APPETIZERS

*PARMESAN ZUCCHINI PLANKS \$8

hand-breaded zucchini with marinara & lemon aioli.

RENÉ BOUCHER CALAMARI \$9 / 16

traditional preparation topped with parmesan cheese, served with marinara and lemon aioli.

*COUSIN RON'S CALAMARI \$11/20

kalamata olives, sun-dried tomatoes, shitake mushrooms, fresh basil, side of marinara.

JUNIOR'S SPICY CALAMARI \$11 / 20

crispy onion & pepper rings, spicy garlic chili sauce, served with lime-cilantro sour cream.

SAUSAGE STUFFED PEPPERS \$8

mild peppers baked in our marinara with mozzarella cheese.

*MEATBALL SLIDERS \$8

topped with basil pesto, served on focaccia bread.

SOUP OF THE DAY Cup \$3 / Bowl \$6

SALADS

with freshly prepared house dressings

CAESAR REGGIANO \$6 / 10

romaine, aged reggiano, crostini, creamy caesar dressing.

BRUSSELS SPROUT \$8 / 12

crisp greens, dates, almonds, craisins, asiago cheese, house italian vinaigrette.

PIZZERIA HOUSE \$7 / 11

romaine, field greens, cran-raisins, sunflower seeds, goat cheese, balsamic vinaigrette.

*TUSCAN SALAD \$7 / 11

romaine, field greens, tomatoes, cannellini beans, red onion, pancetta, Tuscan ranch dressing.

TOSSED SIDE SALAD \$5

greens, tomato, red onion, pepper rings, black olive, parmesan, house italian vinaigrette.

HAND-TOSSED SPECIALTY PIZZAS

Small (6 slices) \$12 / Medium (8 slices) \$17 / Large (12 slices) \$22

*PRIMO PESTO red sauce, Italian sausage, fennel, roasted red pepper, mozzarella, goat cheese and basil pesto.

RUSTICA red sauce, pepperoni, sausage, tomato, mozzarella cheese and fresh basil. TOSCANA red sauce, pepperoni, prosciutto, artichokes, capers, mozzarella, provolone and parmesan cheese.

MEDITERRANEAN white sauce, mozzarella, goat cheese, artichokes, black olives, spinach, roasted red pepper.

PANCETTA & POMODORO red sauce, Italian pancetta bacon, tomatoes, caramelized onions, mozzarella, asiago cheese, fresh basil.

*WILD MUSHROOM white sauce, mushrooms, crimini, shitake, oyster, roasted red peppers, ricotta salata, mozzarella and provolone cheese, Italian parsely.

MARGHERITA red sauce, fresh mozzarella and fresh basil.

ITALIAN BLUE SMOKE balsamic infused bbg sauce, chicken, Italian pancetta bacon, caramelized onions, mozzarella and provolone cheese.

DANTÉ'S INFERNO arrabbiata sauce, fresh hot peppers, sausage, goat cheese, mozzarella cheese, fresh parsely.

*DELUXE pepperoni, sausage, mushrooms, onion, green pepper, black olives, mozzarella and provolone cheese.

CUSTOM PIZZAS

| SMALL CHEES | SE \$9 | per additional regular item per additional premium item | 1.25 1.75 |
|-------------|----------|--|--------------|
| MEDIUM CHE | ESE \$12 | per additional regular item per additional premium item | 1.75 2.50 |
| LARGE CHEES | SE \$14 | per additional regular item | 2.00 |

REGULAR TOPPINGS:

pepperoni, Italian sausage, onions, mushrooms, green peppers, black olives, roasted garlic, tomatoes, artichokes, spinach, broccoli, banana peppers, roasted red peppers, anchovies

PREMIUM TOPPINGS:

prosciutto, chicken, meatballs, Italian pancetta bacon, goat cheese, ricotta salata, fresh mozzarella, asiago cheese, gorgonzola cheese, basil pesto, wild mushrooms, sun-dried tomatoes

SANDWICHES

with your choice: cup of soup, seasoned fries or add tossed side salad (+\$2)

CHICKEN PARMIGIANA \$12

hand-breaded chicken breast baked with tomato, provolone cheese, on toasted focaccia.

CHICKEN CLUB PANINI \$12

grilled focaccia bread with crispy chicken, cholula mayo, provolone cheese, bacon, tomato and greens

*EGGPLANT & WILD MUSHROOM \$12

hand-breaded eggplant, grilled wild mushrooms, tomato, provolone cheese, on toasted focaccia.

*ITALIAN DIP \$12

shaved roast beef, roasted red peppers and onions, provolone cheese, gorgonzola mayo.

OPEN-FACE MEATBALL \$11

garlic & herb meatballs baked fresh daily, provolone cheese, on toasted focaccia.

PASTA & ENTRÉES

gluten-free pasta available

SPAGHETTI & SAN MARZANO MARINARA \$6 / 10

with garlic & herb meatballs or Italian Sausage. \$2 / 4

CHICKEN SORRENTO \$11 / 14

sautéed chicken, zucchini, broccoli, roasted red peppers, cubanelle peppers, olive oil, garlic and fresh basil tossed with whole wheat penne, with parmesan cheese.

*RIGATONI ALLA BOLOGNESE \$11 / 14

tossed with our hearty meat sauce.

BRAISED BEEF RAVIOLI \$11 / 14

with mushrooms and peas in our marsala wine sauce.

*BAKED RAVIOLI \$11 / 14

cheese ravioli tossed in asiago cream sauce, baked with seasoned breadcrumbs, and finished with a touch of marinara.

BAKED GNOCCHI FLORENTINE \$11 / 14

chicken, spinach and tomatoes tossed in asiago cream sauce, topped with parmesan and breadcrumbs.

PICCATA \$14 / 19 / 18 / 18

choice of chicken, veal, shrimp or salmon sautéed in butter and white wine sauce, lemon and capers, served over angel hair pasta.

*LEMON PARMESAN CHICKEN \$14

served over angel hair pasta in asiago cream sauce.

CHICKEN PARMIGIANA \$14

breaded chicken breast, tomato, provolone, side of spaghetti marinara.

VEAL PARMIGIANA \$19

a Cerino classic recipe - prosciutto ham, tomato, provolone, side of spaghetti marinara.

*EGGPLANT PARM BOLOGNESE \$14

served with angel hair pasta and marinara. (vegetarian style available)

PAN-SEARED SALMON \$18

brussels sprouts, sun-dried tomato and pancetta tossed in a light butter sauce over angel hair pasta.

BAKED WHITEFISH TUSCANY \$15

topped with toasted herb & garlic breadcrumbs, served with Italian roasted potatoes.

PIZZERIA SHRIMP SAUTÉ \$14 / 18

Shrimp sautéed in a garlic and butter sauce, with fresh tomatoes, broccoli and basil, served over angel hair pasta.



PLEASE LET US KNOW ABOUT ANY ALLERGIES YOU HAVE SO THAT WE MAY BETTER TAKE CARE OF YOU. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE