

APPETIZERS

ZUCCHINI SLICES

Thinly sliced, hand breaded zucchini, fried and served with aioli and spaghetti sauce - 8.95

CALAMARI

Tender calamari hand breaded & fried, served with a side of aioli and hot spicy red sauce - 9.95

VEGETARIAN APPETIZER PLATTER

Warmed Italian olives, white bean dip and grilled flatbreads - 8.95

MUSSELS ITALIANO

A full pound of steamed mussels seasoned with sautéed garlic, olive oil and herbs - 9.95

STUFFED MUSHROOMS

Mushroom caps filled with our delicious crabmeat stuffing, oven baked and served with a lemon butter sauce - 7.95

GREENS AND BEANS

Slow cooked greens and cannellini beans in garlic and oil - 7.95
With sausage - 9.95

STUFFED HOT PEPPERS

Hot peppers stuffed with sausage, topped with spaghetti sauce and cheese then oven baked - 9.95

PROVOLONE STICKS

Breaded and fried provolone served with spaghetti sauce - 7.95

SALADS

House Italian - Balsamic Vinaigrette

Ranch - Raspberry Vinaigrette

Bleu Cheese - .75

HOUSE SALAD

Salad greens topped with sweet beets, pasta noodles, olives and tomato - 3.95

SUNSET STEAK SALAD

N.Y. Strip steak tips grilled and served over salad greens with roasted potatoes, sweet beets, olives and cheese - 10.95

BLACK & BLEU STEAK SALAD

N.Y. Strip steak blackened and served over salad greens with pecans, roasted potatoes, oven roasted tomatoes and dry bleu cheese - 11.95

GRILLED CHICKEN SALAD

Grilled chicken breast, oven roasted tomatoes, crispy applewood smoked bacon, goat cheese and pecans served over a mixed green salad - 10.95

GRILLED SALMON SALAD

Grilled salmon served over salad greens, cheese, chick peas, walnuts and roasted potatoes - 12.95

ANTIPASTO SALAD

A variety of imported meats, cheeses, olives, beets, pasta noodles, tomatoes and anchovies served over salad greens with a sprinkling of dry bleu cheese and your choice of dressing - 16.95 (Serves 4-6)

SANDWICHES & FLATBREADS

NEW YORK STRIP STEAK SANDWICH

A N.Y. Strip steak grilled and topped with sautéed mushrooms and Provolone cheese. Served on garlic bread with a side of fries - 10.95

FISH SANDWICH

Breaded cod, deep fried and served on a bun with a side of fries - 10.95

CHICKEN & ROASTED TOMATO FLATBREAD

Grilled chicken, roasted tomatoes and caramelized onions over alfredo sauce with fresh basil - 5.95

MARGHERITA FLATBREAD

Roasted tomatoes, fresh Buffalo Mozzarella, olive oil and fresh basil - 5.95

ARUGULA & PROSCIUTTO FLATBREAD

Fresh arugula and thinly sliced prosciutto topped with Romano cheese and a drizzle of olive oil and cracked black peppercorns - 5.95

SALMON & GOAT CHEESE FLATBREAD

Grilled salmon, goat cheese, oven roasted tomatoes and capers topped with a sprinkling of dill - 6.95

GRILLED STEAK FLATBREAD

Grilled strip steak, sliced and served over arugula with caramelized onions, mushrooms and Romano cheese 7.95

PIZZA

In 1934 Grandma Pantalone was the first to serve pizza in Greensburg. For over 70 years we have proudly served this Old Country favorite. It's more than great pizza...it's tradition!

TRADITIONAL RED PIZZA

12" MEDIUM - 8 slices - 9.95

16" LARGE - 14 slices - 11.95

WHEAT CRUST 16" LARGE - 12.95

WHITE PIZZA

12" MEDIUM - 8 slices - 9.95

16" LARGE - 14 slices - 11.95

WHEAT CRUST 16" LARGE - 12.95

PIZZA TOPPINGS

MEDIUM - 1.25 LARGE - 1.75

Pepperoni ♦ Mushrooms ♦ Onions
Green Peppers ♦ Hot Peppers
Black Olives ♦ Green Olives
Italian Sausage ♦ Anchovies
Ham ♦ Extra Cheese

PIZZA BY THE SLICE

A large square cut of pizza - 1.95

Each additional topping - .25

SPECIALTY PASTA

Add a house salad for \$2.59

BELLA ANGELA

Sautéed chicken breast in olive oil and garlic with fresh spinach, artichoke hearts, and Asiago cheese served over penne pasta - 13.95

GRILLED CHICKEN FETTUCCINE

Grilled chicken breast, artichoke hearts, black olives, sun-dried tomatoes and onions served over fettuccine in an olive oil and garlic sauce - 13.95

TETRAZZINI DIMARE

Shrimp, scallops and lump crab meat served over fettuccine in a rich Parmesan-sherry cream sauce with sautéed mushrooms - 16.95

SAUSAGE AND RED PEPPER PENNE

Sautéed Italian hot sausage, sweet red peppers, sun-dried tomatoes, fresh basil and garlic tossed with a delicious pan sauce served over penne pasta and topped with Asiago cheese - 13.95

ITALIAN PLATTER

A trio of Italian favorites, eggplant parmigiana, spaghetti and chicken Milanese - 13.95

LINGUINI WITH CLAM SAUCE

A rich flavor combination of tender clams, mussels and herbs. Served with your choice of red or white clam sauce - 12.95

LASAGNA

Three layers of lasagna noodles, cheese, mini meatballs and spaghetti sauce - 12.95

PASTA

Add a house salad for \$2.59

CHOOSE YOUR PASTA ✪ CHOOSE YOUR SAUCE ✪

SPAGHETTI ♦ PENNE ♦ WHOLE WHEAT PASTA
POLENTA ♦ FETTUCCINE ♦ LINGUINI ♦ ANGEL HAIR
HOMEMADE SPAGHETTI OR GNOCCHI - add \$2.00

TRADITIONAL

Our traditional spaghetti sauce since 1934. Served with a meatball - 8.95

MARINARA

A meatless tomato sauce seasoned with olive oil, garlic and herbs - 7.95

ALFREDO

A rich sauce made with a blend of Romano and Parmesan cheese, butter, eggs and cream - 10.95

MEAT

Served with pork and beef pieces that are slow cooked to flavor our traditional sauce - 8.95

BOLOGNESE

Seasoned ground beef with fresh garlic and onions in our traditional sauce - 8.95

OLIO ALIO

An Italian favorite of sautéed olive oil and garlic - 6.95
Served with anchovies - 7.95

SAUSAGE

Traditional sauce served with Italian hot sausage - 9.95

RAVIOLI

Choose meat, cheese or mixed ravioli. Served with traditional sauce and a meatball - 10.95

EGGPLANT PARMIGIANA

Our homemade eggplant parmigiana is layered with spaghetti sauce and Provolone cheese then oven baked. Served with a side of spaghetti - 12.95

MEAT AND SEAFOOD

Dinners are served with your choice of baked potato, roasted potato, french fries, spaghetti or vegetable.

Add a house salad for \$2.59

SUNSET STRIP

A juicy center cut 14 oz. N.Y. strip steak grilled to your liking. Served with a side of vegetables. (Not responsible for those done over medium well.) - 22.95

CIOPPINO

Classic Italian fish stew with shrimp, mussels, cod, clams, calamari in a rich tomato broth - \$17.95

POLLO DICAPRIO

Grilled chicken breasts served with a creamy goat cheese sauce, topped with sun-dried tomatoes and fresh basil then oven baked - 16.95

HONEY GRILLED SALMON

A thick cut salmon filet grilled then topped with a honey marinade. Served with a side of vegetables - 17.95

TUNA CARCIOFI

Grilled tuna topped with artichoke hearts, red onion, sun-dried tomatoes, garlic and Romano cheese - 17.95

CHICKEN MARSALA

Breaded chicken breasts sautéed with fresh mushrooms in a rich marsala wine sauce - 16.95

CHICKEN PARMIGIANA MILANESE

Crisp, freshly-breaded Romano-crust chicken breast with fresh Buffalo Mozzarella and marinara sauce - 15.95

COD NAPOLITAN

Twin cod filets topped with seasoned breadcrumbs and oven baked. Served with a side of vegetables - 16.95

VEAL

Dinners are served with your choice of baked potato, roasted potato, french fries, spaghetti or vegetable.

Add a house salad for \$2.59

VEAL SALTIMBOCCA

Lightly floured veal cutlets sautéed and layered with prosciutto ham and Provolone cheese then topped with a rich veal demi-glace - 20.95

VEAL MARSALA

Lightly breaded veal cutlets sautéed with fresh mushrooms in a rich marsala wine sauce - 20.95

VEAL ST. TROPEZ

Veal cutlets stuffed with a crabmeat stuffing sautéed in a rich veal demi-glace topped with Provolone cheese and oven baked - 21.95

VEAL PARMIGIANA

Lightly breaded veal sautéed and topped with spaghetti sauce, mushrooms and Provolone cheese then oven baked - 18.95

VEAL PICCATA

Lightly floured veal sautéed in butter with a touch of lemon juice, capers and fresh parsley - 18.95