



APPETIZERS

PINO PUFFS	9
Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce	
BRUSCHETTA	9
Seasoned tomatoes & fresh basil	
EGGPLANT CAPRESE	14
Stacked eggplant with pesto, mozzarella & marinara	
BAKED CLAMS	12 (half dozen) 22 (dozen)
Served with Tabasco & lemon	
BAKED GOAT CHEESE	12
Sun-dried tomato and marinara with basil toast tips	
FRIED OR GRILLED CALAMARI	16
Fried: Served with marinara Grilled: Sautéed with tomatoes, spinach, green onions in a spicy broth	
BREADED RIGATONI	14
Stuffed with crumbled sausage, spinach, four cheeses & served with meat sauce	
CRAB CAKES	15
With spicy roasted tomato aioli	

PIZZA Additional toppings \$1 • Gluten Free Crust \$3

MARGHERITA	13
Tomato & basil with mozzarella	
4 CHEESE	13
Romano, fontinella, mozzarella & gorgonzola	
EGGPLANT & ROASTED GARLIC	14
Fresh mozzarella, peppadew peppers & caramelized red onion with olive oil	
SAUSAGE & SAUTÉED MUSHROOMS	15
SOPPRESSATA	15
With ricotta & hot honey	

SIDES

Two Meatballs	8
Garlic Mashed Potatoes	6
Vesuvio Potatoes <i>with peas</i>	6
Sautéed Spinach	6
Grilled Sausage	7
Grilled Asparagus	7
Polenta Marinara	7
Small House Salad	8
Small Caesar Salad	8

GLUTEN FREE OPTIONS AVAILABLE

Space available for private events.

SALADS & SOUP

RUSTIC SALAD	13	BEET SALAD	13
Field greens, pears, strawberries, walnuts & gorgonzola		Arugula, roasted beets, mandarin oranges, crumbled goat cheese & toasted pistachio served with house vinaigrette & drizzled with honey	
ITALIAN CHOPPED SALAD	15	SOUP OF THE DAY 6	
Romaine, black olives, fontanella, soppressata, prosciutto & peppadew with creamy vinaigrette		ADD TO ANY SALAD	
ARUGULA & CRISPY PROSCIUTTO	13	Crab Cake 7 • Grilled or Blackened Salmon* 12	
With diced tomatoes, diced red onions, cherry mozzarella & sun-dried tomato vinaigrette		Sautéed Shrimp 8 • Grilled or Fried Calamari 8	
CAESAR SALAD	12	Grilled Chicken 6 • Pistachio 7 • Asiago 6	
Romaine, sun-dried tomatoes, croutons & shaved parmesan			

PASTA Add Chicken, Shrimp, Sausage, or Salmon* to any dish for an additional charge

CHOOSE A PASTA & HOMEMADE SAUCE	17
Pasta: Spaghetti, Penne, Bowtie, Angel Hair, Linguine Fresh Rigatoni (\$2) Cheese Ravioli, Gnocchi (\$3) Gluten Free (\$3)	
Sauce: Marinara, Besciamella, Garlic & Oil, Alfredo, Meat Sauce (Touch Of Cream), Ricotta & Marinara	

BOWTIE ARROSTO	22	COUNTRY RIGATONI	26
Marinara, crumbled sausage, roasted red peppers & ricotta		Tomato cream sauce with grilled chicken, sliced Italian sausage, peas & fresh mozzarella	
BOWTIE CHICKEN	23	SEAFOOD RAVIOLI WITH SHRIMP	26
Spinach, oven-roasted tomatoes served with sun-dried tomato cream sauce		Shrimp filled ravioli in a spicy chopped clam sauce	
PENNE ASIAGO	23	MUSHROOM RAVIOLI	21
Diced tomatoes and peas in an asiago cream sauce, topped with blackened chicken breast		Sautéed in garlic & olive oil with a trio of wild mushrooms & crumbled goat cheese	
PENNE PANCETTA	23	SHORT RIB RAVIOLI	26
Italian bacon, oven roasted tomatoes, onions, fresh mozzarella, garlic & olive oil		Braised short rib, meat sauce, shaved parmesan & giardiniera	
PENNE BROCCOLI	21	LASAGNA	20
Oven-roasted tomatoes in garlic & olive oil		Rolled with ricotta, mozzarella & marinara Add meat sauce (\$2)	

ENTRÉES

ROASTED CHICKEN VESUVIO OR LEMON	23
Oven roasted half chicken served with roasted potatoes Vesuvio Style with peas or Lemon & Capers with sautéed spinach	
CHICKEN WITH MUSHROOMS	25
Served in a marsala wine sauce with sautéed spinach & roasted potatoes	
PISTACHIO CRUSTED CHICKEN	26
Served with roasted pepper cream sauce, polenta, grilled asparagus & balsamic reduction	
ASIAGO CRUSTED CHICKEN	25
Served with sautéed linguine, fresh tomato, basil & topped with an asiago cream sauce	
PARMIGIANA CHOICE OF EGGPLANT, CHICKEN OR COMBO	23 / 24 / 25
Combo served with your choice of pasta and sauce (marinara or besciamella)	
PORK PANCETTA*	26
Grilled medallions topped with caramelized pancetta, shallots & mozzarella with a dijon demi-glace served with garlic mashed potatoes & grilled asparagus	
RIBEYE* 12 oz.	39
Served with a Chianti demi-glace with garlic-mashed potatoes & grilled asparagus	
CRAB-MEAT STUFFED SHRIMP	27
Served over sautéed linguine with peppadew peppers & fresh spinach in a slightly spicy white wine sauce	
BLACKENED SALMON*	28
Grilled, served with roasted potatoes & spinach	
PARMESAN CRUSTED COD	28
Served with sautéed spinach & garlic mashed potatoes	

***CONSUMER ADVISORY:** The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.