

Un-Bacio

Starters

<i>Zuppa</i>	75
Choose from minestrone, pasta fagioli, vegetable or strachetelli	
<i>5 Cheese Garlic Bread</i>	6
Asiago, parmigiana, fontina, mozzarella & romano cheese melted over italian tuscan bread	
<i>Cold Brushcetta</i>	6
Classic chopped tomatoes on tostones with slices of romano cheese	
<i>Zucchini Fries</i>	7
Crispy sticks of breaded zucchini topped with loads of pecorino romano cheese and a side of pomodoro sauce	
<i>Mozzarella in Carrozza</i>	75
Italian cheese wrapped in bread, fried crispy & served with a marinara sauce	
<i>Vicky's Bruschetta</i>	8
Chopped garlic, asiago, romano, touch of chili flakes & onion served on tostones	
<i>Toasted Raviolis</i>	8
Cheese filled raviolis toasted & served with a spicy marinara sauce	
<i>Stuffed Eggplant</i>	95
Slices of eggplant stuffed with ricotta, fontina, mozzarella & parmigiana topped with marinara sauce	
<i>Mozzarella Caprese</i>	10
Fresh mozzarella, basil, tomatoes, oil & balsamic vinegrette	
<i>Calamari Fritti</i>	105
Tender and crispy with a spicy red sauce (sauteed also available)	
<i>Poached Artichoke</i>	105
Whole artichoke poached served with parmiagiana & balsamic vinegrette dressing	
<i>Antipasto</i>	11
Combination of prosciutto, soppressata, fresh mozzarells, tomatoes & roasted peppers in a balsamic vinegrette	
<i>Hot Brushcetta</i>	115
Prosciutto, eggplant, mushrooms, fontina in a light cream sauce	
<i>Harry's Bar*</i>	125
Thin, pounded beef tenderloin, shaved parmigiana, basil sauce & lemon served over a bed of greens	
<i>Shrimp Cocktail</i>	135
With a tangy horseradish sauce	

House Specialties

<i>Homemade Dumplings</i>	16
Spinach & ricotta dumplings in a tomato basil sauce	
<i>Ravioli</i>	16
Choice of cheese or mushroom ravioli in a tomato basil sauce	
<i>Arancini</i>	17
Risotto balls made with parmesan, white wine, parsley, mozzarella stuffed with sautéed beef & topped with marinara sauce	
<i>Broccoli Rabe</i>	17
Sauteed broccoli, sausage, cannelloni beans in an oil and garlic sauce	

Panini's

Little Italian sandwiches, which are not little!
Served on Italian bread with cold pasta salad or mixed greens

<i>Caprese</i>	10.75
Sliced fresh tomatoes, mozzarella, basil, mixed greens in a balsamic vinegrette	
<i>Meatball</i>	11.75
Meatballs, marinara with fresh mozzarella	
<i>Aliberti Sausage</i>	11.75
Pan sautéed sausage, green & red roasted peppers, onions in a marinara sauce topped with mozzarella	
<i>Chicken</i>	11.75
Grilled with prosciutto, mozzarella & roasted red peppers	
<i>Salmon</i>	13
Smoked salmon, lettuce, tomatoes, red onions & creamy dill sauce	
<i>Italian</i>	13
Sopressata, bacon, prosciutto, mozzarella, fontina & provolone	
<i>Manzo Tritato (Hamburger to you gringos!)</i>	13.75
Freshly ground all natural sirloin beef, grilled to your desire, topped with crispy prosciutto, choice of cheese, gorgonzola, Fontina, provolone or mozzarella, fresh sliced red onions, Romaine lettuce with a homemade creamy aioli sauce served on a toasted roll served with pasta salad or mixed greens.	

Pizzas

<i>Traditional Pie</i>	125
Plum tomato sauce, olive oil, garlic, fresh basil, romano & mozzarella	
Add pepperoni	4
Add sausage	4
<i>Buffalo Chicken</i>	175
Spicy buffalo sauce, chopped fresh tomatoes, roasted pepper, mozzarella & chunks of chicken	
<i>Smoke Scamorza</i>	175
Aged smoked mozzarella, artichoke hearts, roasted red peppers, black olives, onions with a red sauce	
<i>Chicken Pesto</i>	175
Chicken, sun dried tomatoes with a fresh pesto sauce	
<i>Fontina Prosciutto</i>	175
Mozzarella, marinara sauce, fontina cheese and prosciutto	
<i>Margherita</i>	175
Fresh mozzarella, marinara, sliced roma tomatoes, black olives, basil & garlic	
<i>Bistro Bianca</i>	185
Mozzarella, ricotta, romano, garlic, olive oil, fresh basil topped with sausage, prosciutto, bacon and onions	
<i>4 Cheeses</i>	18.75
Blend of mozzarella, fontina, provolone & gorgonzola cheeses	
<i>Supreme Sausage</i>	18.75
Tomato sauce totally smothered in ground sausage topped with mozzarella cheeses	
<i>Clam</i>	18.75
White pie with lots of garlic, oregano, basil Romano, olive oil, mozzarella & chopped clams	
<i>Fruitti di Mer</i>	20
Lobster, shrimp, clams, mozzarella, hand crushed tomatoes, hot peppers, olive oil & garlic.	

Salads

Mixed Greens	6
Fresh greens with roma tomatoes, cucumbers & balsamic vinegrette	
Add Chicken	3.5
Add Salmon	4.5
Add Shrimp	4.5
Caesar*	8
Hearts of romaine, roasted croutons in a homemade caesar dressing	
Add Chicken	3.5
Add Salmon	4.5
Add Shrimp	4.5
Classic Iceberg Wedge	8.5
Iceberg wedge & cherry tomatoes, topped in a creamy gorgonzola dressing topped with bacon	
Papa Joe's Apple Salad	8.5
Mixed greens, apples, feta, carrots, light mustard vinegrette	
Sicilian Orange Salad	9
Greens, slices of sweet orange, kalamata olives, red peppers, onions, capers & gorgonzola tossed in olive oil & balsamic vinegar served on a crispy pizza crust	
Un Bacio Chopped Salad	9.5
Greens, tomatoes, roasted red peppers, chopped salami & mozzarella in a caesar balsamic vinegrette dressing	
Crispy Calamari	12
Served on a mound of fresh, crispy greens, tomatoes, red onions, cucumbers, basil & tossed in a chipotle orange dressing	
Rebel's Seafood Salad	12.5
Crisp baby mixed greens, vegetables, tomatoes, chopped shrimp, mussels, scallops, calamari, olive oil, lemon & garlic	

Pastas

Penne, Rigatoni, Fettuccini, Spaghetti, Farfalle, Cappellini or Linguini
Add \$2 for Whole Wheat Cappellini, Tortellini or Gnocchi

Aglio e Olio	13
Olive oil, basil, roasted garlic, grated romano	
Alla Vodka	14
Tomato cream sauce with a touch of vodka	
Add Chicken	3.5
Add Salmon	4.5
Add Shrimp	4.5
Pomodoro	16
Tomatoes, basil in a garlic sauce with meatballs or sausage	
Arabiatta	16.5
Prosciutto, mushrooms, kalamata olives in a spicy marinara sauce	
Puttanesca	17
Tomato sauce, garlic, anchovies, capers, olives, grated cheese & white wine	
Con Pollo	17
Fontina cheese, chicken, eggplant & tomato cream sauce	
Alla Nona	17.5
Cream sauce with shitake mushrooms, prosciutto & peas	
Homemade Bolognese	17.5
Hearty red meat sauce	
Salsiccia	18
Sausage, mushrooms in a pink sauce	
4 Cheese	18.5
Fontina, provolone, parmigiana & gorgonzola in a cream sauce	
Clam	18.5
In a spicy marichiana or a natural clam sauce	
Veal Vincenzo	20
Thin slices of grilled veal with roasted red pepper, artichokes, prosciutto, white wine in a pesto cream sauce	

Entrees

Parmigiana	
Breaded & pan sautéed in light olive oil, baked in a tomato sauce, covered with mozzarella & parmigiana served with a side of pasta	
Chicken	18
Eggplant	15
Veal	24.
Shrimp	23
Chicken Martini	19
Coated in parmigiana cheese crust, topped with asparagus in a vino blanc sauce served with pasta	
Giambotte	21
Bone-in chicken roasted with sausage, potato, red & green peppers & onions served in natural juices just like Nona made	
Chicken Stone	19
Bone-in chicken, cherry peppers & onions roasted in hot olive oil topped with balsamic vinegar served with pasta	
Chicken Cacciatore	19
Bone-in chicken baked in marinara sauce with onions, peppers, mushrooms, vino blanc & marsala wine with pasta	
Chicken Stephanie	19
Marsala wine, sun dried tomatoes, shitake mushrooms served over a bed of spinach	
Fresh Fish of the Day Or Fresh Salmon	23
Served with a side of julienne vegetables	
Livornaise -red sauce, kalamata olives, capers & vino blanc	
Picatta -lemon, butter, vino blanc, capers & artichokes	
Grilled -with herbs	
Shrimp Scampi	23
Sauteed in garlic, lemon, butter, parsley & vino blanc served with vegetables	
Zuppa de Pesce	29
Clams, mussels, shrimp, scallops, calamari, fish, garlic, stewed to perfection in a tomato seafood broth & served with pasta	
Veal Chop	36
Grilled -Bone-in chop served with spinach & mushrooms	
Luca - topped with mixed greens	
Veal Saltimbocca	24
Pan sautéed in vino blanc, layered with prosciutto, mozzarella draped over a bed of spinach with pasta	
Veal Picatta	24
Lemon, butter, vino blanc capers & artichokes with pasta	
NY Sirloin Steak	36
Tenderloin	34
Grilled -on a bed of spinach topped with mushrooms	
Gorgonzola pink gorgonzola sauce with pasta	
Godfather grilled & topped with potatoes, red & green peppers, onions & mushrooms	

Parties of 6 or more are subject to an automatic 18% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.