

appetizers

Arancini 11

house made cremini risotto, stuffed with spiced feta, fried golden brown, served with marinara sauce

Fried Zucchini 8

fresh sliced zucchini, breaded and garnished with grana parmesan, served with marinara

Caprese Insalata GF V 10

cherry tomatoes, fresh mozzarella, and basil tossed in garlic infused olive oil and seasoned with sea salt

Fried Calamari 11

lightly seasoned calamari served with marinara and lemon wedge

Garlic Shrimp 12

jumbo shrimp sautéed in roasted garlic butter and white wine sauce

Bruschetta V 12

grilled ciabatta topped with an assortment of tomato caprese, pesto, fresh mozzarella, and roasted peppers

Fried Mozzarella V 10

Balls of fresh mozzarella lightly breaded, fried crispy, served with marinara

Burrata and Prosciutto Crostini 14

prosciutto di parma, grilled ciabatta, arugula, and cherry tomato, drizzled with our extra virgin olive oil dressing

Wings 10 sm /15 lg

tossed in house made buffalo sauce, garlic parm, or bourbon glaze, and served with celery, carrots, and blue cheese dressing

soups & salads

Dressing choices: citrus vinaigrette, balsamic vinaigrette, italian vinaigrette, blue cheese, ranch. Add grilled chicken (\$5), sautéed shrimp (\$8), or grilled salmon (\$10) to any salad.

Minestrone Soup V 4 .50 cup /7 bowl

tomato, cannellini beans, fresh vegetables, and pasta, topped with grana parmesan

Classic Caesar 6 sm /11 lg

crisp hearts of romaine, grana parmesan, and house made croutons, creamy caesar dressing

Garden Salad V 6 sm /11 lg

mixed greens, tomato, carrots, cucumbers & our house made croutons, balsamic vinaigrette

Greek Salad GF V 7 sm /13lg

mixed greens with tomato, cucumber, pepperoncini, kalamata olives, feta and red onions, balsamic vinaigrette

Pizzaiolo Salad GF V 7 sm /13 lg

mixed greens with tomato caprese, and roasted peppers, topped with grana parmesan, balsamic vinaigrette

Spinach Salad GF V 7 sm /13 lg

baby spinach, red onion, goat cheese, almonds, dried cranberries, and mandarin oranges, house made citrus vinaigrette

Arugula Salad GF V 6 sm /12 lg

arugula, cherry tomatoes, and grana parmesan, balsamic vinaigrette

Roasted Beet Salad GF V 13

mixed greens, house roasted beets, gorgonzola cheese, honey roasted hazelnuts, and dried cranberries, balsamic vinaigrette

Italian Tossed Salad GF 14

mixed greens, salami, provolone, ham, kalamata olives, pepperoncini, roasted peppers, italian vinaigrette



pasta

All pastas are served with garlic toast and topped with grana parmesan and parsley. Gluten free pasta: +\$2

Chicken Milanese 16

lightly breaded, pan-fried chicken cutlet served over spinach pasta with a spicy garlic white wine sauce

Garlic Shrimp Scampi 18

jumbo shrimp sautéed with our fresh garlic and white wine sauce, tossed in homemade spinach pasta and finished with fresh lemon

Baked Lasagna Bolognese 17

five layers of pasta, ricotta, mozzarella, grana parmesan and our beef bolognese sauce baked with marinara

Sausage & Peppers 15

slow cooked hot italian sausage in our bell pepper with slightly spicy marinara and spaghetti

Chicken Parmesan 16

chicken breast coated in panko, fried crispy, and baked with marinara, provolone, and grana parmesan over spaghetti marinara

Chicken Marsala 16

thin slices of chicken breast lightly dusted in seasoned flour, sautéed in olive oil and smothered in our cremini mushroom marsala sauce over spaghetti

Baked Eggplant Parmesan 15.

thin sliced fresh eggplant, coated in crispy panko, layered with tomato sauce, baked with mozzarella & grana parmesan, served with choice of spaghetti marinara or steamed broccoli

Spaghetti & Meatballs 16

our homemade meatballs slow cooked in marinara and tossed with spaghetti

Chicken Alfredo 16

spaghetti tossed in our garlic cream sauce with grilled chicken breast



pizza

Add \$2 to make any 12" pizza made without gluten.
(12" Small/16" Large)

The Pizza Bolognese† 15/23

Neapolitan-style with fresh mozzarella, our beef Bolognese sauce, grana parmesan, olive oil, and basil

The White Pizza† 16/24

Neapolitan-style with fresh and smoked mozzarella, ricotta, grana parmesan, spinach, garlic, olive oil, and basil

The Caprese† V 15/23

Neapolitan-style with fresh mozzarella, chopped roma tomatoes, garlic, sea salt, olive oil, and fresh basil

The Mediterranean 16/24

Neapolitan-style with fresh mozzarella, spinach, chicken, kalamata olives, red onions, feta, and fresh basil

The Pesto† 15/23

Neapolitan with basil pesto, fresh basil, parmesan, fresh mozzarella, and cherry tomato

The Diavola 16/24

NY-style crust, hot Italian sausage, roasted peppers, and spicy peppered mozzarella

The Spicy Veggie V 15/23

NY-style with mozzarella, broccoli, red onions, hot cherry peppers, and mushrooms

The Bella 16/24

NY-style with mozzarella, arugula, prosciutto, and grana parmesan

The Carne Mista 16/24

NY-style crust with mozzarella, sliced meatball, pepperoni, and prosciutto

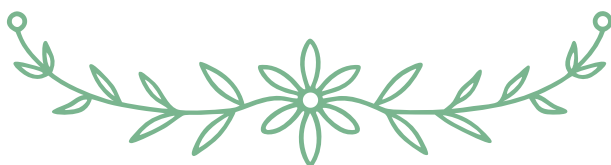
The Americano 15/23

NY-style crust with mozzarella, hardwood smoked bacon, red onion, roasted garlic, and cherry tomato

The Goat Cheese† 17/25

NY-style crust with mozzarella, caramelized onions, Italian sausage, and goat cheese

† These pizzas do not have tomato sauce.



calzones

All calzones contain mozzarella and ricotta cheese, and are served with a side of marinara sauce.
Additional toppings \$2.25 each

The Spinach V 13

grana parmesan and fresh spinach

The Market 15

prosciutto, ham, salami, and pepperoni

The Veggie V 14

mushrooms, red onion, green pepper, tomato, and roasted garlic

Create Your Own 14

two toppings of your choice served with marinara

create your own

12" small / 16" large: choose your pizza style then add from the topping selections below. For 12" Gluten-Free, add \$2.00.

The Neapolitan Pizza 14/22

Our extra virgin olive oil thin crust topped with tomato sauce, fresh mozzarella, and fresh basil

The New York Pizza 13/21

Our thin crust sour dough topped with tomato sauce and whole milk mozzarella cheese

Traditional Toppings 2.25/2.75

anchovies / basil / broccoli / cherry tomatoes / chicken breast / genoa salami / green peppers / eggplant / ham / hot cherry peppers / Italian sausage / house made meatballs / pepperoncini / pepperoni / pineapple / red onions / ricotta / roasted garlic / roasted potato / spinach / sun-dried tomatoes / tomato / white mushrooms
(All GF Except for Meatballs)

Specialty Toppings 2.75/3.75

artichoke / arugula / hardwood smoked bacon / cremini mushrooms / goat cheese / grana parmesan / kalamata olives / pesto / burrata / prosciutto / roasted peppers / smoked mozzarella

daily specials

Monday

\$12.99 16" New York Pizza with one topping. Take out, delivery or dine-in.

Tuesday

2 for 1! Buy any pizza and the second of equal or lesser value is free! Dine-in only.

Wednesday

Date Night \$45. Large salad, large pizza up to 3 toppings or a specialty pizza, and a bottle of house wine. Dine-in only.

Thursday

1/2-Price Wine — all bottles!
Dine-in only, 11:00am - 9:00pm.

Happy Hour

3-6pm Monday-Friday. Special pricing on selected draft beer, house wine and selected appetizers. Ask your server for details.

sandwiches

All sandwiches served with a side of house cut potato chips & dill pickle. Substitute a cup of minestrone soup, fries, Caesar or garden side salad for \$4.

Meatball Parm Sub 14

homemade meatballs over provolone cheese, covered in marinara and topped with grana parmesan cheese

Chicken Parm Sub 14

dipped in panko, fried crispy, topped with provolone and grana parmesan, and baked with marinara sauce

Eggplant Parmesan Sub V 14

thin slices of eggplant breaded, seasoned, and fried then baked in layers of mozzarella and grana parmesan with marinara sauce

Sausage & Peppers Sub 14

slow cooked hot Italian sausage stewed in marinara with onions & peppers

The Italian Sub 14

prosciutto di parma, genoa salami, ham, provolone, shredded lettuce, hot & sweet peppers, onions, and house Italian vinaigrette

The Burrata Panini V 13

fresh creamy burrata cheese layered with sliced tomato and house basil pesto, grill pressed

The Bella Panini 13

with prosciutto di parma, arugula, roasted tomato, and grana parmesan, grill pressed

The Chicken Panini 12

with smoked mozzarella, basil pesto, and roasted balsamic tomato, grill pressed

sides

- Steak Cut Fries 5
- Side of Meatballs (3) or Italian Sausage (2) 9
- Side of Grilled Chicken 6
- Steamed Broccoli 4
- House Cut Potato Chips 3

dessert & coffee

- Cappuccino 5
- Double Espresso 4.50
- Triple Mini Cannoli 8
- Gelato, 8oz made fresh weekly 7.50
- Tiramisu 7.50
- ladyfingers layered in marscapone, cocoa, and cream

cheese steaks

Our cheese steaks are made with mayo, caramelized onion, and choice of cheese: American, provolone or cheddar.

Cheese Steak 16

thinly sliced Angus ribeye

Chicken Cheese Steak 14

grilled chicken breast

Cheese Steak Add Ons

free: fresh red onions / shredded lettuce

\$1 extra: grilled bell peppers / sauteed mushrooms / sliced tomato/ hot cherry peppers / sweet peppers

\$2 extra: fried egg / bacon



burgers*

The Starter 12

angus beef, with lettuce, tomato, pickle chips, and red onion served on a toasted potato roll

Burger Add Ons

cheeses: +\$1 cheddar / american / provolone / swiss / gorgonzola

proteins: +\$2 bacon / fried egg

veggies: +\$1 hot cherry peppers, sautéed mushrooms / caramelized onions



kid's menu \$8

(12 and under)

- spaghetti with a meatball and sauce on the side
- chicken strips with a side of marinara macaroni & cheese
- grilled cheese sandwich with house cut potato chips
- grilled chicken & broccoli GF

GF = Gluten Free V = Vegetarian

*The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.