



## APPETIZERS

### BRUSCHETTA....\$8

Thick cut garlic bread topped with our famous fresh bruschetta mix and shaved parmesan

### SPINACH & ARTICHOKE DIP....\$10

Served with garlic bread

### GF CAPRESE SALAD....\$8

Sliced bocconcini mozzarella, roma tomato & basil with olive oil & roasted red peppers

### PIATTO SALSICCIA....\$9

Sweet Italian sausage & bell peppers in our seasoned tomato sauce, served with freshly baked garlic bread

### CALAMARI....\$11

fritto • grilled • diavola (spicy)

### PIATTO FRITTO....\$8

Homemade breaded mozzarella & fresh breaded zucchini, served with marinara

### GF MISTO GRIGLIATA....\$18

Marinated & grilled baby octopus, shrimp, and calamari over a bed of fresh sautéed spinach

### BAKED CLAMS....(6) \$9 • (12) \$17

Served with garlic butter sauce

### ARANCINI....\$7.50

Breaded rice ball stuffed with seasoned ground beef, peas & mozzarella cheese

### GF VONGOLE CLAMS OR MUSSELS....\$12

White wine garlic sauce | red tomato sauce  
{+\$3 | caprichosa: pancetta, red onion, bell peppers, leeks & crushed red pepper in a white wine garlic sauce}

### TOASTED RAVIOLI....\$9

Stuffed with artichoke & ricotta cheese, pan fried with garlic & parmesan, served with pesto sauce

### GF BISTECCA TAGLIATA....\$13

Grilled strips of steak & Portobello mushrooms in our balsamic-garlic sauce, served with sautéed spinach

## SOUP & SALAD

### PASTA FAGIOLI....\$7

Ditali pasta, cannellini beans, basil, chicken broth & tomato

### CAESAR....\$8

Shaved parmigiano, croutons & tomato with romaine  
{+\$3 chicken | + \$8 shrimp | + \$10 salmon}

### HOUSE SALAD....\$8

Mixed greens, tomato, homemade croutons, red onion and Kalamata olives with choice of dressing  
{+\$3 chicken | + \$8 shrimp | + \$10 salmon}

### MINISTRONE OR SOUP OF THE DAY

Cup \$3 • Bowl \$6

### TORTELLINI IN BRODO....\$7

Cheese or meat tortellini in your choice of chicken or beef broth

### GF GULF GRILL....\$14

Grilled shrimp, artichoke, Kalamata olives, almonds, cherry tomatoes & provolone with Italian dressing

### GF ARUGULA SALAD....\$9

Pine nuts, cherry tomatoes, shaved parmigiano & olive oil  
{+\$3 chicken | + \$8 shrimp | + \$10 salmon}

### THE STEAK HOUSE....\$14

grilled steak, bleu cheese, asparagus, grilled tomato, croutons & red onion with sweet balsamic vinaigrette

### CHOPPED SALAD....\$11

Grilled chicken, bacon, bleu cheese, red onion, tomato, ditali pasta & mixed greens with ranch dressing

## PASTA SPECIALTIES

includes choice of starter salad, minestrone or soup of the day

### GF ANGEL HAIR LIGURIA....\$16

Chicken strips, artichoke, sundried tomato & asparagus in a creamy pesto sauce

### LASAGNA....\$13

Layered pasta, meat sauce, ricotta & mozzarella

### TORTELLINI OR GNOCCHI AL SUGO....\$13

With melted mozzarella

### FETTUCCINE NUCCIO....\$15

Spinach fettuccine, chicken strips, pancetta, tomato, onion, eggplant & mushroom in white wine butter sauce

### TORTELLINI VENETO....\$15

Tossed with prosciutto, peas & mushrooms in a creamy tomato sauce

### GF FARFALLE SALSICCIA....\$14

Italian sausage, rapini, fresh tomato & sliced garlic with bowtie pasta in olive oil sauce

### GF PASTA ROCCO....\$12

Mostaccioli, ricotta, spinach & tomato in a white wine garlic sauce

### GF PENNE SPEZIATO....\$14

Italian sausage, spicy pepperoncini, Portobello mushroom, bell peppers & red onion in marinara

### GF RIGATONI VODKA....\$13

In creamy tomato sauce

### GF BAKED MOSTACCIOLI....\$13

With ricotta, parmigiano & baked mozzarella

### RAVIOLI....\$12

Stuffed with your choice if meat or ricotta cheese

## PASTA BOWL....\$10

### CHOOSE A PASTA

spaghetti • mostaccioli • penne • fettuccine  
linguine • rigatoni • farfalle • angel hair

{+\$2 gluten free pasta • whole wheat •  
spinach fettuccine}

### CHOOSE A SAUCE

Marinara • meat sauce • tomato basil •  
butter parmesan

Oil & garlic • spicy tomato

{+\$3 vodka sauce • alfredo • creamy pesto  
• carbonara}

### ADD INS

\$4 meatballs or Italian sausage

\$3 grilled chicken

\$8 jumbo shrimp (4)

## SANDWICHES

### EGGPLANT PARM....\$9

Sliced eggplant, melted mozzarella & homemade marinara

### GRILLED CHICKEN....\$11

Grilled chicken breast with sautéed onion, mozzarella, lettuce, tomato & pesto mayo

### BREADED STEAK....\$12

Breaded cutlet with melted mozzarella, green peppers & marinara sauce on garlic bread

### MEDITERRANEAN SUB....\$10

Mortadella, salami, hot capicola, provolone, lettuce, tomato & onion with balsamic & oil

### ITALIAN BEEF | MEATBALL | SAUSAGE....\$9

{+\$1 add cheese | \$.50 add peppers (sweet or hot)}

### THE MONSTER BEEF....\$12

Sliced Italian beef, melted mozzarella cheese, sautéed mushrooms & onion on toasted garlic bread

### GF GLUTEN FREE

These dishes can be prepared without added gluten ingredients BY REQUEST. Please mention gluten free is needed when ordering. Gluten ingredients will be present in kitchen, so please specify any allergies

{gluten free pasta is an additional \$2}

# CLASSICS

includes choice of starter salad, minestrone or soup of the day

## **GF** MARSALA

With mushrooms in a marsala wine sauce  
chicken....\$16 | veal....\$21

## **GF** LIMONE

In a lemon & butter sauce  
chicken....\$15 | veal....\$20

## ALLA VINCES

egg battered with prosciutto & mozzarella in our white wine sauce with rosemary, tomato & lemon  
chicken....\$17 | veal....\$22

## **GF** VESUVIO

rosemary, garlic & oregano in white wine sauce  
chicken....\$16 | veal....\$21 | pork....\$19

## PARMIGIANA

Breaded, with baked mozzarella in marinara  
chicken....\$15 | veal....\$20 | eggplant....\$13

## **GF** VEAL BOSCAIOLA....\$21

With asparagus, artichoke, sundried tomato, mushrooms, onions & garlic in a white wine sauce

## **GF** STUFFED PORK CHOPS....\$21

Stuffed with spinach & fontina cheese with shallots & mushrooms in a sherry wine sauce

## STUFFED EGGPLANT....\$14

With a blend of ricotta, mozzarella & parmigiano over fettuccine in marinara

## STEAK MILANESE....\$17

Breaded cutlet with sliced mushrooms & baked mozzarella in a burgundy wine sauce

## **GF** CHEF MARTINO'S

With artichoke, zucchini, red onion & carrots in marsala wine sauce  
chicken....\$16 | veal....\$21

## CHICKEN CAPRESE....\$18

Breaded, stuffed with sundried tomato, spinach, prosciutto & bocconcini mozzarella with a champagne shallot cream sauce

## **GF** CHICKEN RISOTTO....\$16

Chicken strips, Portobello mushrooms, broccoli, onion & sundried tomato over Arborio rice in a white wine sauce

## BBQ RIBS....\$19

Full baby back rack, dry rubbed & basted

## 14oz RIBEYE....\$28

choose: bleu cheese | parmesan crusted

## 14oz NEW YORK STRIP....\$28

• +\$3 al gorgonzola: chopped bacon & red onion in gorgonzola cheese cream sauce

## 8oz FILET MIGNON....\$28

# SEAFOOD

includes choice of starter salad, minestrone or soup of the day

## ZUPPA DI PESCE....\$26

Scallops, calamari, shrimp, octopus, mussels & clams with linguine in a tomato herb sauce

## **GF** GRILLED SALMON....\$19

In a lemon & butter sauce

## **GF** SHRIMP ALLA VINCE'S....\$21

In white wine sauce with rosemary, tomato & lemon

## SHRIMP VENEZIA....\$22

Scallops & shrimp over spinach fettuccine with artichoke & Kalamata olives in a tomato basil sauce

## **GF** SEAFOOD RISOTTO....\$21

Scallops, calamari, & shrimp with Arborio rice in white wine sauce with a touch of tomato

## **GF** BACCALA SICILIANO....\$17

Pan seared codfish with capers & Kalamata olives in a tomato herb sauce

## LINGUINE & CLAMS OR MUSSELS....\$17

White wine garlic sauce | marinara sauce  
{+\$3 | caprichosa: pancetta, red onion, bell peppers, leeks & crushed red pepper in a white wine garlic sauce}

## **GF** ROUGHY LIVORNESE....\$18

Pan seared orange roughy, green pepper, tomato, red onion & Kalamata olives in a white wine sauce

## **GF** GLUTEN FREE

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{gluten free pasta is an additional \$2}

# PIZZA

THIN CRUST	12"	14"	16"	18"
Cheese	\$12.00	\$14.00	\$16.00	\$18.00
+ Ingredient	\$1.50	\$2.00	\$2.50	\$3.00
Signature	\$16.50	\$20.00	\$23.50	\$27.00
Gluten Free (10')	\$12.00			

CLASSIC PAN	10"	12"	14"
Cheese	\$14.50	\$16.50	\$17.50
+ Ingredient	\$1.25	\$1.50	\$2.00
Signature	\$18.25	\$21.00	\$23.50

STUFFED	10"	12"	14"
Cheese	\$16.00	\$17.00	\$19.00
+ Ingredient	\$1.25	\$1.50	\$2.00
Signature	\$19.75	\$21.50	\$25.00

## FRESH INGREDIENTS

SAUSAGE • PEPPERONI • BACON • CHICKEN • ROAST BEEF • MUSHROOMS • GREEN PEPPERS • JALAPENOS • OLIVES • SPINACH  
HOT GIARDINIERA • ANCHOVIES • ARTICHOKE • BROCCOLI • SHRIMP • FRESH TOMATO • GARLIC • ONIONS • HAM • RICOTTA  
PINEAPPLE • FRESH BOCCONCINI

*A Twist on Traditional Italian*

Elk Grove Village • Harwood Heights • Carol Stream • Orland Park

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS (1/18)