

~ APPETIZERS ~

Bruschetta	\$3.50
Lightly toasted bread topped with garlic butter	
Bruschetta Pomodoro	\$6.50
Toasted bread w/ diced tomatoes, g. peppers, basil & extra virgin olive oil	
Bresaola	\$9.95
Aged, cured beef with arugola and shaved parmesan	
Mozzarella Caprese	\$9.50
Fresh mozzarella, sliced tomato, fresh basil, extra virgin olive oil, salt & pepper	
Mozzarella in Carozza	\$9.50
Fried mozzarella topped with an anchovy garlic cream sauce	
Asparagus Parmesan	\$7.95
Fresh asparagus buttered and baked with parmesan cheese	
Asparagus Vinagrette	\$7.95
Fresh chilled asparagus topped with chunky Italian dressing	
Calamaretti Fritti - Fried Calamari	\$10.95
Small calamari, lightly floured & fried to perfection	
Cozze Marinara o Bianche	\$10.95
Mussels sautéed with marinara or white wine	
Vongole Marinara o Bianche	\$12.50
Clams sautéed with olive oil and marinara or white wine sauce	
Seafood Salad	\$11.95
A combination of baby shrimp, scallops and calamari in extra virgin olive oil, Italian parsley and lemon juice over spring mix	
Antipasto Salad	\$9.95
A fine selection of Italian deli meats, cheeses served w/ mixed greens, seasoned with Italian dressing	
Focaccia	\$11.95
White pizza with olive oil, rosemary and sea salt	
Pizza Bianca	\$11.95
Sprinkled with parmesan cheese, oregano, and olive oil	
Pizza Bianca con Fontina	\$13.95

~ SOUPS ~

	<i>Cup</i>	<i>Bowl</i>
Minestrone - (Vegetable Soup)	\$4.95	\$6.50
Pasta e Fagioli - Bean Soup w/ Pasta	\$4.95	\$6.50
Scrippelle In Busse Alla Teramano	\$4.95	\$6.50
Teramo's crepes in chicken broth w/ parmesan cheese		
Tortellini - (Meat or Cheese)	\$4.95	\$6.50
Tortellini in chicken broth w/ parmesan cheese		

~ SALADS ~

	<i>Appetizer</i>	<i>Entree</i>
Insalata Mista - Organic spring mix	\$2.95	\$7.95
Caesar Salad	\$3.95	\$8.95
Arugola e Radicchio Salad	\$3.95	\$8.95
Spinach Salad	\$3.95	\$8.95
Seafood Salad	\$13.95	
A combination of baby shrimp, scallops and calamari in extra virgin olive oil, Italian parsley and lemon		

Add goat cheese to any salad for \$2.50; Chicken - \$3.95; Baby Shrimp - \$5.95; Salmon - \$6.95.
--

~ Wood Burning, Brick Oven Pizza and Calzoni ~

Pizza Michelino	\$11.95
Mozzarella, prosciuttini, sliced tomatoes, basil & extra virgin olive oil (No Tomato Sauce)	
Pizza Margherita	\$11.50
Tomato sauce, mozzarella and fresh basil	
Pizza Tricolore	\$11.95
Pesto sauce, ricotta cheese & sun-dried tomatoes (no tomato sauce)	
Pizza Contadina	\$11.95
Pesto sauce, artichokes, sun-dried tomatoes & black olives (no tomato sauce) (no cheese)	
Pizza Vegetariana	\$11.95
Broccoli, zucchini, eggplant, mushrooms & tomato sauce & no cheese	
Pizza Buon-Gustaia	\$11.95
Mozzarella, sausage, pepperoni, pancetta & tomato sauce	
Pizza Rustica	\$11.95
Sausage, olives, mushrooms, sun-dried tomatoes, mozzarella cheese & tomato sauce	
Calzone Vesuvio	\$11.95
Stuffed with ricotta cheese, basil, mozzarella, Ital.sausage, pancetta	
Calzone Vegetariano	\$11.95
w/ mozzarella, ricotta cheese, eggplant, zucchini, broccoli, sun-dried tomato & basil	
Calzone alla Siciliana	\$11.95
w/ prosciuttini, mozzarella, sliced tomato and fresh basil	

~ PASTA ~

Spaghetti Aglio e Olio	\$11.50
Sautéed with olive oil and garlic	
Spaghetti con Polpette	\$12.95
Served with meatballs in tomato sauce	
Spaghetti with Meat Sauce	\$12.50
Spaghetti Con Salsiccia	\$12.95
Served with Italian sausage in tomato sauce	
Fettuccine al Pomodoro	\$11.95
Served in a light tomato sauce	
Fettuccine Amatriciana	\$12.95
Served in a tomato sauce with bacon and onions	
Fettuccine Alfredo	\$12.95
Served in cream sauce with parmesan cheese	
Fettuccine Verde - Spinach Fettuccine	\$12.95
Served with tomato sauce, eggplant and ricotta cheese	
Linguine Vegetarian	\$12.95
in butter, mushrooms, zucchini and roasted red peppers	
Linguine con Broccoli	\$12.95
Sautéed in olive oil and garlic with broccoli	
Paglia e Fieno - Hay & Straw Pasta	\$12.95
Green and white noodles, mushrooms, roasted red peppers in cream sauce	
Ravioli Burro - Sautéed w/ Butter	\$13.50
Homemade ricotta cheese ravioli in butter and parmesan cheese	
Ravioli di Ricotta - Cheese Ravioli	\$13.50
Homemade ricotta cheese ravioli in a light tomato sauce	
Agnolotti alla Panna	\$13.50
Stuffed with spinach and ricotta in cream sauce	
Tortellini Aurora (Meat or Cheese)	\$13.50
Stuffed with meat or cheese in a tomato cream sauce (This pasta is not homemade)	
Tortellini alla Panna (Meat or Cheese)	\$13.50
Stuffed with meat or cheese in a cream sauce (This pasta is not homemade)	
Gnocchi Tomato - Dumplings w/ Tomato Sauce	\$13.50
Homemade potato dumplings in a light tomato sauce with parmesan cheese	
Gnocchi Verde - Spinach Gnocchi	\$13.50
Served with onions, peas and mushrooms in a cream sauce	
Manicotti - Crepes	\$12.95
Stuffed with ricotta & parmesan in tomato sauce	
Crespoline - Crepes	\$12.95
Stuffed with spinach and ricotta cheese in tomato sauce	
Lasagna	\$13.95
Layered with ground beef, ricotta and tomato sauce	
Lasagne Verde - Spinach Lasagna (Veg.)	\$13.95
Layered with ricotta, peas, mushrooms and tomato sauce	
Timballo alla Teramano	\$14.50
Layered Crepes with ground beef, mozzarella and tomato sauce	

~ GLUTEN FREE PASTA ~

Spaghetti (GF)	\$14.95
With tomato sauce	
Penne (GF)	\$14.95
With tomato sauce	

*Pasta dishes are served with bread and a house salad
Upgrade to a caesar salad for \$3.50 or arugola salad for \$2.95*

~ PLUS MEATS ~

Sausage Contadina	\$14.95
Italian sausage with green peppers in white wine tomato sauce	
Sausage Calabrese	\$14.95
Italian sausage in white wine tomato sauce with garlic and mozzarella cheese	
Salsiccia con Fagioli	\$14.95
Italian sausage with cannellini beans and polenta.	
Pollo Parmigiana	\$14.50
Breaded chicken cutlet topped with tomato sauce and mozzarella cheese	
Pollo Cacciatore - Chicken Breasts	\$14.50
With onions, green peppers and mushrooms in tomato sauce and white wine	
Pollo Cremoso - Chicken Breasts	\$14.50
In butter white wine, fontina cheese & plum tomatoes	
Pollo al Vino Bianco - Chicken Breasts	\$14.50
Served in butter white wine and mushrooms	
Pollo Arrabbiato - Chicken Breasts	\$14.50
In white wine, marinara sauce with hot peppers	
Pollo Cardinale - Chicken Breasts	\$14.50
In tomato sauce w/ mushrooms & a touch of cream	
Vitello Parmigiana	\$16.95
Breaded veal cutlet topped with tomato sauce and mozzarella cheese	
Veal Crema	\$16.95
Scaloppine of veal in cream sauce and mushrooms	
Vitello Pizzaiola	\$16.95
Scaloppine of veal sautéed with white wine marinara, tomato, capers, green olives, and gherkins	
Veal Carciofini	\$16.95
Veal scaloppine sautéed in white wine, butter, and artichokes	

~ PLUS SEAFOOD ~

Gamberi Fra Diavolo - Shrimp	\$15.95
In marinara sauce w/ white wine & hot peppers	
Gamberi Marinara - Shrimp	\$15.95
In white wine and marinara sauce	
Gamberi al Vino Bianco - Shrimp	\$15.95
Sautéed in white wine, butter and garlic	
Gamberi Parmigiana	\$15.95
Breaded fried shrimp baked with mozzarella cheese and tomato sauce	
Calamari alla Luciana	\$15.95
Squid sautéed in white wine marinara sauce	
Calamari Fritti	\$16.95
Small calamari lightly breaded & fried to perfection	
Linguine with Calamari (Red or White)	\$15.95
Squid over linguine in marinara or white wine sauce	
Linguine with Clams (Red or White)	\$15.95
Clams in the shell over homemade linguine in marinara or white wine sauce	
Linguine with Mussels (Red or White)	\$15.50
Mussels over linguine in marinara or white wine sauce	
Linguine Frutti di Mare (Red or White)	\$21.95
Mussels, clams, scallops, calamari & baby shrimp over linguine in a marinara or white wine sauce	

~ PLUS.... ~

Melanzane Parmigiana	\$13.95
Breaded eggplant baked with tomato sauce, mozzarella & parmesan cheese, Served with side of fettuccine or vegetables	

The above entrées are served with bread, house salad, and a side of pasta or vegetables except dishes prepared over pasta or with polenta; those dishes are served with salad and bread only

Upgrade to a caesar salad for \$3.50 or arugola salad for \$2.95

~ PANINI - SANDWICHES ~

Sandwiches served on your choice of sliced homemade Italian bread, Focaccia bread or homemade Italian sub roll

The Siciliano	\$8.95
<i>Capicola & prosciuttini peppered ham, black olive spread & marinated eggplant w/ extra virgin olive oil, lettuce & tomato</i>	
The Emiliano	\$8.95
<i>Mortadella & prosciuttini peppered ham, marinated artichokes & extra virgin olive oil w/ lettuce & tomato</i>	
The Parma	\$9.50
<i>Prosciutto citerio, parmesan cheese, arugula salad, sliced tomato w/ extra virgin olive oil vinaigrette</i>	
The Sorrento	\$8.95
<i>Fresh mozzarella, sliced tomatoes w/ extra virgin olive oil, pesto & fresh basil</i>	
The Vegetarian	\$8.95
<i>Grilled eggplant, zucchini, carrots, roasted pepper, fontinella cheese, artichoke spread, spring mix and sliced tomato w/ extra virgin olive oil,</i>	
The Italo-American	\$9.50
<i>Genoa salami, capicola, prosciuttini peppered ham, provolone, fontinella cheese & Italian vinaigrette w/ lettuce & tomato</i>	

~ GRILLED PANINI - SANDWICHES ~

Sandwiches served on your choice of sliced homemade Italian bread, Focaccia bread or homemade Italian sub roll

Grilled Prosciutto and Fontina Cheese	\$9.50
<i>Prosciutto, roasted pepper, fontina cheese w/ extra virgin olive oil,</i>	
Grilled Prosciuttini and Mozzarella	\$8.95
<i>Prosciuttini ham, red bell pepper spread & fresh mozzarella w/ extra virgin olive oil,</i>	

~ TRADITIONAL ITALO-AMERICAN HOT SANDWICHES ~

Sandwiches are served on a crusty Italian sub roll

Meatball Sub	\$9.50
<i>Meatballs, tomato sauce & mozzarella cheese</i>	
Sausage Sub w/ Tomato Sauce	\$9.50
<i>With peppers, onions, mozzarella cheese, and tomato sauce</i>	

~ DESSERTS ~

Cannoli	\$6.50
Dolce di Latte - Caramel Custard	\$6.50
House Cake	\$6.50
<i>Layers of sponge cake with a touch of liquers layered with chocolate and pastry cream</i>	
Dark Chocolate Mousse Cake	\$6.50
<i>Layered sponge cake with dark chocolate mousse</i>	
White Chocolate Mousse Cake	\$6.50
<i>Layered sponge cake with white chocolate mousse</i>	
Tiramisu ("Pick Me Up")	\$6.50
<i>Lady Fingers dipped in coffee, a touch of liquor layered with mascarpone cheese</i>	
Torta di Ricotta	\$6.50
<i>Homemade ricotta cheese cake</i>	
Hazelnut Meringue Cake with Raspberry and Cream	\$6.95
Fresh Fruit Tart	\$6.50
Dark Chocolate Mousse Eclairs	\$6.50
White Chocolate Mousse Eclairs	\$6.50
Spumoni (Cassata) Ice Cream	\$4.95
<i>Italian Ice cream</i>	
Tartufo Gelato	\$5.95
<i>Chocolate and vanilla ice cream with a cherry center and a chocolate shell</i>	
Tortoni - Ice Cream	\$3.95
Zuccotto Cake	\$6.50
<i>Sponge cake with chocolate, cream and crushed almonds</i>	
Zabaglione with Fresh Fruit	\$6.95
<i>Prepared with eggs, sugar whipped cream, marsala wine served with fresh berries.</i>	

~ BEVERAGES ~

Coffee (Regular or Decaf)	\$2.50
Milk	\$2.95
Hot Tea	\$2.50
Iced Tea	\$2.50
Espresso (Regular or Decaf,	\$3.75
<i>served with biscotto)</i>	
Cappuccino (Regular or Decaf,	\$4.95
<i>served with biscotti)</i>	

~ SOFT DRINKS ~

Coca Cola	\$2.75
Diet Coke	\$2.75
Sprite	\$2.75

~ BEER ~

Buckler	\$4.95
Moretti	\$4.95
Moretti La Rossa (Dark)	\$4.95
Budweiser	\$4.50
Michelob	\$4.50
Michelob Light	\$4.50
Amstel Light	\$4.95
Heineken	\$4.95

~ BOTTLED WATER ~

San Pellegrino - 1/2 Liter	\$3.95
<i>Sparkling Mineral Water</i>	
San Pellegrino - 1 Liter	\$6.95
<i>Sparkling Mineral Water</i>	
San Bedito - 1/2 Liter	\$3.50
<i>Natural Artesian Water</i>	
San Bedito - 1 Liter	\$6.50
<i>Natural Artesian Water</i>	