

Chef Carlo's Pasta Selection

Served with Fresh Garlic Bread

Gnocchi Braised Beef

Soft pillow like gnocchi with a cabernet & tomato basil sauce with hand pulled braised beef. Served with shaved Parmigiano Reggiano. \$18.95

Spaghetti alla Carbonara

Sautéed bacon, prosciutto & onions served with spaghetti in a creamy egg sauce & parmesan. \$16.95

Classic Beef Lasagna

House made lasagna from an old family recipe, layered with seasoned beef, mozzarella, parmesan & Romano. Served with red sauce & mozzarella. \$16.95

Ricotta Cheese Lasagna

House made meatless lasagna, layered with seasoned ricotta, mozzarella, parmesan & Romano. Served with red sauce & mozzarella. \$16.95

Fettuccini Alfredo

Creamy Alfredo sauce tossed with house made fettuccini. \$16.95 Add Pulled Chicken \$3.95 Add Rock Shrimp \$3.95

Seafood Arrabiata

Shrimp, scallops & crab meat simmered in a spicy tomato basil sauce tossed with angel hair. \$19.95

Rotolo Primavera

Homemade tomato, spinach and egg pasta rolled & layered with seasoned ricotta, spinach & mozzarella. Served on a bed of red sauce & topped with our house made Alfredo sauce. \$18.95

Fettuccini alla Bolognese

Braised ground beef & pork with a vegetable & Barolo red wine sauce. \$16.95

Linguini Sugo di Gamberi

Shrimp & scallops sautéed in a roasted garlic tomato sauce flamed with brandy. Tossed with linguini. \$19.95

Lobster Ravioli

Lobster filled ravioli topped with a creamy marinara sauce sautéed with garlic. \$18.95

Spaghetti alla Siciliana

Fresh chopped tomatoes, extra virgin olive oil, garlic, basil & parmesan, all tossed with house made spaghetti. \$16.95 Add rock shrimp \$3.95

Pasta & Jumbo Meatballs

Choice of Spaghetti, Penne, Angel Hair, tossed with our red sauce & topped with 2 jumbo meatballs. \$16.95

Baked Mostaccioli

Penne tossed with our delicious red sauce topped with mozzarella & baked. \$16.95

Fusilli Chicken Pesto

Chicken, sundried tomato pesto sauce. \$16.95

Rigatoni Avocado Pesto

Rock shrimp, avocado pesto & cherry tomatoes. \$16.95

Carne e Pesce

All items come with Salad & Fresh Garlic Bread

Salmone Picco de Gallo

Char grilled Atlantic salmon topped with a tomato pico de gallo. Served with a side of spaghetti Siciliana. \$24.95

Salmone di Mare

Oven roasted salmon topped with a rock shrimp & sundried tomato beurre blanc sauce. \$26.95

8oz Filet Mignon

Char grilled Filet, cooked to your liking. Served with choice of baked potato, roasted potatoes, or mashed potatoes. \$32.95

Pollo a Mattone

½ semi boneless chicken marinated in an Italian herb mix for 24 hours. Char grilled Mattone Style, served with herb lemon sauce & roasted potatoes. \$21.95

Pollo alla Marsala

Lightly dusted chicken breast sautéed in mushroom Marsala wine sauce. Served with side of pasta red sauce. \$21.95

Pollo Saltimbocca

Breaded chicken topped with prosciutto, mozzarella & house made Alfredo sauce. Served with spaghetti & red sauce. \$21.95

Nonna Pedone's Stuffed Peppers

Stuffed green peppers with seasoned ground beef, rice, mozzarella, parmesan & herbs. Topped with red sauce & mozzarella. Served with a side of spaghetti & red sauce \$19.95

Chicken Parmiggiana

Topped with red sauce & mozzarella. Served with spaghetti red sauce. \$19.95

Eggplant Parmiggiana

Topped with red sauce & mozzarella. Served with spaghetti red sauce. \$19.95

Veal Piccata

Dusted veal seared & simmered in a roasted garlic white wine caper sauce. Served with side of spaghetti red sauce \$28.95

Seafood Cannelloni

Seafood blend stuffed cannelloni topped with four cheese Alfredo & mozzarella. \$21.95

Antipasti

Charcuteri

Salami, mortadella, prosciutto, Mediterranean olives, green olives & crackers. \$18.95

Calamari Fritti

Dusted calamari from east coast, pan fried. \$15.95

Wisconsin Cheese Board

Zivile (Swedish style fontina, aged 2-5 months, semi soft & creamy), Crema Pressata (Asiago style delicate & creamy) & Valmy (Beer washed rind Gouda with hints of malt). Served with grapes, honey & gourmet crackers. \$16.95

Bruschetta

Grilled Italian bread topped with diced tomato, basil, garlic & extra virgin olive oil. \$14.95

Eggplant Strips

Battered eggplant, fried & served with our delicious red sauce. \$12.95

Seafood Grill

Grilled octopus, calamari & shrimp tossed in a lemon, garlic & olive oil sauce. \$22.95

Burrata Caprese

Sliced tomato and burrata topped with pesto & balsamic glaze. \$12.95

Meatball Marinara

Two (2) jumbo meatballs served with red sauce. \$10.95

Shrimp Pesto Bruschetta

Bruschetta topped with rock shrimp pesto sauce. \$18.95

Mussel My Way

Steamed in a roasted garlic white wine lemon sauce. \$16.95

Grilled Octopus

Spanish octopus grilled & tossed in a lemon, garlic & extra virgin olive oil. \$16.95

Spinach & Artichoke Dip

Served with grilled garlic bread. \$12.95

Gourmet Combo

Bruschetta, mozzarella sticks, toasted cheese ravioli & eggplant sticks. \$14.95

Prosciutto & Burrata

Aged prosciutto di parma & burrata drizzled with our house balsamic glaze. \$14.95

Dessert

Cannoli \$7.95

Tiramisu \$7.95

Chocolate Cake \$6.95

Vanilla Bean Cheese Cake \$6.95

Di Carlo Special \$7.95

Jetmir's Cappuccino \$5.95

Espresso \$3.95

Double Espresso \$4.95

Nonnino Grappa

Moscato, Merlot, Chardonnay or 3 year Cuvee

Sassicaia Grappa

Amaro Selection

Nonnino Amaro, Braulio Amaro, Averna Amaro, Montenegro Amaro, Zucco Amaro