

Brick Oven Pizza

Old School Round Small Pie.....\$15 Large Pie.....\$17			
Old Fashioned Square Pizza.....\$17			
Calzone.....\$14			
White Pies (Ricotta & Mozzarella)			
Small White Round.....\$15	Large White Round.....\$17	White Square.....\$17	
Pizza Toppings & Calzone Stuffing, 2.50 extra for each topping (<i>same price for half or whole</i>)			
Mushroom	Mixed Fresh Roasted Peppers	Broccoli	Anchovies
Pepperoni	Sun Dried Tomatoes	Onions	Ricotta
Sausage	Extra Tomato Sauce	Extra Fresh Mozzarella	Olives
Extras: \$1.00 Garlic \$3.75 Prosciutto			

Appetizers

	<i>Individual</i>	<i>Full Serves 2-3</i>		<i>Individual</i>	<i>Full Serves 2-3</i>
Calamari Fritti Fresh Fried Squid served with a Light Spicy Tomato Sauce	9	17	Cold Antipasto Prosciutto di Parma, Sopressata, Grana Padano, Roasted Peppers, Olives, Artichoke Hearts, Anchovies, Grilled Zucchini, Marinated Tomatoes, and a Cannellini White Bean Salad	8	16
Mozzarella Caprese Fresh Mozzarella with Beefsteak Tomatoes, Roasted Peppers and Fresh Basil Pesto	7	14	Eggplant Zucchini Fritti Yogurt Garlic Dip	8	16

Salads

	<i>Individual</i>	<i>Full Serves 2-3</i>		<i>Individual</i>	<i>Full Serves 2-3</i>
Dean's House Salad Wild Mixed Greens, Tomatoes, Shredded Carrots, Olives with Fine Herbs, Aged Red Wine Vinegar and Extra Virgin Olive Oil	5	11	Organic Field Greens Danish Blue Cheese, Granny Smith Apples, Toasted Walnuts in a Sherry Vinaigrette	7	15
Caesar Salad Shaved Grana Padano Cheese	6	13	Multi Colore Arugula, Endive, Radicchio and Beluga Lentils over Seasonal Vegetables in a White Balsamic Vinaigrette	6	13
Siciliana 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	7	15	Baby Arugula Sun Dried Tomatoes, Endive and Shaved Grana Padano with a Honey Vinaigrette	7	15

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

Soup

Pasta Fagioli Pancetta, Cannellini Beans, Parmigiana Cheese, Macaroni Mezza in a Tomato Broth	6
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Zuppa del Giorno 5.50

Sides

Homemade Meatballs and Sauce	7
Sautéed Broccoli, Garlic & Oil	6
Sautéed Escarole and Artichokes	6
Spaghetti with Fresh Pomodoro or Garlic & Oil	6

**No outside food or beverage permitted. Please inform server of personal food allergies.
Not Responsible for Personal Property. Prices Subject to Change without Notice. No Refills on Beverages**

Pasta

	<i>Individual</i>	<i>Full Serves 2-3</i>
Spaghetti Pomodoro	8	15
Fresh Plum Tomato Sauce and Basil		
Lasagna di Casa	10	19
Layers of Bolognese, Béchamel Sauce, Parmesan Cheese and Fresh Pasta		
Fettucine Alfredo	8.50	16
Classic Alfredo Sauce with Fresh Thyme and Nutmeg		
Penne a la Vodka	9	17
Creamy Tomato Vodka Sauce with Pancetta		
Farfalle Vedura	8.50	16
Julienne Roasted Peppers, Zucchini, Yellow Squash, Carrot and Broccoli sautéed with pureed Spinach, White Wine, Garlic and Extra Virgin Olive Oil Sauce		
Penne Amarticiana	9	17
Pancetta, Onion, Peas, Pecorino Romano Cheese and Fresh Tomato Ragu		
Rigatoni Mezza Calabra	9	17
Luganica Sausage, Chicken Breast, Broccoli with Garlic and Extra Virgin Olive Oil		
Parpardella Toscana	9	17
Fresh Wide Ribbon Pasta with Wild Mushroom and Sun-dried Tomatoes in a Light Cream White Wine Sauce		
Bucattine and Meatballs	9	17
Homemade Meatballs with Grandma Dean's Tomato Gravy		
Baked Ziti	9	17
Baked Ziti with Ricotta and Parmesan Cheese in a Pomodoro Sauce with Melted Fresh Mozzarella Cheese		
Rigatoni Mezza Bolognese	9	17
Tuscan Style Meat Sauce		
Linguine Vongole	11	21
Fresh Manila Clams sautéed in a Red or White Sauce		
Linguine Scampignola	11	21
Tender White Shrimp gently sautéed with Garlic, White Wine and Fine Herbs		
Linguine Fra Diavolo Pesce	12	23
Shrimp, Scallops, Calamari and Clams in a Light Spicy Plum Tomato Sauce		

Entrée

	<i>Individual</i>	<i>Full Serves 2-3</i>
Chicken Parmigiana	9.50	18
Melted Fresh Mozzarella Cheese and Tomato Sauce		
Grilled Chicken Paillard and Vegetables	9	18
Portobello Mushroom and Endive drizzled with Lemon and Extra Virgin Olive Oil		
Chicken Marsala	9.50	18
Wild Mushroom and Marsala Wine Sauce		
Veal Cutlet Parmigiana	14	27
Melted Fresh Mozzarella Cheese and Tomato Sauce		
Veal Marsala	13	25
Wild Mushroom Marsala Wine Sauce		
Eggplant Parmigiana	9	18
Melted Fresh Mozzarella Cheese and Tomato Sauce		
Herb Crusted Sole	11	21
Pan Roasted drizzled with a Warm Lemon Capers Vinaigrette		