

Brick Oven Pizza

ROUND PIZZA Small Pie...\$14 Large Pie...\$16

SQUARE PIZZA...\$16

WHITE PIES (Ricotta and Mozzarella)

Small White Round...\$15 Large White Round...\$17 White Square...\$17

CALZONE...\$13

Pizza Toppings & Calzone Stuffing, 2.50 extra for each topping (same price for half or whole)

**Mushroom
Pepperoni
Sausage**

**Mixed Fresh Roasted Peppers
Sun Dried Tomatoes
Extra Tomato Sauce**

**Broccoli
Onions
Extra Fresh Mozzarella**

**Anchovies
Ricotta**

Extras: \$1.00 Garlic \$3.75 Prosciutto

Appetizers

	<i>Individual</i>	<i>Full</i>		<i>Individual</i>	<i>Full</i>
Calamari Fritti	9	16	Cold Antipasto	9	16
Fresh Fried Squid served with a Light Spicy Tomato Sauce			Prosciutto di Parma, Sopressata, Grana Padano, Roasted Peppers, Olives, Artichoke Hearts, Grilled Zucchini, Marinated Tomatoes and a Cannellini White Bean Salad		
Mozzarella Caprese	8	14	Eggplant Zucchini Fritti	9	16
Fresh Mozzarella with Vine Ripe Tomatoes, Roasted Peppers and Fresh Basil Pesto			Yogurt Garlic Dip		

Salads

	<i>Individual</i>	<i>Full</i>		<i>Individual</i>	<i>Full</i>
Dean's House Salad	6	12	Organic Field Greens	8	16
Wild Mixed Greens, Tomatoes, Shredded Carrots, Olives with Fine Herbs, Aged Red Wine Vinegar and Extra Virgin Olive Oil			Danish Blue Cheese, Granny Smith Apples, Toasted Walnuts in a Sherry Vinaigrette		
Caesar Salad	7	14	Multi Colore	7	14
Shaved Grana Padano Cheese			Arugula, Endive, Radicchio and Beluga Lentils over Seasonal Vegetables in a White Balsamic Vinaigrette		
Siciliana	8	16	Baby Arugula	8	16
Romaine Hearts and Red Leaf Lettuce, Grated Fresh Mozzarella, Olives, Capers, Tomatoes, Anchovies, Roasted Peppers, Shredded Carrots, and Marinated Artichoke Hearts in a Homemade Italian Vinaigrette			Sun Dried Tomatoes, Endive and Shaved Grana Padano in a Honey Vinaigrette		

Enjoy Grilled Chicken with any of your Salads \$5 Individual \$10 Full

Soup

Pasta Fagioli 6
Pancetta, Cannellini Beans, Parmigiana Cheese, Macaroni Mezza in a Tomato Broth

Zuppa del Giorno 5.50

Sides

Homemade Meatballs and Sauce 7

Sautéed Broccoli, Garlic & Oil 6

Sautéed Escarole and Artichokes 6

Spaghetti and Garlic Oil or Tomato Sauce 6

No outside food or beverage permitted. Parties 5 or more 18% gratuity added. Please inform server of personal food allergies
Not Responsible for Personal Property

Pasta

	<i>Individual</i>	<i>Full</i>
Spaghetti Pomodoro	9	16
Fresh Plum Tomato Sauce and Basil		
Lasagna di Casa	11	20
Layers of Bolognese, Béchamel Sauce, Parmesan Cheese and Fresh Pasta		
Fettuccine Alfredo	9.50	17
Classic Alfredo Sauce with Fresh Thyme and Nutmeg		
Penne a la Vodka	12	20
Creamy Tomato Vodka Sauce with Pancetta		
Farfalle Vedura	9.50	17
Julienned Roasted Peppers, Zucchini, Yellow Squash, Carrot and Broccoli sautéed with puréed Spinach, White Wine, Garlic and Extra Virgin Olive Oil		
Penne Amarticiana	10	18
Pancetta, Onion, Peas, Pecorino Romano Cheese and Fresh Tomato Ragu		
Rigatoni Mezza Calabra	11	19
Luganega Sausage, Chicken Breast, Broccoli with Garlic and Extra Virgin Olive Oil		
Papardella Toscana	10	19
Fresh Wide Ribbon Pasta with Wild Mushroom and Sun Dried Tomatoes in a Light Cream White Wine Sauce		
Bucattine and Meatballs	10	19
Homemade Meatballs with Grandma Dean's Tomato Gravy		
Baked Ziti	10	19
Baked Ziti with Ricotta and Parmesan Cheese in a Pomodoro Sauce with Melted Fresh Mozzarella Cheese		
Rigatoni Mezza Bolognese	10	19
Tuscan Style Tomato Meat Sauce		
Linguine Vongole	12	21
Fresh Manila Clams sautéed in a Red or White sauce		
Linguine Scampignola	12	21
Tender White Shrimp gently sautéed with Garlic, White Wine and Fine Herbs		
Linguine Fra Diavolo Pesce	13	23
Shrimp, Scallops, and Clams in a Light Spicy Plum Tomato Sauce		

Entrée

Chicken Parmigiana	12	21
Melted Fresh Mozzarella Cheese and Tomato Sauce		
Grilled Chicken Paillard and Vegetables	11	18
Portobello Mushroom and Endive drizzled with Lemon and Extra Virgin Olive Oil		
Chicken Marsala	12	22
Wild Mushroom Marsala Sauce		
Veal Cutlet Parmigiana	14	26
Melted Fresh Mozzarella Cheese and Tomato Sauce		
Veal Marsala	14	26
Wild Mushroom Marsala Sauce		
Eggplant Parmigiana	11	18
Melted Fresh Mozzarella Cheese and Tomato Sauce		
Herb Crusted Sole	12	22
Pan-roasted and drizzled with a warm Lemon Caper Vinaigrette		