

Un-Bacio

Starters

Zuppa	75
Choose from minestrone, pasta fagioli, vegetable or strachetelli	
Nablodon Mussels	125
Steamed in white wine, herbs & served with marinara sauce	
Antipasto	11
Combination of prosciutto, soppressata, fresh mozzarells, tomatoes & roasted peppers in a balsamic vinegrette	
Calamari Fritti	105
Tender and crispy with a spicy red sauce (sauteed also available)	
Poached Artichoke	105
Whole artichoke poached served with parmiagiana & balsamic vinegrette dressing	
Stuffed Eggplant	95
Slices of eggplant stuffed with ricotta, fontina, mozzarella & parmigiana topped with marinara sauce	
Zucchini Fries	7
Crispy sticks of breaded zucchini topped with loads of pecorino romano cheese and a side of pomodoro sauce	
Shrimp Cocktail	135
With a tangy horseradish sauce	
5 Cheese Garlic Bread	6
Asiago, parmigiana, fontina, mozzarella & romano cheese melted over italian tuscan bread	
Italian Bread	25
Fresh italian bread served with herb butter or olive tapenade	
Hot Brushcetta	115
Prosciutto, eggplant, mushrooms, fontina in a light cream sauce	
Cold Brushcetta	6
Classic chopped tomatoes on tostinos with slices of romano cheese	
Vicky's Bruschetta	8
Chopped garlic, asiago, romano, touch of chili flakes & onion served on tostinos	
Harry's Bar*	125
Thin, pounded beef tenderloin, shaved parmigiana, basil sauce & lemon served over a bed of greens	
Mozzarella Caprese	10
Fresh mozzarella, basil, tomatoes, oil & balsamic vinegrette	
Toasted Raviolis	8
Cheese filled raviolis toasted & served with a spicy marinara	

House Specialties

Homemade Dumplings	16
Spinach & ricotta dumplings in a tomato basil sauce	
Arancini	17
Risotto balls made with parmesan, white wine, parsley, mozzarella stuffed with sautéed beef & topped with marinara sauce	
Ravioli	16
Choice of cheese or mushroom ravioli in a tomato basil sauce	
Broccoli Rabe	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

Meatball	95
Meatballs, marinara with fresh mozzarella	
Sausage	95
Pan sautéed sausage, green & red roasted peppers, onions in a marinara sauce topped with mozzarella	
Chicken	95
Grilled with prosciutto, mozzarella & roasted red peppers	
Caprese	85
Sliced fresh tomatoes, mozzarella, basil, mixed greens in a balsamic vinegrette	
Salmon	105
Smoked salmon, lettuce, tomatoes, red onions & creamy dill sauce	
Italian	105
Sopressata, bacon, prosciutto, mozzarella, fontina & provolone	
Manzo Tritato (Hamburger to you gringos!)	115
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

Traditional Pie	10
Plum tomato sauce, olive oil, garlic, fresh basil, romano & mozzarella	
Add pepperoni	4
Add sausage	4
Supreme Sausage	17
Tomato sauce totally smothered in ground sausage topped with mozzarella cheeses	
Clam	17
White pie with lots of garlic, oregano, basil Romano, olive oil, mozzarella & chopped clams	
Buffalo Chicken	16
Spicy buffalo sauce, chopped fresh tomatoes, roasted pepper, mozzarella & chunks of chicken	
Smoke Scamorza	16
Aged smoked mozzarella, artichoke hearts, roasted red peppers, black olives, onions with a red sauce	
Fruitti di Mer	18
Lobster, shrimp, clams, mozzarella, hand crushed tomatoes, hot peppers, olive oil & garlic.	
Bistro Bianca	16
Mozzarella, ricotta, romano, garlic, olive oil, fresh basil topped with sausage, prosciutto, bacon and onions	
Chicken Pesto	16
Chicken, sun dried tomatoes with a fresh pesto sauce	
Fontina Prosciutto	16
Mozzarella, marinara sauce, fontina cheese and prosciutto	
Margherita	14
Fresh mozzarella, marinara, sliced roma tomatoes, black olives, basil & garlic	
4 Cheeses	17
Blend of mozzarella, fontina, provolone & gorgonzola cheeses	

Salads

Antipasto Salad	9.5
Greens, tomatoes, roasted red peppers, chopped salami & mozzarella in a caesar balsamic vinaigrette dressing	
Sicilian Orange Salad	9
Greens, slices of sweet orange, kalamata olives, red peppers, onion, capers & gorgonzola tossed in olive oil & balsamic vinegar served on a crispy pizza crust	
Caesar*	8
Hearts of romaine, roasted croutons in a homemade caesar dressing;	
Add Chicken	3.5
Add Salmon	4.5
Add Shrimp	4.5
Rebel's Seafood Salad	12.5
Crisp baby mixed greens, vegetables, tomatoes, chopped shrimp, mussels, scallops, calamari, olive oil, lemon & garlic	
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 vinaigrette	
Mixed Greens	6
Fresh greens with roma tomatoes, cucumbers & balsamic vinaigrette	
Add Chicken	3.5
Add Salmon	4.5
Add Shrimp	4.5
Crispy Calamari	12
Served on a mound of fresh, crispy greens, tomatoes, red onions, cucumbers, basil & tossed in a chipotle orange dressing	

Pastas

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

Pomodoro	16
Tomatoes, basil in a garlic sauce with meatballs or sausage	
Aglie 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
Alla Nona	17.5
Cream sauce with shitake mushrooms, prosciutto & peas	
Puttanesca	17
Tomato sauce, garlic, anchovies, capers, olives, grated cheese & white wine	
Homemade Bolognese	17.5
Hearty red meat sauce	
4 Cheese	18.5
Fontina, provolone, parmigiana & gorgonzola in a cream sauce	
Salsiccia	18
Sausage, mushrooms in a pink sauce	
Clam	18.5
In a spicy marichiaro or a natural clam sauce	
Con Pollo	17
Fontina cheese, chicken, eggplant & tomato cream sauce	
Veal Vincenzo	18
Thin slices of grilled veal with roasted red pepper, artichokes, prosciutto, white wine in a pesto cream sauce	
Arabiatta	16.5
Prosciutto, mushrooms, kalamata olives in a spicy marinara 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	Veal 24.5
Eggplant	15	Shrimp 24.5
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 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 24		
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		24
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		
Pork Chop Orange		24
Breaded, sautéed, cooked in a zesty sauce of Marsala wine and orange served with a side of vegetables		
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.