

# Appetizers

**Fried Calamari** \$11.95

*Hand prepared rings of fresh calamari, breaded and deep fried in pure olive oil*

**Italian Fries** \$9.25

*Steak fries seasoned with Italian herbs baked in the oven with mozzarella & blue cheese crumbles*

**Sauteed Mushrooms** with pine nuts \$9.95

**Eggplant Marinara** \$9.95

**Mozzarella Sticks** \$10.25

**Sausage Salami Cheese Toast** finger sandwiches \$9.95

**Chicken Strips** with marinara sauce \$9.95

**Breadsticks**, small \$5.55 or large \$7.25

**Garlic Bread**, half order \$3.00 or full order \$4.50

**Garlic Cheese Bread**, half order \$3.95 or full order \$5.75

**Plain Italian Bread**, half order \$1.50 or full order \$2.25

**Panini**, small \$9.50 or large \$11.50

*Thin, crunchy, triangular bread crisps with fresh pesto and spicy chunky tomato sauce*

**Lukas Bread** \$14.95

*Harmonious blend of herbs and cheeses filled in our handmade bread*

**Extravaganza Platter** \$12.95

*Chicken fingers, mozzarella sticks, and sausage salami cheese toast*

**Meat Ball** with Bolognese, \$2.55

**Sausage** with Bolognese, \$3.25

**Side of Pasta** with Bolognese or Marinara, \$6.55

## Cocktails

*made with premium soju*

\$12 drink or \$38 pitcher

**Bloody Mary**

**Cape Cod**

**Champagne Mimosa**

**Margarita**

**Mojito**

**Screwdriver**

## Beer on Tap

\$7 pint or \$30 pitcher

**Coors Light**

**Dos Equis**

**Goose Island IPA**

**Heineken**

**Peroni**

**Stella Artois**

**Stella Artois Cidre**

**Widmer Hefeweizen**

## Bottled Beer

\$8

**Budweiser**

**Bud Light**

**Corona**

**Miller Light**

**MGD**

**Modelo**

**Newcastle**

**Sam Adams**

## Beverages

**Pellegrino** \$6.50

**Juice** \$6.50  
*orange, apple, cranberry*

**Coffee** \$3.50  
*regular or decaf*

**Italian Sodas** \$4 (16oz) or \$6.85 (24oz)  
*flavors: cherry, strawberry, raspberry, lemon, banana, vanilla*

**Fountain Drinks** \$4 w/free refills  
*coke, diet coke, sprite, root beer, dr pepper, lemonade, iced tea*

**Cappuccino and Espresso Bar** \$5.00 single and \$1.50 per shot

iced \$5.50

add flavor \$1.30

*flavors: caramel, chocolate, hazelnut, irish cream, vanilla*

**Bottled Flat Water** \$3

**Milk** *whole or non-fat* \$5

**Hot Chocolate** \$5

**Hot Tea** \$3  
*selection of black, green and herbal*

# Wine List

Chardonnay • *pastas, seafood, chicken, soups, vegetables*

|                              |         |   |      |
|------------------------------|---------|---|------|
| <b>Stephen Vincent</b>       | \$9.00  | • | \$30 |
| <b>Carmenet</b> , California | \$9.50  | • | \$32 |
| <b>Falcone</b> , Santa Maria | \$13.00 |   | \$45 |

Sauvignon Blanc • *chicken, cheese, herbs, vegetables, pesto*

|                                 |        |   |      |
|---------------------------------|--------|---|------|
| <b>Cedar Brook</b> , California | \$9.00 | • | \$28 |
|---------------------------------|--------|---|------|

Garganega • *antipasto, fish, cheese ravioli, pizza*

|  |      |   |      |
|--|------|---|------|
| "Passione Sentimento" by <b>Pasqua</b> , Italy | \$12 | • | \$40 |
|--|------|---|------|

Pinot Grigio • *lasagna, salmon, cream sauces, fish, bacon*

|                                  |        |   |      |
|----------------------------------|--------|---|------|
| <b>Salmon Creek</b> , California | \$7.50 | • | \$26 |
| <b>Carrara</b> , Friuli, Italy   | \$9.50 | • | \$32 |

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Sparkling Wine • *mushrooms, cream sauces, seafood, dessert*

|   |         |   |      |
|---|---------|---|------|
| <b>JFJ Winery</b> Extra Dry, California               | \$9.50  | • | \$30 |
| Romeo & Juliet Prosecco Brut by <b>Pasqua</b> , Italy | \$13.00 | • | \$45 |

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Pinot Noir • *pork, garlic, salmon, mushrooms*

|                                  |        |   |      |
|----------------------------------|--------|---|------|
| <b>Salmon Creek</b> , California | \$7.50 | • | \$26 |
|----------------------------------|--------|---|------|

Chianti • *bolognese, potatoes, cheese, fish*

|                                    |        |   |      |
|------------------------------------|--------|---|------|
| <b>Pasqua</b> , Tuscany            | \$8.00 | • | \$28 |
| <b>Contemassi</b> Reserva, Tuscany | \$9.50 | • | \$30 |

Vino Nobile, Baby Brunello • *veal, beef, herbs, spinach, truffle*

|                                    |         |   |      |
|------------------------------------|---------|---|------|
| <b>Carrara</b> , Montelcino, Italy | \$13.00 | • | \$45 |
|------------------------------------|---------|---|------|

Red Blend • *burgers, steaks, mushrooms, rich sauces*

|  |         |   |      |
|--|---------|---|------|
| "Passione Sentimento" Rosso by <b>Pasqua</b> , Italy | \$12.00 | • | \$40 |
|--|---------|---|------|

Cabernet Sauvignon • *meatballs, steaks, sausage & peppers*

|                            |         |   |      |
|----------------------------|---------|---|------|
| <b>Harlow Ridge</b> , Lodi | \$8.00  | • | \$28 |
| <b>Cass</b> , Paso Robles  | \$13.00 | • | \$42 |

Merlot • *steaks, chicken, herbs, desserts*

|                                  |         |   |      |
|----------------------------------|---------|---|------|
| <b>Salmon Creek</b> , California | \$7.50  | • | \$26 |
| Broadside, Paso Robles           | \$12.00 | • | \$40 |

Malbec • *steaks, chicken, herbs, spices, vegetables*

|                                      |        |   |      |
|--------------------------------------|--------|---|------|
| <b>Filus</b> , Uco Valley, Argentina | \$9.00 | • | \$30 |
|--------------------------------------|--------|---|------|

Syrah • *garlic, prosciutto, eggplant, olives, spicy pastas*

|                              |         |   |      |
|------------------------------|---------|---|------|
| <b>Falcone</b> , Paso Robles | \$16.00 | • | \$50 |
|------------------------------|---------|---|------|

# Entrees

*includes pasta, minestrone soup or tossed salad and garlic bread*

## **Veal Marsala, \$21.95**

*veal cutlet sautéed with mushrooms and garlic, showered with marsala wine, served on a bed of angel hair*

## **Veal Milanese, \$21.75**

*breaded veal deep fried in pure olive oil with a slice of lemon*

## **Veal Parmigiana, \$21.95**

*breaded veal deep fried in pure olive oil topped with Bolognese and melted mozzarella*

## **Veal Marinara, \$21.95**

*breaded veal deep friend in pure olive oil topped with marinara and black olives*

## **Piccata Chicken Primavera, \$18.55**

*boneless breast of chicken sautéed with broccoli, carrots, red and green bell peppers and purple onions in a garlic lemon herb sauce*

## **Chicken Marinara, \$18.55**

*boneless breast of chicken topped with marinara and black olives*

## **Chicken Parmigiana, \$18.95**

*boneless breast of chicken deep fried in pure olive oil topped with bolognese and melted mozzarella*

## **Chicken al Funghi Cremoso, \$18.95**

*boneless breast of chicken topped with a white cream sauce with mushrooms, garlic and white wine, we recommend this on a bed of home made fettuccini*

## **Chicken Marsala, \$18.95**

*boneless breast of chicken sautéed with mushrooms and garlic then showered with marsala wine served on a bed of angel hair*

## **Chicken Alfredo, \$18.95**

*a white cream sauce with sautéed bacon, mushrooms and chicken on top of a bed of fetuccini*

## **Shrimp Alfredo, \$22.95**

*a white cream sauce with sautéed bacon and mushrooms on top of a bed of fetuccini*

## **Shrimp Scampi, \$22.95**

*colossus shrimp sautéed and seasoned in a garlic lemon sauce on a bed of angel hair pasta*

# Steak Dinners

*served with choice of steamed vegetables, Italian fries or pasta bolognese  
includes soup or salad and garlic bread*

## **Steak Sinatra, \$37.55**

*1 lb rib eye steak wrapped in bacon, charbroiled to your liking and covered with caramelized onions*

## **Steak Marsala, \$37.55**

*1 lb charbroiled rib eye sautéed with mushrooms and roasted garlic then flambe with marsala*

## **Steak Pomodoro, \$37.55**

*1 lb rib eye charbroiled to your liking covered with zesty pomodoro sauce*

## **A1 Steak & Shrimp, \$39.55**

*1 lb rib eye charbroiled to your liking with A1 sauce accompanied by butterflied shrimp*

# Specialty Pasta Dishes

*served a la carte with garlic bread  
add \$6.95 for soup or salad to start, cannoli or tiramisu for dessert  
add chicken \$4.95, add shrimp \$8.55*

## **Chicken Fiorentino, \$15.95**

*grilled chicken and freshly steamed spinach sautéed in garlic and lemon juice on top of angel hair pasta*

## **Angel Hair al Pesto, \$15.95**

*angel hair pasta sautéed in a fresh basil, garlic, pine nuts and olive oil sauce*

## **Fetuccini Alfredo, \$15.95**

*hand-made fetuccini topped with a white cream sauce, sautéed diced bacon, mushrooms, garlic and olive oil*

## **Fetuccini al Funghi Cremoso, \$16.95**

*hand-made fettucini beneath a white cream sauce with mushrooms, garlic, olive oil and white wine*

## **Fetuccini Primavera, \$16.95**

*hand-made fettucini beneath a white cream sauce with fresh steamed broccoli and carrots*

## **Sausage a la Campanella, \$15.95**

*sliced Italian sausage sautéed with roasted bell peppers, grilled red onions and garlic on a bed of angel hair pasta*

## **Chicken Herb Pasta, \$15.95**

*rigatoni pasta mixed in a Mediterranean herb sauce with boneless chicken, garlic and olive oil*

## **Zesty Chicken Rotelli, \$15.95**

*diced chicken sautéed with fresh tomato, white onions, garlic and assorted herbs all mixed with cajun style rotelli pasta*

## **Angel Hair with Tomato, Basil, Garlic and Olive Oil, \$16.50**

## **Spinach Tortellini, \$15.75**

*hand-made tortellini stuffed with spinach and cheese in your choice of garlic lemon sauce or cream sauce*

## **Mediterranean Salmon, \$21.25**

*salmon grilled with lemon, garlic, olive oil and a special combination of herbs on top of a bed of linguini*

# Traditional Pasta Dishes

*our pasta is hand-made daily and is served a la carte with garlic bread  
add \$6.95 for soup or salad to start, cannoli or tiramisu for dessert*

## Spaghetti, Linguini, Angel Hair, Fettuccini, Rigatoni or Rotelli

**Marinara or Bolognese, \$14.25**

**Meat Balls with Bolognese, \$14.95**

**Sausage with Bolognese, \$14.95**

**Mushroom Marinara, \$15.55**

**Pink Creamy Tomato, \$15.55**

**Garlic, Olive Oil and Anchovies, \$14.25**

**Red Clam Sauce, \$15.95**

**White Clam Clear Sauce, \$15.95**

**White Clam Creamoso, \$16.25**

## Cheese or Beef Ravioli

*hand-made pockets of pasta stuffed with  
seasoned ricotta cheese or freshly ground top sirloin*

**Marinara or Bolognese, \$15.25**

**Meat Balls with Bolognese, \$16.75**

**Sausage with Bolognese, \$16.75**

**Alfredo, Bacon and Mushrooms \$16.75**

**Pesto, \$16.75**

**Pink Creamy Tomato, \$16.75**

## Gnocchi

*hand-made ricotta cheese dumplings*

**Marinara or Bolognese, \$15.95**

**Meat Balls with Bolognese, \$16.25**

**Sausage with Bolognese, \$16.25**

**Pink Creamy Tomato, \$16.95**

**Mushroom Marinara, \$16.25**

**Alfredo, Bacon and Mushrooms \$16.95**

**Pesto, \$16.95**

## Half Ravioli and Half Spaghetti

**Marinara or Bolognese, \$15.25**

**Meat Balls with Bolognese, \$16.25**

**Sausage with Bolognese, \$16.25**

**Alfredo, Bacon and Mushrooms \$16.75**

**Pesto, \$16.75**

**Pink Creamy Tomato, \$16.75**

# Pizza

*Our dough is made fresh daily and never frozen!*

*We are happy to make any combination of items below.*

|   | <b>Small</b><br><i>10 inch</i> | <b>Large</b><br><i>14 inch</i> |
|---|--------------------------------|--------------------------------|
| <b>Cheese</b>   | \$9.80                         | \$15.40                        |
| <b>Sicilian Style Thick Crust</b>   | \$11.30                        | \$15.40                        |
| <b>Victorio's Special</b><br><i>pepperoni, sausage, mushrooms, green peppers, onions and anchovies</i>  | \$16.25                        | \$20.85                        |
| <b>Vegetarian</b><br><i>garlic, green peppers, mushrooms, black olives, onions and tomatoes</i>   | \$16.25                        | \$20.85                        |
| <b>Zesty Chicken</b><br><i>chicken sautéed with tomatoes, onions, garlic and herbs over a cheesy pizza</i>  | \$17.55                        | \$21.95                        |
| <b>Greek</b><br><i>fresh spinach, garlic, tomatoes, feta and mozzarella</i>   | \$17.05                        | \$21.95                        |
| <b>Bianca</b><br><i>white cream sauce poured on our homemade pizza dough topped with mozzarella and chicken</i>   | \$17.55                        | \$21.95                        |
| <b>Zoie's Special</b><br><i>chunky mushrooms, steamed broccoli sautéed in garlic on a cheesy pizza kissed with blue cheese</i>  | \$17.55                        | \$21.95                        |
| <b>Calzone</b><br><i>mozzarella, ricotta, romano and spinach</i>  | \$12.55                        | \$15.75                        |
| <b>Toppings</b><br><i>choice of: extra cheese, pepperoni, sausage, garlic, mushrooms, meatballs, black olives, onions, beef, salami, ham, green peppers, sliced tomatoes, Canadian bacon, pineapple, jalapenos, anchovies</i> |                                |                                |
| <b>additional toppings</b><br><i>pesto, spinach, eggplant, broccoli, capicola, feta cheese</i>  | <b>add \$1.95</b>              | <b>add \$2.50</b>              |
| <b>add specialty toppings</b>   | <b>add \$2.55</b>              | <b>add \$3.55</b>              |

## Family Pizza Dinner

*cheese pizza, spaghetti with bolognese, tossed salad, garlic bread & bread sticks*

for Two \$38.00 or for Four \$65.65

*additional person add \$15.00*

*additional pizza toppings add \$1.95 for two or \$2.50 for four*



# Sandwiches

*with choice of soup, salad or Italian fries*

*served on a 10" Italian roll with lettuce, tomatoes and our home made Italian dressing*

## Cold

*with cheese, \$11.25*

**Mario's Special** *assorted cold cuts*

**Capicola**

**Ham**

**Italian Salami**

**Mortadella**

**Turkey**

**Pepperoni and Dry Salami**

**Turkey and Ham**

**Canadian Bacon**

**Vegetarian**

## Hot

**\$11.25**

**Mel's Special**

**Gyro** *beef and lamb*

**Meatball Parmigiana**

**Pizza Sandwich** *1 topping*

**Sausage and Meatball Parmigiana**

**Sausage Parmigiana**

**Eggplant Parmigiana**

**Italian Roast Beef Parmigiana**

**Pastrami Parmigiana**

**Chicken Parmigiana, \$11.55**

**Veal or Steak Parmigiana, \$12.55**

**Chicken Alfredo, \$11.55**

**Shrimp, \$12.55**

## Home-made Baked Dishes

*served a la carte with garlic bread*

*add \$6.95 for soup or salad to start, cannoli or tiramisu for dessert*

**Lasagna, \$16.55**

*beef and ricotta cheese layered between our home made pasta topped with bolognese sauce and melted mozzarella*

**Vegetarian Lasagna, \$16.55**

*ricotta cheese along with a kiss of feta layered between our home made pasta topped with marinara sauce and melted mozzarella, stuffed with your choice of spinach, broccoli or eggplant*

**Baked Rigatoni, \$15.55**

*hand-made rigatoni mixed with ricotta cheese, chopped eggplant and bolognese sauce topped with melted mozzarella*

**Cannelloni, \$16.55**

*fresh ground top sirloin seasoned and mixed with spinach, stuffed in our home made pasta topped with either bolognese or marinara and melted mozzarella*

**Baked Ravioli, \$16.95**

*sun shaped ravioli stuffed with your choice of ricotta cheese or ground top sirloin, topped with bolognese or marinara and melted mozzarella or with pesto add \$0.75*

**Eggplant Parmigiana, \$16.55**

*sliced eggplant battered and deep fried in olive oil topped with marinara and melted mozzarella, served with a side of pasta*



# Homemade Soups

**Minestrone or Chicken Noodle**, cup \$5.00 or bowl \$6.50

*add a meatball \$2.55 add a sausage \$3.25*

## Salads

*add chicken \$4.95, add shrimp \$8.55, add salmon \$9.95*

**Tossed Salad**, small \$4.55, large \$8.75

*with cheese, small \$5.55, large \$10.50*

*All tossed salads contain tomatoes, olives, pepperoncini and garbanzo beans*

*With your choice of our fine home made Italian or blue cheese dressing*

**Caprese**, \$15.95

**Antipasto**, small \$10.95 or large \$15.95

*Assorted cold cuts and mozzarella nestled on a bed of iceberg lettuce*

**Caesar**, \$14.95

*Our Caesar dressing is home-made to your order with fresh garlic, eggs, anchovies, mustard and romano cheese tossed in romaine lettuce*

**Chicken**, small \$11.50 or large \$16.50

*Breast of chicken with mozzarella, carrots and cucumbers on a bed of iceberg lettuce*

**Greek**, small \$11.95 or large \$16.95

*Iceberg lettuce tossed with garden fresh bell peppers, red onions, cucumbers, tomatoes, greek olives and feta with extraordinary olive oil Italian dressing*

**Spinach**, small \$12.55 or large \$17.25

*Mushrooms and pine nuts in a warm bath of our own olive oil, red wine vinegar and herb sauce on a fresh bed of spinach with your choice of capicola or chicken*

**Shrimp**, \$19.95

*Medium and jumbo shrimp, mozzarella, carrots and cucumbers on a bed of iceberg lettuce*

**Robert's Pasta Salad**, \$12.95

*Rotelli pasta tossed with steamed broccoli, carrots, bell peppers, red onions, mozzarella, romano and our home-made Italian dressing*

**Jamie's Salad**, small \$12.95 or large \$16.95

*Iceberg lettuce topped with mozzarella, chopped chicken, steamed broccoli, carrots, bell peppers and red onions*

**Grilled Salmon**, \$19.95

*Grilled salmon on a bed of spinach with mushrooms sautéed in a warm bath of Italian dressing topped with feta and pine nuts*

# Desserts

## **Spumoni Ice Cream Pie, \$7.75**

*ice cream pie with a graham cracker crust and layers of chocolate, strawberry, pistachio and topped with a dreamy whipped cream*

## **Mile High Espresso Pie, \$7.75**

*a thick layer of coffee and chocolate ice cream on top of a chocolate cookie crust drenched in a rich layer of chocolate fudge*

## **White Heart Truffle, \$5.55**

*white chocolate gelato with raspberry sorbet center that is dipped in a dreamy white chocolate coating*

## **Cappuccino Truffle, \$5.55**

*coffee gelato with a cappuccino, amaretto center then dipped in creamy dark chocolate*

## **Parisienne Truffle, \$5.55**

*chocolate Grand Marnier gelato that has a raspberry sorbet center dipped in dark chocolate*

## **New York Cheesecake, \$5.25**

*served with choice of caramel, Hersey's chocolate or our own raspberry topping*

## **Bella's Caramella, \$7.25**

*one of our most popular, we hand make Lukumades (little donuts) that surround vanilla ice cream with caramel drizzled gently on top and raspberry kisses, a MUST TRY*

## **Home Made Italian Cannoli, \$4.55**

*a crispy shell that is filled with our own recipe of sweetened ricotta cheese, we also add chocolate chips and then dust it with powdered sugar and maraschino cherries, always made to order*

## **Home Made Tiramisu, \$6.25**

*ask about our event size tiramisu trays*

*using lady fingers, we dip and layer them in our sweet mascarpone cream and a hot bath of espresso and marsala wine, with lots of chocolate kisses, to make them into a traditional Italian favorite*