

Recipes from our Italian home...

Macaroni . Meatballs . Sunday Gravy

We proudly serve Di Cecco Rigatoni and Spaghetti

Meatball gondola

Three really big meatballs atop sunday gravy
a side of dressed insalata and a
hunk'a Italian bread for soaking it up **12.**
add a side of macaroni or pasta fagiole 2.5

Stuffed meatball carnivale

Our family meatball recipe
stuffed with Mozzarella,
roasted peppers, and
spinach . Macaroni choice and
Sunday gravy **12.**

Sunday gravy & macaroni

Choose one big meatball .
italian sausage or
bolognese sauce **10.**

Gnocchi

Sunday gravy . scoop of ricotta .
big meatball or italian sausage **10.**

Ravioli

ricotta filled pillows topped with
fresh tomato basil gravy **10.**

add a really big meatball or italain sausage 2.5

Pasta fagiole 7.

Shrimp & Seafood Pots

Our Seafood and Fish is North America Wild Caught

Frutte di mare

shrimp . clams . mussels . sautéed in red
tomato basil or white garlic sauce
served over pasta or risotto
in a covered pot **16.**

Gamberi y fagiole

Shrimp and cannellini beans
sautéed in garlic and olive oil
spicy cherry peppers .
chopped basil
served in a covered pot **14.**

Shrimp risotto

cooked in a delicate broth and
generously laced with parmesan
cheese . served in a covered pot **17.**

Hotsy tosy shrimp

(let us know your heater meter)
fried shrimp & spaghetti
tossed in a fra diavolo sauce
served in a covered pot **14.**

Ale grilled shrimp n grits

infused with Italian Sausage
topped with 2 saucy eggs
served in a covered pot **13.**

ba-ci (bah-chee) *n.* a little
Italian kiss

trat-to-ri-a (trah-toe-ree-ah)
n. an informal restaurant or
tavern serving simple Italian
peasant dishes.



Mambo Italiano

Arancini

made to order be a little patient . It's so worth it
two risotto balls stuffed with mozzarella
parmsan cheese . garden peas . chop meat
side of sunday gravy **12.**

Sal Lupo's Central Grocery...
These sandwiches can be found all over New Orleans
from delis to pool halls & corner grocery stores.

Muffletta di Sicilia

genoa salami . ham . mortadella . provolone
gardenera olive salad on a Italian roll **11.**

Sophia Coppola

"Her addiction while on Movie Sets"
shaved prosciutto . genoa salami . mortadella
provolone . roasted peppers . romaine
garlic aioli . italian bread **11.**

Sausage . Peppers . Onions & Potatoes

Served on a crusty Italian baguette **10.**

sandwich side choice... potato chips & homemade onion dip .
steak fries . pasta fagiole or pasta insalata

Classic diner

Drunken Ruben

ale infused corned beef . swiss . sauerkraut
"A Little Omery Russian" dressing
grilled marble rye . side choice **12.**

Fried Green Tomatoes Bacon & Lettuce

schmere of basil mayonnaise . side choice **12.**

Quiche of the day

side choice **10.**

U.S.D.A. certified angus beef

Philly Cheese Steak

sautéed mushrooms . caramelized onions
melted provolone **12.**

Out'a Banks Burger

homemade carolina pimento cheese **11.**

American Burger

cheese choice . shaved lettuce
tomato . red onion **11.**

Benedict Burger

saucy egg . apple wood bacon .
champagne hollandaise sauce **11.**

Mushroom Swiss Burger **11.**

Angus side choice
Potato Chips & homemade Onion Dip .
Steak Fries . Pasta Fagiole or Pasta Insalata

N.J. Diner Tuna Club

"Tuna Salad made fresh per order"
white albacore tuna . sliced hard boiled egg
shaved onion . lettuce . tomato
side choice **11.**

FRENCH GRILLED CHEESE

Croque Monsieur

Ham . Brie . Orange Marmalade . Champa
Hollandaise Sauce . Challah Bread **12.**
BUT OF COURSE... served with French

Pomeriggio di baci

Chicken & Salads

Chicken bruchetta

milanese cutlet topped with
diced tomato basil insalata 12.

Chicken angelica

milanese cutlet . fresh mozzarella
chopped basil . roasted red peppers
drizzled with olive oil vinaigrette 12.

Chicken parmigiano

mozzarella . tomato basil gravy .
served with rigatoni . spaghetti
or pasta fagiole 12.

The Charlevoix

Chicken Salad Croissant

Roasted Chicken . Pecans . Celery .
Michigan dried cherries
lightly tossed in Hellman's mayonnaise
choice of Potato Chips & homemade Onion Dip .
Steak Fries . Pasta Fagiole or Pasta Insalata 11.

Chicken cobb insalata

Grilled and diced breast . Tomatoes
crumbled blue cheese . hard boiled egg
crumbled applewood bacon . diced cucumber
house made blue cheese dressing 12.

Baci Insalata

Blackened or Grilled

Chicken Breast 12.

Wild Caught Shrimp 13.

Romaine . cucumbers . roasted red peppers .
tomato . shaved parmigiano . taralli croutons

Vegetarian . il gardenia

Eggplant angelica

served at room temperature
fried eggplant cutlets . fresh mozzarella .
fresh chopped basil . roasted red peppers
drizzled with vinaigrette 12.

Caprese Pisa

FRIED GREEN TOMATOES ...
stacked alternately fresh mozzarella .
roasted red peppers . Capers . basil .
olive oil drizzle 12.

Eggplant Vesuvius

eggplant rounds stacked . fresh mozzarella
in a light tomato basil wine reduction 12.

Eggplant Parmigiano

mozzarella . tomato basil gravy
rigatoni . spaghetti or pasta fagiole 11.

Vegetarian Panini

fried eggplant . fresh mozzarella .
roasted peppers drizzled with pesto
choice of Potato Chips & homemade Onion Dip .
Fries . Pasta Fagiole or Pasta Insalata 11.

Caprese insalata

Fresh Mozzarella .
Tomato . Sliced Red Onion .
Fresh Basil .
Extra Virgin Olive Oil .
Carmine and Lucia's Fig Balsamic
taralli croutons 10.

Desserts

Italian Ricotta Cheesecake 3.50

Cornetta di firenza

In Florence the pastry chefs start baking the Cornetta or croissant pastries at midnight if you know the back alley and the correct door, these hidden bakeries will hand you a bag of these filled pieces of heaven.

Nutella . Fruit & Crema filled crescent pastries 4.5

Little Cannoli 3.

*recipe from ***Vesuvio Italian Restaurant,
Newark, New Jersey*

Kevin's Bread Pudding 5.

Pound Cake 3.

Fruit Shortcake 5.

Cider Baked Donuts 6/3.5

Beverages

Natalie's orchid island juice 4.

Fresh Made Daily ... Sweet Tea . Un Sweet Tea

Coke Products 2.5

American Coffee 2.5 Hot Tea 2.5

La Vazza café italiano

Cappuccino 3.5 Espresso 2.5 short 3. double

Vino

Red and White Italian Blend 6.

feel free to ask for a taste

Baci Mimosa 6.

Pitcher of

Classic Champagne 20.

Italian Strawberry Champagne 25.

2nd Pitcher Half Price

Sides

Proteins

- 2 Sausage links 3.25
- 2 Sausage patties 3.25
- Sausage gravy 2.50
- Taylor Ham 3.25
- Bacon 3.25
- Corned Beef Hash 4.95
- Canadian Bacon 3.25
- Italian sausage link (hot or mild) 2.50
- Meatball 2.50 each
- Smoked Salmon 7.50
- Egg white add 1.00
- Egg 1.25
- Outa Banks Pimento Cheese 1.50

Fruits . Vegetables

- Fruit Cup 3.50
- Fried Green tomatoes (4) 4.95
- Home fries 2.50
- Sliced Red Tomatoes 1.25
- Steak Fries 2.50
- Hot Peppers 1.00
- Roasted Peppers 3.95
- Side salad add on 2.50

Carbs . Cakes . Sweet sides

- Bagel add on 1.50
- Bagel & Cream Cheese 3.50
- Bagel with butter 2.50
- Biscuit with butter and jelly 2.50 each
- English Muffin with butter and jelly 2.00
- Toast 1.75
- Muffin 3.00
- Pound Cake 3.00
- Oatmeal Bowl n' brown shuga' 4.50
- One Plain Pancake 2.50
- One Blueberry . Pecan . Coconut Country Sausage Pancake 3.50
- One Specialty Cake 4.50
- Grits 1.25
- Add cheese to Gits or Home Fries 1.00
- Corn Bread 1.00
- Real Maple Syrup 1.50
- Cheesecake Mousse 1.75
- Cream Cheese 1.50
- Sour Cream 1.00
- Pasta Salad 2.50
- Pasta with Sunday Gravy... Cup 2.50
- Pasta Fagiolo ... Cup 3.95

Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food borne illness. Especially if you have certain medical conditions (* Hollandaise Sauce is made with raw eggs and Smoked Salmon is not cooked)

Our Chef will graciously plate shared entrees at a \$4.00 charge per person