









Eatalian Group

Eatalian Pizza TM

Rock tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon		\$ 12.75
Gitana tomato sauce, mozzarella, fresh mushrooms, Parmigiano Reggiano, Speck, cherry tomatoes		\$ 12.25
Giuditta tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, arugula		\$ 12.25
8 Gi Rock with sauteed mushrooms, ham, Italian sausage, artichokes		\$ 13.75
Brandon Rock-Calzone hybrid: half-size Rock Pizza, half-size calzone with ham		\$ 13.75
Pizman tomato sauce, mozzarella, Speck, porcini, gorgonzola, bacon		\$ 13.75
Calzone Roger tomato sauce, mozzarella, porcini, Prosciutto di Parma		\$ 13.75
Scagliarini tomato sauce, mozzarella, arugula, Prosciutto di Parma, shaved Parmigiano Reggiano		\$ 14.75
Soul tomato sauce, mozzarella, rosemary chicken		\$ 11.50
EnjoEat tomato sauce, mozzarella, bresaola, arugula, and shaved Parmigiano Reggiano		\$ 13.75
Felipe tomato sauce, mozzarella, spicy salami, and bell peppers		\$ 10.75
Claudia NO tomato sauce, mozzarella, shrimp, artichokes, cherry tomatoes, pesto		\$ 15.50
Mimmo tomato sauce, Prosciutto di Parma, arugula, fresh locally produced burrata cheese, cherry tomatoes		\$ 16.50

Traditional Pizza

Marinara tomato sauce, garlic, oregano		\$ 7.50
Margherita tomato sauce, mozzarella		\$ 10.00
Funghi tomato sauce, mozzarella, sauteed mushrooms		\$ 10.75
Prosciutto Cotto tomato sauce, mozzarella, ham		\$ 10.75
Napoli tomato sauce, mozzarella, anchovies, oregano		\$ 10.75
Carciofi tomato sauce, mozzarella, artichokes		\$ 10.75
Gibo tomato sauce, mozzarella, Italian sausage		\$ 10.75
Romana tomato sauce, mozzarella, anchovies, oregano, capers		\$ 10.75
Diavola tomato sauce, mozzarella, spicy salami		\$ 10.75
Speciale tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil		\$ 11.50
Verdure tomato sauce, mozzarella, grilled vegetables		\$ 11.75
Capricciosa tomato sauce, mozzarella, ham, Italian sausage, sauteed mushrooms		\$ 11.75
Calzone tomato sauce, mozzarella, ham, sauteed mushrooms		\$ 11.75
Tonno e Cipolla tomato sauce, mozzarella, tuna, white onion		\$ 11.75
4 Stagioni tomato sauce, mozzarella, sauteed mushrooms, ham, Italian sausage, artichokes		\$ 11.75
4 Formaggi tomato sauce, mozzarella, Parmigiano Reggiano, gorgonzola, pecorino, and feta cheeses		\$ 11.75
Greca tomato sauce, mozzarella, feta cheese, Kalamata Olives		\$ 11.75
Prosciutto Crudo tomato sauce, mozzarella, Prosciutto di Parma		\$ 12.75
Sottobosco tomato sauce, mozzarella, assorted mushrooms		\$ 11.75
Frutti di Mare tomato sauce, mozzarella, mixed seafood		\$ 13.75

Add sliced Prosciutto di Parma or Bresaola \$4.50
any other topping \$2.00

Add

Homestyle Fresh Eatalian Pasta

Tortelli Verdi ravioli filled with spinach, ricotta and bacon in a butter and sage sauce or with meat ragu sauce		\$ 13.25
Tortelli di Zucca butternut squash ravioli in a butter and Parmigiano Reggiano Sauce  or in a Pancetta sauce		\$ 13.25
Lasagna al Ragu lasagna noodles layered with bechamel sauce and slowly simmered meat ragu		\$ 13.25
Tagliatelle al Ragu tagliatelle with slowly simmered meat ragu sauce		\$ 13.25
Tagliatelle ai Porcini tagliatelle in a porcini mushroom and cream sauce		\$ 13.25
Gnocchi al Ragu potato gnocchi, slowly simmered meat ragu		\$ 13.25
Gnocchi al Pesto potato gnocchi, fresh basil pesto		\$ 13.25
Gnocchi 4 Formaggi potato gnocchi in a gorgonzola, grana padano, pecorino, and feta cheese sauce		\$ 13.25
Gnocchi Burro e Formaggio potato gnocchi in a butter and Parmigiano Reggiano Sauce		\$ 13.25
Gnocchi Ricotta e Spinaci ricotta and spinach gnocchi in a tomato sauce		\$ 13.25



Spicy




Vegetarian

Classic Eatalian Pasta

Penne Pomodoro penne with tomato sauce		\$ 10.00
Penne Arrabbiata penne with spicy tomato sauce		\$ 10.00
Spaghetti Amatriciana spaghetti with tomato sauce, onion, and bacon		\$ 12.25
Spaghetti Carbonara egg and Parmigiano Reggiano white sauce, tossed with crispy bacon and finished with ground black pepper		\$ 12.25
Spaghetti Puttanesca spaghetti with tomato sauce, Kalamata olives, capers, cherry tomatoes, and anchovies		\$ 12.25
Penne Peperoni e Salsiccia penne with tomato sauce, red and yellow bell peppers, and Italian sausage		\$ 12.25
Penne Capresi penne with fresh basil pesto sauce, cherry tomatoes, and our locally produced fresh mozzarella		\$ 13.25
Linguine con Pesto linguine with fresh basil pesto sauce		\$ 12.25
Penne Boscaiola penne with ham, sweet peas, tomato sauce, bacon, and white mushrooms		\$ 12.25
Penne Speck e Trevigiano penne in a speck and treviso cream sauce		\$ 13.25
Penne con Gamberi or Pollo penne with shrimp OR chicken, cherry tomatoes, basil, Italian parsley, and cream		\$ 15.50
<small>(Served with chicken is not a traditional Italian pasta dish)</small>		
Linguine Vongole linguine with clams in a red tomato or white wine sauce		\$ 15.50
Linguine Frutti di Mare linguine with octopus, shrimp, squid, clams, and mussels in a red tomato or white wine sauce		\$ 19.50

Zuppa/ Soup

Zuppa di Verdure seasonal vegetable soup		
Served with grated Parmigiano Reggiano and Croutons		
	Small	\$ 3.75
	Large	\$ 5.25

An 18% gratuity will be added for parties of 6 or more

Antipasti / Appetizers

Insalata di Mare octopus, shrimp, squid, clams, and mussels tossed with celery, carrots, diced peppers, green olives, and capers dressed in lemon juice, EVOO, salt, black pepper, and parsley	\$ 15.50
Affettati Misti con Sottoli all'Italiana a selection of Prosciutto di Parma, Salame, Mortadella, Bresaola, Ham, and Speck served with a mix of vegetables pickled in olive oil, fresh mozzarella, and Parmigiano Reggiano	\$ 17.50
Caprese fresh locally produced mozzarella, cluster tomatoes, and aromatic basil	\$ 13.50
Crudo Thinly sliced Prosciutto di Parma	\$ 13.50
Crudo e Burrata Prosciutto di Parma with locally produced burrata cheese	\$ 16.50
Emilia Salad grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with hand shaved Parmigiano Reggiano finished with aged Balsamic Vinegar	
Small	\$ 7.95
Large	\$ 9.95

Secondi di Carne / Meat

Secondi served with your choice of 2 sides:
grilled vegetables, garden salad, roasted potatoes, or steamed vegetables

Tagliata di Pollo con Verdure chopped rosemary chicken, grilled vegetables (eggplant, zucchini, onion, yellow, and red bell peppers) with shaved Parmigiano Reggiano and an aged balsamic vinegar drizzle	\$ 13.50
Cotoletta di Pollo fried chicken cutlet (with tomato sauce and mozzarella cheese)	\$ 13.50
Filetto all'Aceto Balsamico grilled beef fillet mignon with balsamic vinegar sauce	\$ 14.95
Filetto al Pepe Verde grilled beef fillet mignon with green peppercorn sauce	\$ 18.50
Filetto ai Porcini grilled beef fillet mignon with a porcini mushroom and cream sauce	\$ 18.50
Filetto alla Griglia grilled beef fillet mignon (no sauce)	\$ 18.50
* Tagliata Rucola e Grana sliced beef fillet mignon served on a bed of arugula, topped with shaved Parmigiano Reggiano and an aged balsamic vinegar drizzle	\$ 18.50
Scaloppina pork or chicken cutlets cooked in your choice of mushroom, lemon, marsala, or balsamic vinegar sauce	\$ 14.50

* Does not include 2 side orders

Secondi di Pesce / Fish

Secondi served with your choice of 2 sides:
grilled vegetables, garden salad, roasted potatoes, or steamed vegetables

Barramundi Grigliato flat-grilled seabass fillet	\$ 17.50
* Guazzetto di Pesce sauteed mussels, clams, shrimp, octopus, and squid in a garlic and white wine broth	\$ 18.50

* Does not include 2 side orders

Dolci / Desserts & Gelato

Tiramisu sponge-cake soaked in espresso and layered in mascarpone cheese cream	\$ 5.25
Millefoglie flaky puff pastry layered with rich vanilla cream and strawberry pieces, and drizzled with chocolate	\$ 5.25
House Cake biscotti dipped in espresso and layered with delicate cocoa and white cream	\$ 5.25
Crostata traditional Italian tart shell filled with natural fruit preserves (apricot, plum, or raspberry)	\$ 3.25
Nutella Crostata traditional Italian tart shell filled and baked with Nutella	\$ 3.75
Panna Cotta lightly sweetened chilled dessert of cooked cream with chocolate, caramel, or berry syrup topping	\$ 5.25
Crema Catalana custard base topped with caramelized sugar	\$ 5.25

Panini

Ham with sliced mozzarella, baby greens, tomatoes	\$ 8.25
Verdure farm fresh grilled vegetables with sliced mozzarella	\$ 8.25
Tuna with sliced mozzarella, onion, baby greens, tomatoes	\$ 9.00
Parma with Parma Ham, baby greens, fresh mozzarella	\$ 10.50

Insalate / Salads

Garden baby greens, cucumbers, carrots, and tomato	
Small	\$ 5.25
Large	\$ 6.75
Sicilia cabbage, orange segments, sweet white onion, and Kalamata olives	
Small	\$ 6.75
Large	\$ 8.75
Pollo Rosmarino rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	
Small	\$ 6.75
Large	\$ 8.75
Mozzarella diced fresh mozzarella, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	
Small	\$ 6.75
Large	\$ 8.75
Tuna imported yellowfin Tuna, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	
Small	\$ 6.75
Large	\$ 8.75

Risotti / Rice Plates

Riso ai 4 Formaggi riso in a gorgonzola, grana padano, pecorino, and feta cheese sauce	\$ 13.50
Riso ai Funghi Porcini riso in a porcini and fresh mushrooms cream sauce	\$ 13.50
Riso ai Frutti di Mare riso with octopus, shrimp, squid, clams, and mussels in a red tomato sauce	\$ 17.50
Riso ai Gamberi e Rucola riso with shrimp in a cream sauce, garnished with fresh arugula	\$ 15.50

Soft Drinks

Fountain Soda (free refills)	\$ 2.50
Bottled Sodas	\$ 2.75
Bottled Orange Juice	\$ 2.75
Bottled Apple Juice	\$ 2.75
Espresso	\$ 2.75
Espresso Macchiato	\$ 2.75
Double Espresso	\$ 3.50
Cappuccino	\$ 3.75
Double Cappuccino	\$ 4.00
Latte	\$ 3.75
Double Latte	\$ 4.00
Hot Tea	\$ 2.95
Coffee	\$ 2.95
Americano	\$ 2.75
San Pellegrino	\$ 2.50
	Small
	Large
Acqua Panna	\$ 4.75
	Small
	Large
Bottled Water	\$ 2.50

Affogato al cafe freshly brewed espresso poured on top of a scoop of gelato	\$ 5.25
Profitterol al Cioccolato light pastry shell filled with cream covered with chocolate	\$ 5.25
Bigne baked cream puff filled with vanilla or chocolate cream and topped with icing or fresh fruit	\$ 2.50
Cannellino hollow puff pastry cone filled with sweet cream	\$ 2.50
Croissant (chocolate or cream)	\$ 2.50
Gelato	
Small Cup	One flavor \$3.50 Two flavors \$3.75
Medium Cup	One or two flavors \$4.50
Large Cup	One, two, or three flavors \$5.50
1/2 Kilo (1.1 lbs)	Unlimited amount of flavors \$12.50
1 Kilo (2.2 lbs)	Unlimited amount of flavors \$25.00

An 18% gratuity will be added for parties of 6 or more