

# Brick Oven Pizza

|  |                                    |                               |                  |
|--|------------------------------------|-------------------------------|------------------|
| <b>Old School Round</b> Small Pie.....\$15 Large Pie.....\$17  |                                    |                               |                  |
| <b>Old Fashioned Square Pizza.....\$17</b>   |                                    |                               |                  |
| <b>Calzone.....\$15</b>  |                                    |                               |                  |
| <b>White Pies (Ricotta &amp; Mozzarella)</b>   |                                    |                               |                  |
| 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> ) |                                    |                               |                  |
| <b>Mushroom</b>  | <b>Mixed Fresh Roasted Peppers</b> | <b>Broccoli</b>               | <b>Anchovies</b> |
| <b>Pepperoni</b>   | <b>Sun Dried Tomatoes</b>          | <b>Onions</b>                 | <b>Ricotta</b>   |
| <b>Sausage</b>   | <b>Extra Tomato Sauce</b>          | <b>Extra Fresh Mozzarella</b> | <b>Olives</b>    |
| Extras: \$1.00 Garlic \$3.75 Prosciutto  |                                    |                               |                  |

## Appetizers

|  | <i>Individual</i> | <i>Full<br/>Serves 2-3</i> |   | <i>Individual</i> | <i>Full<br/>Serves 2-3</i> |
|--|-------------------|----------------------------|---|-------------------|----------------------------|
| <b>Calamari Fritti</b><br>Fresh Fried Squid served with a Light Spicy Tomato Sauce                           | 10                | 18                         | <b>Cold Antipasto</b><br>Prosciutto di Parma, Sopressata, Grana Padano, Roasted Peppers, Olives, Artichoke Hearts, Anchovies, Grilled Zucchini, Marinated Tomatoes, and a Cannellini White Bean Salad | 9                 | 16                         |
| <b>Mozzarella Caprese</b><br>Fresh Mozzarella with Beefsteak Tomatoes, Roasted Peppers and Fresh Basil Pesto | 8                 | 14                         | <b>Eggplant Zucchini Fritti</b><br>Yogurt Garlic Dip  | 9                 | 16                         |

## Salads

|  | <i>Individual</i> | <i>Full<br/>Serves 2-3</i> |  | <i>Individual</i> | <i>Full<br/>Serves 2-3</i> |
|--|-------------------|----------------------------|--|-------------------|----------------------------|
| <b>Dean's House Salad</b><br>Wild Mixed Greens, Tomatoes, Shredded Carrots, Olives with Fine Herbs, Aged Red Wine Vinegar and Extra Virgin Olive Oil   | 6                 | 12                         | <b>Organic Field Greens</b><br>Danish Blue Cheese, Granny Smith Apples, Toasted Walnuts in a Sherry Vinaigrette        | 8                 | 16                         |
| <b>Multi Colore</b><br>Arugula, Endive, Radicchio and Beluga Lentils over Seasonal Vegetables in a White Balsamic Vinaigrette  | 7                 | 14                         | <b>Caesar Salad</b><br>Crisp Romaine Hearts with Shaved Grana Padano Cheese and Homemade Croutons                      | 7                 | 14                         |
| <b>Siciliana</b><br>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 | 8                 | 16                         | <b>Baby Spinach</b><br>Blue Cheese, Golden Raisins, Radicchio, Pine Nuts, and Homemade Croutons in a Mayo-Orange Aioli | 8                 | 16                         |
|  |                   |                            | <b>Baby Arugula</b><br>Sun Dried Tomatoes, Endive and Shaved Grana Padano with a Honey Vinaigrette                     | 8                 | 16                         |

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

## Soup

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| <b>Pasta Fagioli</b><br>Bacon, Cannellini Beans, Parmigiana Cheese, Macaroni Mezza in a Tomato Broth | 6.50 |
| <b>Zuppa del Giorno</b>  | 6.50 |

## Sides

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|---|---|
| <b>Homemade Meatballs and Sauce</b>                           | 7 |
| <b>Sautéed Broccoli, Garlic &amp; Oil</b>                     | 6 |
| <b>Sautéed Escarole and Artichokes</b>                        | 6 |
| <b>Spaghetti with Fresh Pomodoro or with Garlic &amp; Oil</b> | 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.  
17% gratuity will be added to parties of 6 or more. Prices in menu may differ.*

## Pasta

|   | <i>Individual</i> | <i>Full<br/>Serves 2-3</i> |
|---|-------------------|----------------------------|
| <b>Spaghetti Pomodoro</b> .....   | 9                 | 16                         |
| Fresh Plum Tomato Sauce and Basil   |                   |                            |
| <b>Lasagna di Casa</b> .....  | 12                | 22                         |
| Layers of Bolognese, Béchamel Sauce, Parmesan Cheese and Fresh Pasta                              |                   |                            |
| <b>Fettucine Alfredo</b> .....  | 10.50             | 19                         |
| Classic Alfredo Sauce with Fresh Thyme and Nutmeg   |                   |                            |
| <b>Penne a la Vodka</b> .....   | 12                | 22                         |
| Creamy Tomato Vodka Sauce with Bacon  |                   |                            |
| <b>Farfalle Vedura</b> .....  | 10.50             | 19                         |
| Zucchini, Yellow Squash, Tomatoes, Broccoli, Spinach sautéed in White Wine and Garlic Sauce       |                   |                            |
| <b>Rigatoni Mezza Calabra</b> .....   | 12                | 22                         |
| Luganica Sausage, Chicken Breast, Broccoli with Garlic and Extra Virgin Olive Oil                 |                   |                            |
| <b>Parpardella Toscana</b> .....  | 11                | 20                         |
| Fresh Wide Ribbon Pasta with Wild Mushroom and Sun-Dried Tomatoes in Light Cream White Wine Sauce |                   |                            |
| <b>Bucattine and Meatballs</b> .....  | 11                | 20                         |
| Homemade Meatballs with Grandma Dean's Tomato Gravy   |                   |                            |
| <b>Baked Ziti</b> .....   | 11                | 20                         |
| Baked Ziti with Ricotta and Parmesan Cheese in Pomodoro Sauce with Melted Fresh Mozzarella Cheese |                   |                            |
| <b>Spaghetti Carbonara</b> .....  | 11                | 20                         |
| Spaghetti with Carbonara Sauce, Green Peas, Wild Mushrooms, and Bacon in Light Cream Sauce        |                   |                            |
| <b>Rigatoni Mezza Bolognese</b> .....   | 11                | 20                         |
| Tuscan Style Meat Sauce   |                   |                            |
| <b>Linguine Vongole</b> .....   | 13                | 24                         |
| Fresh Manila Clams sautéed in Red or White Sauce  |                   |                            |
| <b>Linguine Scampignola</b> .....   | 13                | 24                         |
| Tender White Shrimp gently sautéed with Garlic, White Wine and Fine Herbs                         |                   |                            |
| <b>Linguine Fra Diavolo Pesce</b> .....   | 14                | 26                         |
| Shrimp, Scallops, Calamari and Clams in Light Spicy Plum Tomato Sauce                             |                   |                            |

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## Entrée

|   | <i>Individual</i> | <i>Full<br/>Serves 2-3</i> |
|---|-------------------|----------------------------|
| <b>Chicken Parmigiana with Spaghetti</b> .....                    | 13                | 24                         |
| Melted Fresh Mozzarella Cheese and Tomato Sauce                   |                   |                            |
| <b>Grilled Chicken Breast</b> .....                               | 12                | 22                         |
| Served with Mixed Greens and Portobello Mushroom                  |                   |                            |
| <b>Chicken Marsala with Spaghetti</b> .....                       | 13                | 22                         |
| Wild Mushroom and Marsala Wine Sauce                              |                   |                            |
| <b>Veal Cutlet Parmigiana with Spaghetti</b> .....                | 16                | 30                         |
| Melted Fresh Mozzarella Cheese and Tomato Sauce                   |                   |                            |
| <b>Veal Marsala with Spaghetti</b> .....                          | 15                | 28                         |
| Wild Mushroom Marsala Wine Sauce                                  |                   |                            |
| <b>Eggplant Parmigiana with Spaghetti</b> .....                   | 11                | 20                         |
| Melted Fresh Mozzarella Cheese and Tomato Sauce                   |                   |                            |
| <b>Herb Crusted Sole</b> .....                                    | 12                | 22                         |
| Pan Roasted and drizzled with a Warm Lemon, Garlic and Herb Sauce |                   |                            |