12.00

Combos

ITEM	PRICE
Half Panini Panini of your choice. Served with Caesar salad or cup of soup. Sub French fries \$1	\$12.00
Soup and Salad Cup of soup & small Caesar salad	\$11.00

Picked for you

ITEM	PRICE
GF Pasta alla Vodka Pink cream sauce, grilled chicken & tomatoes with gluten-free pasta	\$26.00
GF Burrata and Prosciutto Olives & tomatoes	\$17.00
GF Caprese Board Beefsteak tomatoes, fresh mozzarella & balsamic drizzle	\$15.00
GF Alfredo Blackened chicken & Parmesan cream sauce with gluten-free pasta	\$26.00
GF Short Rib Braised short rib in a crimini mushroom sauce. Served over gluten-free pasta	\$35.00

Gluten Free

ITEM	PRICE
GF Mussels Fra Diavolo Spicy marinara sauce	\$20.00
GF Zuppa di Clams White wine garlic sauce	\$20.00
GF Caprese Board (Gluten Free) Beefsteak tomatoes, fresh mozzarella & balsamic drizzle	\$15.00
GF Blistered Shishito Peppers Sea salt & fresh lemon	\$12.00
GF Burrata and Prosciutto (Gluten Free) Olives & tomatoes	\$17.00
GF Sausage and Peppers Olive oil, garlic, onions, pepperoncini & bell peppers	\$15.00
GF Shrimp Scampi App White wine sauce topped with tomatoes & capers	\$18.00
Cup Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$5.00
Bowl Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$9.00
GF Beet Salad Arugula, goat cheese & almonds in a champagne vinaigrette	\$15.00
GF Greek Salad Mixed greens, cucumbers, red onion, cherry tomatoes, Kalamata & Castelvetrano olives, feta cheese & herb vinaigrette...	\$15.00
GF Chopped Wedge Salad Iceberg lettuce, tomatoes, bacon, hardboiled egg, onions, bleu cheese crumbles & homemade bleu cheese dressing...	\$16.00

ITEM	PRICE
GF Tuscan Kale Parmesan Romano, golden raisins & pine nuts in a lemon vinaigrette	\$14.00
GF Brussels Sprout Salad Dried cranberries, red onion, roasted pecans & goat cheese & Dijon vinaigrette	\$15.00
GF Spinach Salad Spinach, strawberries, blueberries, pecans, red onion, goat cheese & champagne vinaigrette	\$16.00
GF Pasta alla Vodka (Gluten Free) Pink cream sauce, grilled chicken & tomatoes with gluten-free pasta	\$26.00
GF Primavera Gluten-free pasta tossed with olive oil, garlic, asparagus, broccoli & tri-colored cauliflower	\$24.00
GF Branzino Rosemary vinaigrette. Served with grilled asparagus	\$34.00
GF Short Rib (Gluten Free) Braised short rib in a crimini mushroom sauce. Served over gluten-free pasta	\$35.00
GF Mahi Fra Diavolo Pan seared blackened Mahi Mahi in a spicy marinara sauce. Served with gluten-free pasta	\$34.00
GF Lazy Lasagna Bolognese, ricotta & cracked pepper tossed with gluten-free pasta	\$29.00
GF Alfredo (Gluten Free) Blackened chicken & Parmesan cream sauce with gluten-free pasta	\$26.00
GF Arrabiata Ground sausage & Calabrian chilis over gluten-free pasta	\$25.00
GF Shrimp Scampi Pasta Tomatoes & capers in a white wine sauce with gluten-free pasta	\$28.00

Other

ITEM	PRICE
Utensil Set	\$0.50

Picked for you

ITEM	PRICE
Side - Fries	\$8.00
Side - Parmesan Risotto	\$10.00
Side - 6oz Mushroom Cream Sauce	\$5.50
Side - 6oz Bolognese	\$6.50
Side - 6oz Pesto Sauce	\$6.50

Sides

ITEM	PRICE
Side - Bread	\$4.00
Side - Fries (Sides)	\$8.00
Side - Asparagus	\$10.00

ITEM	PRICE
Side - Giardinera	\$2.00
Side - Jalapeño	\$3.00
Side - Parmesan Cheese	\$3.00
Side - Parmesan Risotto (Sides)	\$10.00
Side - Vegetables	\$5.00

Sauces & Dressings

ITEM	PRICE
Side - 6oz Alfredo	\$3.50
Side - 6oz Arrabiata (Spicy Marinara)	\$3.50
Side - 6oz Bolognese (Sauces & Dressings)	\$6.50
Side - 6oz Francese Sauce	\$5.50
Side - 2oz Marinara	\$1.50
Side - 6oz Marinara	\$3.50
Side - 6oz Mushroom Cream Sauce (Sauces & Dressings)	\$5.50
Side - 6oz Pesto Sauce (Sauces & Dressings)	\$6.50
Side - 6oz Piccata Sauce	\$3.50
Side - 6oz Vodka Sauce	\$3.50
Side - Balsamic Reduction	\$3.00
Side - Bleu Cheese Dressing	\$2.00
Side - Caesar Dressing	\$1.50
Side - Calabrian Aioli	\$3.00
Side - Champagne Vinaigrette	\$1.00
Side - Fig Jam	\$3.00
Side - Herb Vinaigrette	\$1.00
Side - Lemon Vinaigrette	\$1.00
Side - Ranch Dressing	\$1.00

Picked for you

ITEM	PRICE
San Benedetto Sparkling	\$7.00
San Benedetto Still	\$7.00

N/A Beverages

ITEM	PRICE
Arnold Palmer	\$3.50

ITEM	PRICE
Black Tea	\$3.50
Coke	\$3.50
Diet Coke	\$3.50
Dr. Pepper	\$3.50
Lemonade	\$3.50
Root Beer	\$3.50
Roy Rogers	\$3.50
San Benedetto Sparkling (N/A Beverages)	\$7.00
San Benedetto Still (N/A Beverages)	\$7.00
Shirley Temple	\$3.50
Sprite	\$3.50

Appetizers.

ITEM	PRICE
Crispy Ravioli Topped with basil pesto cream sauce & pecorino Romano cheese	\$17.00
Mussels Fra Diavolo Spicy marinara sauce. Served with artisan bread	\$20.00
Zucchini Fritti Crispy breaded zucchini served with marinara	\$14.00
Garlic Knots Tossed in olive oil, parsley, garlic & Parmesan. Served with marinara	\$10.00
Zuppa di Clams White wine garlic sauce. Served with artisan bread	\$20.00
Meatballs Zesty marinara & shredded Parmesan	\$16.00
Caprese Board Beefsteak tomatoes, fresh basil, fresh mozzarella & balsamic drizzle	\$15.00
Fritto Misto Crispy calamari, shrimp, zucchini, asparagus & Calabrian drizzle	\$20.00
Burrata and Prosciutto Kalamata &. Castelvetrano olives & cherry tomatoes. Served with rosemary flatbread	\$20.00
Sausage and Peppers Olive oil, garlic, onions, pepperoncini & bell peppers	\$15.00
Arancini Crispy cacio & pepe rice ball served with marinara	\$17.00
Eggplant Rollatini Thinly sliced eggplant, fresh mozzarella, ricotta, marinara & Parmesan	\$15.00

Bruschetta

ITEM	PRICE
Bruschetta	\$19.00

Soup

ITEM	PRICE
Cup Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$6.00
Bowl Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$10.00

Salad

ITEM	PRICE
Caesar Salad Romaine, homemade herb croutons, shaved Parmesan & Caesar dressing	\$13.00
Beet Salad Arugula, goat cheese & almonds in a champagne vinaigrette with a balsamic drizzle	\$15.00
Greek Salad Mixed greens, cucumbers, red onion, cherry tomatoes, Kalamata & Castelvetrano olives, feta cheese & herb vinaigrette	\$15.00
Chopped Wedge Salad Iceberg lettuce, tomatoes, bacon, hardboiled egg, onions, bleu cheese crumbles & bleu cheese dressing	\$17.00
Tuscan Kale Parmesan Romano, herbed panko crumbs, & golden raisins a lemon vinaigrette	\$15.00
Brussels Sprout Salad Dried cranberries, red onion, roasted pecans & goat cheese & Dijon vinaigrette	\$16.00
Spinach Salad Spinach, strawberries, blueberries, pecans, red onion, goat cheese & champagne vinaigrette	\$16.00

Pizza

ITEM	PRICE
Margherita (Traditional Crust) Tomato sauce, mozzarella & fresh basil	\$16.00
Margherita (Cauliflower Crust) Tomato sauce, mozzarella & fresh basil	\$22.00
Diavolo (Traditional Crust) Tomato sauce, mozzarella, spicy salami & basil	\$18.00
Diavolo (Cauliflower Crust) Tomato sauce, mozzarella, spicy salami & basil	\$24.00
Wild Mushroom (Traditional Crust) EVOO, garlic, fresh mozzarella, ricotta & wild mushrooms	\$19.00
Wild Mushroom (Cauliflower Crust) EVOO, garlic, fresh mozzarella, ricotta & wild mushrooms	\$25.00
Prosciutto and Fig (Traditional Crust) Fig jam, prosciutto di Parma, mozzarella, gorgonzola, arugula & balsamic drizzle	\$20.00
Prosciutto and Fig (Cauliflower Crust) Fig jam, prosciutto di Parma, mozzarella, gorgonzola, arugula & balsamic drizzle	\$26.00
Brussels Sprout Pizza (Traditional Crust) Olive oil, garlic, fresh mozzarella, shredded Brussels sprouts, balsamic marinated red onion & pancetta	\$19.00
Brussels Sprout Pizza (Cauliflower Crust) Olive oil, garlic, fresh mozzarella, shredded Brussels sprouts, balsamic marinated red onion & pancetta	\$25.00

ITEM	PRICE
Padrino (Traditional Crust) Tomato sauce, fresh mozzarella, pepperoni, Italian sausage, Canadian bacon & pancetta	\$19.00
Padrino (Cauliflower Crust) Tomato sauce, fresh mozzarella, pepperoni, Italian sausage, Canadian bacon & pancetta	\$25.00
Milano (Traditional Crust) Tomato sauce, fresh mozzarella, Italian sausage, green peppers & white onion	\$17.00
Milano (Cauliflower Crust) Tomato sauce, fresh mozzarella, Italian sausage, green peppers & white onion	\$23.00
Monte Bianco (Traditional Crust) Olive oil, garlic, ricotta, fresh mozzarella & fresh basil	\$17.00
Monte Bianco (Cauliflower Crust) Olive oil, garlic, ricotta, fresh mozzarella & fresh basil	\$23.00
Create Your Own Pizza (Traditional Crust) Includes homemade marinara, fresh mozzarella & 2 toppings of your choice	\$18.00
Create Your Own Pizza (Cauliflower Crust) Includes homemade marinara, fresh mozzarella & 2 toppings of your choice	\$24.00

Entrees

ITEM	PRICE
Short Rib Braised short rib & crimini mushroom sauce served with tagliatelle	\$33.00
Mahi Fra Diavolo Blackened Mahi in a spicy marinara. Served with linguini	\$31.00
Branzino Rosemary vinaigrette. Served with grilled asparagus	\$34.00
Salmon and Vegetables Grilled salmon with sautéed seasonal vegetables	\$31.00
Fish and Chips Beer battered cod, crispy fries & house made tartar	\$26.00

Pastas

ITEM	PRICE
Spaghetti and Meatballs Zesty marinara & herbed panko crumbs	\$21.00
Arrabiata Casarecce, ground sausage & Calabrian chilis	\$24.00
Alfredo Tagliatelle, blackened chicken & Parmesan	\$24.00
Lazy Lasagna Parpadelle, Bolognese, ricotta, herbed panko crumbs & cracked pepper	\$27.00
Rigatoni alla Vodka Pink cream sauce, grilled chicken & chopped tomatoes	\$24.00
Ravioli Five cheese ravioli in a pesto cream sauce	\$25.00
Primavera Linguine, vegan pesto, asparagus, broccoli, cherry tomato & tri-colored cauliflower	\$22.00

ITEM	PRICE
Cacio e Pepe Spaghetti, Parmesan Romano & cracked pepper	\$21.00
Eggplant Lasagna Thinly sliced eggplant layered with fresh mozzarella, ricotta, marinara & Parmesan	\$23.00
Amatriciana Spaghetti, pancetta, red onion, chili flakes & marinara	\$21.00
Linguine and Clams Hard shell & baby clams in a white wine garlic or red sauce	\$28.00
Create Your Own Pasta Choice of pasta & sauce	\$15.00
Wraps	

ITEM	PRICE
Ahi Wrap (Cup - Minestrone) Spinach tortilla, blackened ahi tuna, Napa cabbage slaw & Thai chili mayo	\$18.00
Ahi Wrap (Caesar Salad) Spinach tortilla, blackened ahi tuna, Napa cabbage slaw & Thai chili mayo	\$18.00
Ahi Wrap (Fries) Spinach tortilla, blackened ahi tuna, Napa cabbage slaw & Thai chili mayo	\$20.00
Turkey BLT Wrap (Cup - Minestrone) Bacon, lettuce, tomato & turkey with chipotle mayo in a whole wheat tortilla	\$15.00
Turkey BLT Wrap (Caesar Salad) Bacon, lettuce, tomato & turkey with chipotle mayo in a whole wheat tortilla	\$15.00
Turkey BLT Wrap (Fries) Bacon, lettuce, tomato & turkey with chipotle mayo in a whole wheat tortilla	\$17.00
Blackened Mahi Wrap (Cup - Minestrone) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & cabbage slaw	\$18.00
Blackened Mahi Wrap (Caesar Salad) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & cabbage slaw	\$18.00
Blackened Mahi Wrap (Fries) Whole wheat tortilla, pan seared blackened mahi, pepper jack cheese, jalapeño ranch & cabbage slaw	\$20.00
Chicken Caesar Wrap (Cup - Minestrone) Chicken, Parmesan cheese, romaine lettuce & Caesar dressing in a whole wheat tortilla	\$15.00
Chicken Caesar Wrap (Caesar Salad) Chicken, Parmesan cheese, romaine lettuce & Caesar dressing in a whole wheat tortilla	\$15.00
Chicken Caesar Wrap (Fries) Chicken, Parmesan cheese, romaine lettuce & Caesar dressing in a whole wheat tortilla	\$17.00

Flatbreads	
ITEM	PRICE
Margherita Flatbread Tomato sauce, homemade mozzarella & fresh basil	\$13.00
Monte Bianco Flatbread Olive oil, garlic, homemade mozzarella, ricotta & fresh basil	\$14.00
Milano Flatbread Tomato sauce, homemade mozzarella, Italian sausage, mushrooms, green peppers & white onion	\$14.00

ITEM	PRICE
Pepperoni Flatbread	\$14.00
Tomato sauce, homemade mozzarella & pepperoni	
Diavolo Flatbread	\$15.00
Tomato sauce, homemade mozzarella, spicy salami & basil	
Padrino Flatbread	\$16.00
Tomato sauce, homemade mozzarella, pepperoni, Italian sausage, Canadian bacon & pancetta	
Pastas	
ITEM	PRICE
Mac and Cheese Lunch	\$13.00
Three cheese blend with rigatoni topped with diced tomatoes	
Linguine Alla Checca	\$13.00
Linguini, tomatoes, mozzarella, olive oil, garlic & fresh basil	
Piccata Lunch	\$15.00
Linguini sautéed in a white wine lemon butter sauce with capers	
Half Pasta	\$13.00
Linguini tossed in choice of marinara, vodka or alfredo sauce. Served with small Caesar salad	
Tacos	
ITEM	PRICE
Baja Tacos	\$13.00
Beer battered mahi topped sriracha aioli & cabbage slaw. Served with tomatillo salsa	
Short Rib Tacos	\$13.00
Short rib, guacamole, pico de gallo, cotija cheese & salsa fresca	
Shrimp Tacos	\$13.00
Spicy shrimp, diced mango, garlic cilantro lime slaw & cotija cheese	
Combos	
ITEM	PRICE
Soup and Salad	\$11.00
Cup of soup & small Caesar salad	
Panini	
ITEM	PRICE
Italian Panini (Cup - Minestrone)	\$18.00
Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, provolone, arugula & Italian dressing	
Italian Panini (Caesar Salad)	\$18.00
Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, provolone, arugula & Italian dressing	
Italian Panini (Fries)	\$20.00
Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, provolone, arugula & Italian dressing	
Turkey and Brie Panini (Cup - Minestrone)	\$17.00
Apples, arugula & fig jam on focaccia	
Turkey and Brie Panini (Caesar Salad)	\$17.00
Apples, arugula & fig jam on focaccia	

ITEM	PRICE
Turkey and Brie Panini (Fries) Apples, arugula & fig jam on focaccia	\$19.00
Meatball Parmigiana Panini (Cup - Minestrone) Marinara & fresh mozzarella	\$18.00
Meatball Parmigiana Panini (Caesar Salad) Marinara & fresh mozzarella	\$18.00
Meatball Parmigiana Panini (Fries) Marinara & fresh mozzarella	\$20.00
Crispy Chicken Panini (Cup - Minestrone) Avocado spread, tomato, cucumber, red onion, arugula & herb dressing on focaccia	\$18.00
Crispy Chicken Panini (Caesar Salad) Avocado spread, tomato, cucumber, red onion, arugula & herb dressing on focaccia	\$18.00
Crispy Chicken Panini (Fries) Avocado spread, tomato, cucumber, red onion, arugula & herb dressing on focaccia	\$20.00
Caprese Panini (Cup - Minestrone) Fresh mozzarella, beefsteak tomato & basil pesto	\$17.00
Caprese Panini (Caesar Salad) Fresh mozzarella, beefsteak tomato & basil pesto	\$17.00
Caprese Panini (Fries) Fresh mozzarella, beefsteak tomato & basil pesto	\$19.00
Half Panini (Caesar Salad) Choice of panini with side	\$14.00
Half Panini (Cup - Minestrone) Choice of panini with side	\$14.00
Half Panini (Fries) Choice of panini with side	\$16.00

Kids

ITEM	PRICE
Kids Fettuccine Alfredo	\$9.00
Chicken Fingers and Fries	\$11.00
Kids Mac and Cheese	\$10.00
Kids Pasta and Butter	\$8.00
Kids Cheese Pizza	\$9.00
Kids Spaghetti and Meatball	\$11.00

Dessert

ITEM	PRICE
2 Mini Cannoli Sweet chocolate chip ricotta, powdered sugar & chocolate drizzle	\$7.00
4 Mini Cannoli Sweet chocolate chip ricotta, powdered sugar & chocolate drizzle	\$12.00
Brownie a la Mode Vanilla bean gelato, chocolate drizzle & powdered sugar	\$11.00

ITEM	PRICE
Tiramisu Espresso ladyfingers, sweet mascarpone mousse & fine cocoa powder	\$12.00
NY Cheesecake Caramel, berry chutney & powdered sugar	\$12.00
Crème Brulee Egg custard, caramelized sugar & fresh berries	\$12.00
Key Lime Pie Custard graham cracker crust & homemade whipped cream	\$12.00

Gluten Free

ITEM	PRICE
GF Mussels Fra Diavolo Spicy marinara sauce	\$20.00
GF Zuppa di Clams White wine garlic sauce	\$20.00
GF Caprese Board Beefsteak tomatoes, fresh basil, mozzarella & balsamic drizzle	\$15.00
GF Burrata and Prosciutto Kalamata & Castelvetrano olives and cherry tomatoes	\$20.00
GF Sausage and Peppers Olive oil, garlic, onions, pepperoncini & bell peppers	\$15.00
Cup Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$6.00
Bowl Minestrone Carrots, squash, zucchini, celery & basil in tomato broth	\$10.00
GF Beet Salad Arugula, goat cheese & almonds in a champagne vinaigrette	\$15.00
GF Greek Salad Mixed greens, cucumbers, red onion, cherry tomatoes, Kalamata & Castelvetrano olives, feta cheese & herb vinaigrette	\$15.00
GF Chopped Wedge Salad Iceberg lettuce, tomatoes, bacon, hardboiled egg, onions, bleu cheese crumbles & bleu cheese dressing	\$17.00
GF Tuscan Kale Parmesan Romano & golden raisins in a lemon vinaigrette	\$15.00
GF Brussels Sprout Salad Dried cranberries, red onion, roasted pecans & goat cheese & Dijon vinaigrette	\$16.00
GF Spinach Salad Spinach, strawberries, blueberries, pecans, red onion, goat cheese & champagne vinaigrette	\$16.00
GF Branzino Rosemary vinaigrette. Served with grilled asparagus	\$34.00
GF Pasta alla Vodka Pink cream sauce, grilled chicken & tomatoes with gluten-free pasta	\$27.00
GF Primavera Vegan pesto, asparagus, broccoli, cherry tomato & tri-colored cauliflower with gluten-free pasta	\$25.00
GF Cacio e Pepe Parmesan Romano & cracked pepper with gluten-free pasta	\$24.00
GF Short Rib Braised short rib in a crimini mushroom sauce. Served over gluten-free pasta	\$36.00

ITEM	PRICE
GF Mahi Fra Diavolo Pan seared blackened Mahi Mahi in a spicy marinara sauce. Served with gluten-free pasta	\$34.00
GF Lazy Lasagna Bolognese, ricotta & cracked pepper tossed with gluten-free pasta	\$30.00
GF Alfredo Blackened chicken & Parmesan cream sauce with gluten-free pasta	\$27.00
GF Arrabiata Ground sausage & Calabrian chilis over gluten-free pasta	\$27.00
GF Amatriciana Pancetta, red onion, chili flakes & marinara with gluten-free pasta	\$24.00

Sides

ITEM	PRICE
Side - Bread	\$4.00
Side - Fries	\$8.00
Side - Asparagus Spears	\$9.00
Side - Giardinera	\$2.00
Side - Jalapeño	\$3.00
Side - Parmesan Cheese	\$3.50
Side - Parmesan Risotto	\$14.00
Side - Vegetables	\$5.00

Sauces & Dressings

ITEM	PRICE
Side - 6oz Alfredo	\$5.50
Side - 6oz Bolognese	\$6.50
Side - 6oz Francese Sauce	\$5.50
Side - 6oz Marinara	\$3.50
Side - 6oz Mushroom Cream Sauce	\$5.50
Side - 6oz Pesto Sauce	\$7.50
Side - 6oz Piccata Sauce	\$5.50
Side - 6 oz Vodka Sauce	\$5.50
Side - Balsamic Reduction	\$3.00
Side - Bleu Cheese Dressing	\$2.50
Side - Caesar Dressing	\$2.00
Side - Calabrian Aioli	\$3.00
Side - Champagne Vinaigrette	\$1.50
Side - Fig Jam	\$3.00

ITEM	PRICE
Side - Herb Vinaigrette	\$1.50
Side - Lemon Vinaigrette	\$1.50
Side - Ranch Dressing	\$1.50

Other

ITEM	PRICE
Utensil Set	\$0.50

N/A Beverages

ITEM	PRICE
Arnold Palmer	\$4.00
Black Tea	\$4.00
Coke	\$4.00
Diet Coke	\$4.00
Dr. Pepper	\$4.00
Lemonade	\$4.00
Root Beer	\$4.00
Roy Rogers	\$4.00
San Pellegrino Sparkling	\$7.00
Acqua Panna Still	\$7.00
Shirley Temple	\$4.00
Sprite	\$4.00