



Antipasti

	HALF	FULL
Pesto Caprese	6.50	9.50
tomatoes, basil, fresh mozzarella, olives, and red wine vinaigrette		
Bruschetta	4.50	5.50
grilled ciabatta, tomatoes, basil, and garlic. with goat cheese add 1.50		
Steamed Mussels	8.00	11.00
with garlic, fresh herbs, white wine, and grilled ciabatta toast		
Scampi	8.00	11.00
shrimp, lemon, garlic, light butter, white wine, tomatoes, and grilled ciabatta toast		
Cavolini		7.00
brussel sprouts with onions, garlic, brown butter and sage		
Calamari		6.50
grilled calamari with olive tapenade on grilled herb bread		
Ravioli di Zucca	7.50	12.00
butternut squash ravioli, sage, and brown butter		
Polenta y Verdura		7.00
crispy polenta with sautéed mushrooms, tomatoes and crumpled goat cheese		
Antipasti Platter		13.00
a combination of our favorite appetizers: Pesto Caprese (3), half order Bruschetta & Calamari		

Zuppa e Insalata

	HALF	FULL
Soup of the Day	cup 3.00	4.50
Caesar Salad	6.00	9.00
crispy romaine, garlic croutons, and imported parmesan with grilled chicken add 2.00		
Chopped Romaine Salad		11.00
chicken, pancetta (Italian bacon), crispy romaine, tomatoes and gorgonzola vinaigrette		
Mixed Greens	4.50	7.00
organic mixed greens, gorgonzola, carrots, and balsamic vinaigrette		
Warm Seafood Salad		12.00
organic mixed greens, salmon, prawns, calamari, mussels, potatoes and Dijon vinaigrette		
Beet Salad	6.00	10.00
organic mixed greens, roasted beets, goat cheese, pine nuts, and red wine vinaigrette		
Spinach Salad	7.00	11.00
baby spinach, pancetta (Italian bacon), caramelized onions, toasted pine nuts, goat cheese and balsamic vinaigrette		
Grilled Salmon Salad		11.00
over watercress, mixed greens, green beans, cherry tomatoes, red potatoes and Dijon vinaigrette		

Pizza

	Small / Large
Hobbs Pepperoni	11.00 / 15.75
tomato sauce, fresh mozzarella, parmesan and pepperoni	
Three Cheese	10.50 / 17.50
ricotta, parmesan, and mozzarella topped w/spinach	
Margherita Pizza	9.75 / 16.75
fresh mozzarella with tomato sauce and fresh basil	
Pancetta & Artichoke	10.75 / 16.75
pancetta, artichoke and roasted garlic with tomato sauce topped with fontina cheese and fresh herbs	
Mushroom & Asparagus	10.00 / 17.00
sautéed mushrooms, caramelized onions and grilled asparagus topped with mozzarella cheese and a balsamic glaze	
Shrimp & Potato	10.75 / 17.75
shrimp, roasted potatoes & red chili flakes with tomato sauce topped with mozzarella and parmesan cheese	
Pesto & Chicken	11.00 / 15.75
roasted chicken, goat cheese with pesto sauce and toasted pine nuts	
Grilled Eggplant & Zucchini	10.00 / 17.00
grilled eggplant, zucchini with tomato sauce with goat & mozzarella cheese and fresh herbs	
Italian Sausage	11.00 / 15.75
with tomato sauce, topped with mozzarella and parmesan cheese	
BUILD YOUR OWN PIZZA	9.00 / 16.00
Choice: housemade tomato or pesto sauce	
cheeses: mozzarella, goat, ricotta, parmesan, fontina	1.00 each
meats & fish:	1.50 each
Hobbs pepperoni, Italian sausage, pancetta, roasted chicken, shrimp, Canadian bacon, meatballs, anchovies, chicken apple sausage	
toppings:	1.00 each
spinach, mushrooms, eggplant, zucchini, Kalamata olives, pine nuts, fresh basil, cherry tomatoes, caramelized onions, asparagus, artichokes, roasted garlic, egg, red onion, roasted pepper, sun-dried tomatoes	

Pasta

ADD TO ANY DISH: Chicken 3.00, Shrimp or Salmon 4.00
ADD 5.00 for family size - any pasta or specialita

Capellini al Pomodoro	10.00
fresh roma tomatoes, sweet basil, garlic, garlic croutons, and extra virgin olive oil	
Gemelli al Pollo	11.00
grilled chicken, mushrooms, roasted garlic, and creamy parmesan thyme sauce	
Fettucine al Salmone	14.00
fresh spinach pasta, salmon, sun-dried tomatoes, sweet peas and lemon dill cream sauce	
Capellini Vernazza	13.00
shrimp, asparagus, fresh tomatoes, mushrooms, basil, and spicy garlic wine sauce	
Penne e Salsiccia	12.00
roasted Italian sausage, baby spinach, and marinara sauce	
Fettuccine e Gamberi	14.00
fresh spinach pasta, shrimp, roma tomatoes, asparagus and tomato cream sauce	
Capellini Pesto e Pollo	11.00
grilled chicken, roasted red bell peppers, toasted pine nuts, and pesto sauce	
Gemelli Venezia	11.00
chicken, mushroom, tomatoes, spinach, and garlic wine sauce	
Spaghetti ai Frutti di Mare	14.00
mussels, salmon, shrimp, calamari, tomatoes with marinara <u>or</u> garlic wine sauce	
Gemelli con Carciofo	11.00
artichokes, mushrooms, cherry tomatoes, and pesto cream sauce	
Spaghetti alla Bolognese	11.00
Housemade savory marinara meat sauce	
Penne Pancetta	13.00
pancetta, asparagus, pine nuts, in a light spicy garlic wine sauce	
Spaghetti & Meatballs	11.50
our old-fashioned house made classic with Creekstone Farms Natural Angus Beef	
Penne con Gorgonzola	11.00
roma tomatoes, spinach and gorgonzola cream sauce	
Fettuccini Alfredo	11.00
fresh spinach pasta, mushroom, sweet peas, and creamy alfredo sauce	
Substitute Gluten Free Rice Pasta 1.50	

Specialita

Gnocchi	11.00
potato dumplings with choice of creamy pesto, Bolognese <u>or</u> gorgonzola sauce	
Ravioli di Spinaci	11.00
spinach and ricotta ravioli, toasted pine nuts, with marinara sauce <u>or</u> alfredo sauce	
Lasagna di Melanzanne	12.00
layers of pasta, eggplant, ricotta, mozzarella, and fontina, with marinara <u>or</u> bolognese meat sauce	
Grilled Polenta	10.00
with choice of mushroom sauce, gorgonzola or bolognese meat sauce	
Entrees	
Cioppino	16.00
mussels, shrimp, calamari, crab, orza pasta, and grilled ciabatta toast	
Marsala	15.50
sautéed chicken breast, mushrooms, zucchini and Marsala wine sauce over grilled polenta	
Salmone Grigliato	16.00
grilled salmon with lemon caper salsa, spinach, and orzo pomodoro	
Bistecca	17.50
grilled New York strip steak, parmesan crusted polenta and seasonal vegetables	
Parmigiana	15.50
breast of chicken, mozzarella, parmesan with spaghetti marinara, and sautéed vegetables	
Piccata	15.50
sautéed chicken breast with a lemon caper sauce, spinach, and gnocchi in a pesto cream	