

# La Primavera

## Italiano Ristorante & Pizzeria

**Tues.-Thurs.** 11-10

**Fri.-Sat.** 11-11

**Sun.** 11-9

**Sun. Buffet** 11-3

**Tues. & Fri. Buffet** 11-2

**570-523-1515**

**Rt. 45 West • Lewisburg**

***Benvenuti!***

Welcome to our restaurant. We learned Italian cooking from our father and have shared these classic Northern and Southern Italian dishes with our patrons in Northeast Pennsylvania for over 35 years. La Primavera Restaurant is our dream and represents the culmination of our years of experience in preparing the finest Italian recipes for your enjoyment. Family owned and operated, we use only the finest ingredients available and add our personal touch to every meal prepared in our restaurant. We're pleased you are dining with us today. Sit back, relax, and savor the finest Italian cooking in the area.

*'Vito Mazzamuto ~ Chef*

*'Vito Mazzamuto ~ Proprietor*



## History of Lewisburg

On Nov. 17, 1773 Rev. Richard Peters sold a 520 acre tract of flat, wooded land to Ludwig Derr. The land was on the West Branch of the Susquehanna River. Indians still hunted in nearby woods as Ludwig divided his land into building lots. By 1788 there were about seventeen log homes with forty residents in the settlement which was named Derrstown.

The Susquehanna River provided the only link to outside markets until a dirt road was built on the east side of the river and William Williams, of Derrstown, built a ferry that could carry wagons across the river to the new road. Derrstown was incorporated in 1813. In 1833 it was tied into the Pennsylvania Canal System by means of a cross-cut canal. The settlement grew from 924 in 1830 to 2,042 in 1850. In 1855 the name of the thriving community was changed from Derrstown to Lewisburg and became the county seat of Union County. Today, Lewisburg is home to more than 6,000 people.

Bucknell University, with its park-like campus on the southern border, has made Lewisburg a "college town." The cultural and economic advantages that a college population provides has played a part in the town's status as one of the best small towns in America.

From the very beginning the people of Lewisburg were culturally inclined. A large 1,000 seat music hall (later named "The Opera House") was built in 1869. The Federal style building, with its corner

quoins, cost nearly \$30,000. It was located directly behind today's post office. Many famous stars appeared there, until it was destroyed by fire in 1908.

The school district has been rated as one of the best in Pennsylvania by Norman Crampton's book *The 100 Best Small Towns in America*. Lewisburg has been near the top in this publication for the past several years.

Health care in the Lewisburg area is provided by Evangelical Community Hospital, established in 1926. The first hospital was located at the top of a small hill along the Susquehanna River. The original building began as the home of Col. Eli and Catherine (Frick) Slifer. It is now a museum and the site of year round activities.

One of the major reasons for the excellent quality of life in Lewisburg is the local employers. Bucknell University is the largest employer in Union County, followed by the U.S. Federal Penitentiary and Evangelical Community Hospital.

Lewisburg's downtown seems to have the kind of commercial mix that shoppers find pleasing. The business community continues to thrive through good times and bad. The Borough Council, Business Association, Chamber of Commerce and Susquehanna Valley Visitor's Bureau have all worked together through the years to maintain landmarks and provide a pedestrian friendly downtown area.

## Antipasti Appetizers

### Cozze in Vino Bianco

Mussels in lite garlic with a touch of white wine.

\$13.50

### Roast Peppers with Fresh Mozzarella

Fresh mozzarella with tomatoes, roast peppers, basil and extra virgin olive oil.

\$12.50

### Calamari Fritti

Fried Calamari served with a side of marinara sauce.

\$14.00

### Involtni Di Melanzane

Rolled eggplant stuffed with ricotta cheese, sauce and mozzarella over topping.

\$13.00

### Mozzarella Caprese

Fresh mozzarella with tomatoes, basil and extra virgin olive oil.

\$13.50

### Antipasto Italiano

Prosciutto, supressata salami, ham, capicola, provolone cheese, and black olives.

\$15.00

### Cocktail Di Gamberi

Shrimp Cocktail

\$13.50

### Cozze Marinara

Fresh mussels sauteed with marinara sauce.

\$13.50

### Shrimp & Crab Meat Dip

Shrimp & crab meat in a cream sauce and served with toasted garlic bread.

\$16.50

### Mozzarella Sticks

Served with a side of marinara sauce.

\$10.00

Onion Rings \$6.75

Breaded Mushrooms \$7.25

Breaded Cauliflower \$7.25

French Fries Sm \$4.50 Lg \$6.50

## Insalate Salad

### Antipasto Classico

Romaine & iceberg lettuce, tomatoes, onions, hot peppers, giardiniera, salami, ham, provolone cheese, capicola, and black olives.

\$14.50

### Grilled Chicken Salad

Romaine & iceberg lettuce, tomatoes, onions, hot peppers, grilled chicken and fresh mozzarella cheese.

\$14.50

### Alla Cesare

Classic Caesar salad, romaine lettuce, croutons and Caesar dressing.

\$11.00

### Alla Cesare Con Pollo

Our classic Caesar salad with grilled chicken.

\$14.50

### Turkey and Provolone Cheese Salad

Turkey and provolone with romaine & iceberg lettuce, tomatoes, onions and hot peppers.

\$13.00

### Tuna and Provolone Cheese Salad

Tuna and provolone with romaine & iceberg lettuce, tomatoes, onions and hot peppers.

\$13.00

## Zuppa 'Del Giorno Soup of the Day

Cup \$5.50 Bowl \$6.75

Cream or Seafood Soup

Cup \$6.75 Bowl \$9.00

Ask your server about today's special.

## 'Baskets

### Pesce Basket

Fish served with french fries and bread.

\$14.50

### Gamberi Basket

Shrimp served with french fries and bread.

\$15.50

### Pollo Basket

Chicken served with french fries and bread.

\$13.50

### Salad with Basket

\$4.50

### Chef Salad

Romaine & iceberg lettuce, tomatoes, onions, hot peppers, salami, ham and provolone cheese.

\$13.75

### Mediterranean Salad

Romaine lettuce, grilled chicken, sun-dried tomatoes, Fette cheese and black olives and onions.

\$14.50

### Spinach Salad

Roasted peppers, red onions, tomatoes, olives, portabella mushrooms and feta cheese.

Your choice of:

Grilled Chicken \$15.50

Grilled Shrimp \$17.50

### Buffalo Chicken Salad

Grilled chicken tenders marinated in Buffalo sauce served over garden salad with bleu cheese dressing, celery and black olives.

\$14.50

### Dinner Salad

\$5.50

### Dressings:

Bleu Cheese, Fat-Free Italian, French, House, Oil & Vinegar, Ranch, Thousand Island, Sweet & Sour, Honey Mustard, Fat Free Ranch, Balsamic Vinaigrette

## Per Voi Bambini For Children Under 12

### Child's Penne

\$9.00

### Child's Lasagna

\$9.25

### Child's Spaghetti

\$9.00

### Child's Chicken Fingers

\$9.00

### Child's Plain Pizza

\$9.00



## Piatti Di Pollo Poultry

### Pollo Cacciatore

Chicken breast sauteed with mushrooms, onions and green peppers in a light garlic and marinara sauce. Over spaghetti or side of vegetables.  
\$23.00

### Pollo Vittoria

Chicken breast sauteed with garlic and broccoli in white wine topped with mozzarella cheese and sliced tomatoes. Over spaghetti or side of vegetables.  
\$23.00

### Pollo Piccata

Chicken breast sauteed with mushrooms and asparagus in lemon butter sauce. Over spaghetti or side of vegetables.  
\$23.00

### Pollo Parmigiana

Chicken breast topped with a zesty tomato sauce, mozzarella cheese. Over spaghetti or a side of vegetables.  
\$20.00

### Pollo Marsala

Lightly sauteed chicken breast in a marsala wine and mushroom sauce. Over spaghetti or side of vegetables.  
\$23.00

All dinners include salad/  
soup and bread.

Additional \$2.50 charge for  
cream soup substitute.

Prices subject to change.

## Pesce & Frutti Di Mare Fresh Fish and Seafood

### Gamberi Giardino

Shrimp sauteed with light garlic, sundried tomatoes, fresh chopped tomatoes, spinach, lite dry pepper and a touch of white wine. Served with penne pasta.  
\$24.00

### Gamberi Scampi

Shrimp sauteed with garlic and white wine served over linguini.  
\$22.00

### Aragosta Fradiavolo

Lobster in light garlic and spicy marinara sauce served over linguini.  
\$29.00

### Aragosta Rosa

Lobster tail and shrimp with sundried tomatoes and asparagus in a pink cream sauce. Served with angel hair pasta.  
\$30.00

### Gamberi Rosa

Shrimp and crab meat in lite pink cream sauce. Served with penne pasta.  
\$25.00

### Sogliola Ripiena

Sole fish rolled and stuffed with scallops and crab meat served with scampi sauce and your choice: over angel hair or side of vegetables.  
\$23.00

### Gamberi Fradiavolo

Shrimp sauteed with garlic and spicy marinara sauce served over linguini.  
\$22.00

### Linguini Alle Vongole

Little neck clams sauteed marinara sauce or white sauce served over linguini.  
\$21.00

### Linguini Alle Cozze

Mussels sauteed in white wine, garlic, or red marinara sauce, served over linguini.  
\$21.00

### Zuppe Di Pesce

Seafood combination. Mussels, clams, shrimp, calamari sauteed in white wine garlic or red marinara sauce served over linguini.  
\$27.00

### Pesce Scampi

Fresh sea scallops, shrimp and crab meat sauteed with vine-ripe tomatoes, fresh basil, light garlic, broccoli and a touch of white wine. Tossed with cheese tortellini.  
\$27.00

### Aragosta Ravioli

Lobster ravioli in pink cream sauce with crab meat and spinach.  
\$23.00

## Piatti Di Vilellino Veal

### Vitello Rossini

Lightly sauteed with veal medallions with mushrooms, prosciutto, and parmesan cheese in cream sauce. Over spaghetti or side of vegetables.  
\$24.00

### Vitello Oscar

Veal scallopini sauteed with onions, spinach, crab meat and a touch of white wine. Over spaghetti or side of vegetables.  
\$26.00

### Vitello Saltinbocca

Veal scallopini sauteed with prosciutto, spinach and sage in lemon marsala caper sauce. Over spaghetti or side of vegetables.  
\$23.00

### Vitello Marsala

Lightly sauteed with veal medallions in a marsala wine and mushroom sauce. Over spaghetti or side of vegetables.  
\$25.00

### Vitello Parmigiana

Veal cutlet topped with a zesty tomato sauce, mozzarella cheese and a side of spaghetti.  
\$23.00

### Vitello Vino Bianco

Veal sauteed with light garlic, roasted red peppers, artichokes, mushrooms, spinach, vine-ripe tomatoes, broccoli and a touch of white wine. Served over capellini pasta.  
\$26.00

## Gluten Free Items

### Gnocchi

Red or Cream Sauce  
\$25.00

### Penne

Red or Cream Sauce  
red \$17.00 cream \$19.00

### Ravioli Parmigiana

\$22.00

### Stuffed Shells Parmigiana

\$22.00

### 12" Pizza

\$17.50  
toppings \$2.25

Ask your server about  
our gluten free desserts.

## Drinks

### Iced Tea

Raspberry Iced Tea

Pepsi

Diet Pepsi

Hawaiian Punch

### Dr. Pepper

Mountain Dew

Root Beer

Lemonade

Sierra Mist

### Coffee

Regular or Decaffeinated  
\$3.25

### Hot Chocolate

\$3.25

### Cappuccino

\$6.50

### Espresso Coffee

\$3.00

### Bottled Water

(1 liter)

\$6.00

1/2 liter 4.25

\$3.50 Complimentary Refill

## Apertivo Featured Drinks

Platinum Cosmo - Sauza Hornitos Plata, cranberry juice,  
Triple Sec & a squeeze of lime  
Pineapple Punch - Skyy infused Pineapple Vodka,  
orange juice & a splash of lemon-lime  
C.C. Peachy Tea - Canadian Club, DeKuyper Peachtree Schnapps,  
cranberry juice & sweet tea  
Don't forget the classics: Campari & Soda, Whiskey Sour, Mimosa,  
Bloody Mary, Margarita, Seven & Seven, Gin or Vodka Tonic

## Birra

**On Tap** \$5.00 Yuengling Lager, Coors Light  
**On Tap** \$6.00 Sam Adams, blue moon, Troegs  
**Bottle** \$5.00 Miller Lite, Budweiser, Bud Light, Coors Light,  
Labatt Blue, Yuengling Lager, Yuengling Light,  
Rolling Rock, Michelob Ultra, O'Douls (N/A)  
\$6.00 Blue Moon (Premium)  
**Special** \$6.00 Moretti, Peroni, Stella Artois, Sam Adams, Amstel,  
Heineken, Corona, Troegs Perpetual IPA, Guinness  
Stout, Mikes Hard Lemonade, Sierra Nevada  
\$6.00 Red Bridge Glute Free, Angry

## ~ Vino Orchard ~

### House Wines... by the glass

Settler's Creek Chardonnay	\$8.00	Idiart French Rose	\$8.00	Settler's Creek White Zinfandel	\$8.00
Villa Sorono Riesling	\$8.00	Simone Sauvignon Blanc	\$8.00	Villa Sorono Pinot Noir	\$8.00
Settler's Creek Shiraz	\$8.00	Delicato Merlot	\$8.00	Settler's Creek Cabernet	\$8.00
Casa De Campo Malbec	\$8.50	Riunite Lambrusco, Bianco, or Villa Sorono Moscato \$7.00			

### Featured Premium Wines

**Villa Sorono DOCG Chianti**

*Fruity, aromatic Tuscan Sangiovese blend*

\$8.00/glass \$24.00 bottle

**Vigna Sasso Pinot Grigio**

*Soft & dry, well balanced & harmonic, from Veneto*

### Sparkling Wines

**01 Ca' Tullio Prosecco DOCG (Veneto, Italy)**

*Soft, fruity flavor marries beautifully with the fine persistent bubbles in this extra dry wine.*

\$25.00

**02 Martini & Rossi Asti Spumanti (Italy)**

*The Classic Asti from Italy*

187ml \$10.00 / 1/2 bottle \$16.50

Full Bottle \$28.00

### White Wines

**03 Settler's Creek White Zinfandel/Blush (CA)** \$16.00

*Sweet aromas & fresh, sweet fruit flavors*

**04 Santi Pinot Grigio (Italy)** \$28.00

*Tropical fruit aroma, crisp, dry & light with a clean finish*

**05 Black Ridge Chardonnay (CA)** \$24.00

*Refreshing aromas lead to crisp, citrus flavors; perfect to sip before meals or with seafood, chicken, or pasta with light sauces.*

**06 Silver Peak Chardonnay (Sonoma, CA)** \$26.00

*Expansive nose, rounded citrus, pineapple & mango flavors*

**07 Anthony & Dominic Chardonnay (RRV, CA)** \$35.00

*Crisp citrus flavors; subtle creamy finish with hints of vanilla bean*

**08 La Playa Sauvignon Blanc (Chile)** \$22.00

*Light lemon, pineapple & lavender nose, with a touch of lime finish*

**09 Hyatt Riesling (WA)** \$27.00

*Sweet fruity nose, enticing flavors of peach & apricot*

**10 Selva De Canonici Pecorio (Abruzzo, Italy)** \$29.00

*Floral, very intense; full & harmonious with a fruity aftertaste*

**11 Stella Rosa Moscato D'Asti (Piemonte, Italy)** \$36.00

*Fresh peach, apricot & honey characteristics*

### Red Wines

**12 Riunite Lambrusco (Italy)** \$19.00

*Slightly sweet, pleasant & fruity*

**13 El Miracle Old Vine Grenache (Spain)** \$22.00

*Intense bouquet of red fruit wrapped in smoky notes tamed by wood and hints of cedar; smooth palate of ripe plum & black olive*

**14 Rare Rosé (CA)** \$22.00

*Crisp berry flavors from a multi-vintage blend of Grenache, Syrah, Merlot & Symphony. 87 points in WSI!*

**15 Ruffino Classico Chianti DOCG (Italy)** \$25.00

*Fragrant bouquet of violets & vanilla. Dry & full with a nutty finish*

**16 Dolce Stilnovo Rosso (Italy)** \$35.00

*Fragrant, fruity & fizzy light sweet red with aromas of strawberry & raspberry. Perfect with light desserts*

**17 Castle Rock Merlot (Columbia Valley, CA)** \$25.00

*Soft, rich medium bodied & complex; ripe berry, plum, mocha & spice with a hint of oak*

**18 Hyatt Merlot (WA)** \$27.00

*Smooth, chocolaty & cherry fruit palate with peppery, herbal notes*

**19 Selva De Canonici Montepulciano (Italy)** \$36.00

*Aromas of small red berries with spice. Intense good tannic balance*

**20 Villa Sorono Montepulciano (Italy)** \$21.00

*Red berry fruits on the nose, soft finish with a bit of spice*

**21 Scotto Old Vine Zinfandel (Lodi, CA)** \$28.00

*Layers of blackberry, dark cherry & spice flavors with a hint of oak*

**22 Primitivo (Puglia, Italy)** \$23.00

*Often referred to as Zinfandel. Intense flavor, earthy with deep tannins*

**23 Howling Moon Pinot Noir (Sonoma, CA)** \$25.00

*Smooth & silky; fruit driven classic raspberry aromas & flavors*

**24 Castle Rock Pinot Noir (Columbia Valley, CA)** \$29.00

*Elegant, medium body; herbal spice & cherry aromas; flavors of blackberry, cinnamon & sweet vanilla oak*

**25 Brownstone Shiraz (CA)** \$27.00

*Pleasant spice with dark fruit flavors and soft tannins*

**26 Heavyweight Red Cabernet Sauvignon (CA)** \$27.00

*Complex aromas, big flavors of red & black currant, oak, spice & hints of vanilla*

**27 Castle Rock Cabernet Sauvignon (Napa, RSV)** \$42.00

*Dark cherry, licorice & oak spice flavor, long finish*

**28 Gen 5 Cabernet Sauvignon (CA)** \$29.00

*Black currant fruit, licorice & hints of toasted oak. Great finish!*

**29 Bolla Amarone (Veneto, Italy)** \$68.00

*Aromas of wild cherry jam, spice, & hints of cedar with rich, dry black cherry flavors. Finish is long & persistent with cocoa & spice*

**30 Don Rodolfo Malbec (Mendoza)** \$24.00

*Intense ruby color; aromas of berries, cassis & plums. Rich flavor*

**31 Ruffino Ducale Chianti Classico RSV (Italy)** \$45.00

*Cherry & violet nose, soft hints of tobacco & white pepper*

**32 Ruffino II Ducale (Italy)** \$38.00

*A Tuscan blend in a lush fruit-driven style. A Wine Spectator Smart Buy*

**33 Villa Antinori (Tuscany, Italy)** \$43.00

*A Sangiovese based blend from Antinori's Tuscan estates*

After Dinner Enjoy a Espresso or Cappuccino- optional with Sambuca or Bailey's

# Pizze Casarecce

## Pizze

### Margherita

Fresh tomato sauce, oregano and mozzarella cheese.

\$10.00 Add fresh mozzarella & basil  
\$2.00

### Quattro Gusti

Fresh tomato sauce with mushrooms, ham, black olives and mozzarella cheese.

\$15.50

### Pizza Miramare

Fresh tomato sauce, smoked salmon, mozzarella and parmesan cheese.

\$15.50

### Pizza Primavera

Fresh tomato sauce, grilled chicken, eggplant and mozzarella cheese.

\$15.50

### Pizza Italiana

Italian pizza with fresh tomato sauce, mozzarella fiore di latte, mushrooms, prosciutto and artichokes.

\$16.00

### Pizza Hawaiian

Fresh tomato sauce, ham, pineapple and mozzarella cheese.

\$14.50

### Pizza Bianca

White pizza, ricotta and mozzarella cheese, garlic, fresh tomatoes, broccoli, extra virgin olive oil and oregano.

\$15.50

## Extra Toppings

Pepperoni • Onions • Garlic • Mushrooms

\$2.25 each

## Calzone or Stromboli

### Calzone

Ham, ricotta and mozzarella cheese with a side of sauce.

\$10.50

### Broccoli Calzone

Broccoli, ricotta and mozzarella cheese with a side of sauce.

\$10.50

### Stromboli

Ham, pepperoni and mozzarella cheese with a side of sauce.

\$10.50

## Subs

All our bread is homemade

## Cold Subs

### Prosciutto & Mozzarella

#### Fior Di Latte

Italian ham, fresh mozzarella, sliced fresh tomatoes and extra virgin olive oil.

\$10.75

### Tonno & Mozzarella Fior Di Latte

Tuna, fresh mozzarella, sliced tomatoes & extra virgin olive oil.

\$10.75

### \* Ham & Provolone Cheese Sub

Served with iceberg lettuce, tomatoes and onions.

\$9.50

### \* Italian Sub

Ham, provolone cheese, capicola ham, salami, iceberg lettuce, tomatoes and onions.

\$9.50

### \* Tuna & Provolone Cheese Sub

Served with iceberg lettuce, tomatoes and onions.

\$10.25

### \* Capicola & Provolone Cheese Sub

Served with iceberg lettuce, tomatoes and onions.

\$9.50

### Turkey & Cheese

\$9.75

### Veggie Cheese

\$9.50

\* Cosmos + .50¢

## Hot Subs

### Cheese Steak

Served with sauce.

\$10.00

### Cheese Steak Garden

Served with iceberg lettuce, tomatoes and onions.

\$10.75

### Grilled Chicken Cheese Sub

Served with iceberg lettuce, tomatoes and onions.

\$10.75

### Grilled Chicken Broccoli Sub

Chicken and broccoli with marinara sauce and mozzarella cheese melt.

\$10.75

### Chicken Cheese Steak

Served with sauce.

\$10.00

### Chicken Cheese Steak Garden

Served with iceberg lettuce, tomatoes and onions.

\$10.75

### Meatball Parmesan

\$10.25

### Sausage & Pepper Parmesan

\$10.75

### Veal Parmesan

\$14.50

### Chicken Parmesan

\$12.50

### Eggplant Parmesan

\$12.00

### Cheese Steak Special

Onions, mushrooms, roasted peppers and sauce

\$12.00

## Extras

Onions, mushrooms, green peppers and olives.

75¢ each

Please ask for mayonnaise and oil on subs. All subs are served with a side of chips.

Prices subject to change.

We now offer gluten free  
pasta and desserts.  
Ask your server for details.

## Farinaci Pasta

### Spaghetti Puttanesca

Light marinara sauce with garlic, capers,  
olives, mushrooms, tomatoes and anchovies.

\$19.00

### Penne or Linguini Primavera

Grilled chicken sauteed with broccoli,  
mushrooms, fresh tomatoes, garlic and extra  
virgin olive oil.

\$19.00

### Fettucini Alfredo

A rich blend of heavy cream,  
butter and parmesan cheese.

\$16.50

w/shrimp \$21.50

w/chicken \$20.00

### Rigatoni Al Forno

Baked rigatoni pasta with meat sauce,  
ricotta and mozzarella cheese.

\$17.50

### Rigatoni Romana

Rigatoni sauteed with sun dried tomatoes and  
fresh chopped tomatoes in cream sauce.

\$17.50

### Farfalle Al Salmone

Bow tie pasta with smoked salmon in a  
creamy pink sauce.

\$17.50

### Tortellini Della Nonna

Cheese tortellini sauteed with mushrooms with  
prosciutto in Alfredo sauce.

\$19.00

### Gnocchi

Red sauce (tomato)  
(with garlic and extra virgin olive oil).

\$17.50

with cream sauce \$19.00

### Gnocchi with Vodka Sauce

\$20.50

### Gnocchi Carbonara

Eggs with bacon in cream sauce.

\$20.50

### Spaghetti Con Funghi

Spaghetti with sauteed portobello mushrooms  
and garlic in marinara sauce.

\$17.00

### Ravioli Ai Funghi

Cheese ravioli sauteed with portobello  
mushrooms in white or pink cream sauce.

\$19.00

### Penne Casalunga

Tender morsels of veal, sweet green peas and  
Romano cheese in a zesty tomato sauce.

\$21.00

### Penne with Vodka Sauce

\$19.00

w/shrimp \$25.00

w/chicken \$22.00

### Penne or Linguini Primavera with Cream Sauce

\$21.00

### Spaghetti Filetto Di Pomodoro

Fresh tomato sauce with basil, garlic and  
extra virgin olive oil.

\$15.00

### Tortellini Alfredo

Cheese tortellini with green peas in  
Alfredo sauce.

\$18.00

### Spaghetti Bolognese

Spaghetti with meat sauce.

\$17.00

### Spaghetti with Garlic & Oil

\$14.50

### Eggplant Parmigiana with Spaghetti

\$18.00

### Penne with Pesto Sauce

\$18.00

### Penne Pesto with Cream Sauce

\$19.00

## Traditional Pasta

### Cheese Tortellini Parmigiana

### Baked Penne

### Cheese Manicotti Parmigiana

### Cheese Stuffed Shells Parmigiana

### Vegetable Lasagna Parmigiana

### Meat Lasagna Parmigiana

### Cheese Ravioli Parmigiana

### Spaghetti & Meatballs

### Spaghetti with Sausage

### Your Choice \$17.00

### Spaghetti w/garlic, oil and parmesan cheese.

\$14.00

All pasta served with fresh salad  
and homemade bread.

We now offer gluten free pasta.  
Ask your server for details.

## Desserts

### Canoli

\$5.00

### Cheesecake

Strawberry or Cherry Topping  
\$6.95

### Tiramisu

\$7.95

### Spumoni

Served with mini Canoli.  
\$7.95

### Chocolata Canoli

\$5.95

### Ice Cream

Vanilla or Chocolate  
\$5.95

### Spumoni

\$6.95

## Bistecca Di Manzo Beef

### Bistecca Pizzaiola

Grilled 10 oz. Delmonico steak with black olives,  
mushrooms, marinara sauce, oregano, parmesan  
cheese and a side of spaghetti with sauce.

\$27.00

### Bistecca Alla Griglia

Grilled 10 oz. Delmonico steak served with  
vegetables and a side of spaghetti with sauce

\$26.00