

**PASTA FAGIOLI 7**  
navy and kidney beans, onions, carrots,  
celery, tomatoes, chicken broth and pasta  
**SOUP OF THE DAY 7**

## SMALL PLATES

**SPICY CALAMARI & SAUSAGE 14**  
fried calamari sautéed with pork sausage and arugula in a spicy marinara sauce

**CRISPY SHRIMP 15**  
fried butterflied shrimp over a bed of arugula drizzled with olive oil tapenade and paprika aioli

**FRIED CALAMARI 13**  
calamari rings and tentacles lightly fried served with marinara sauce

**BURRATA 13**  
sliced vine ripe and yellow cherry tomatoes, burrata, topped with reduced balsamic and extra virgin olive oil

**MUSSELS 14**  
PEI mussels sautéed in olive oil, garlic, white wine; choice of red or white sauce

**FRIED MOZZARELLA 11**  
homemade and served with marinara

**STUFFED MEATBALLS 12**  
freshly ground beef and veal, stuffed with smoked mozzarella, topped with our marinara sauce

**RISOTTO BALLS 11**  
stuffed with mozzarella cheese and mushrooms served with marinara sauce

**BRUSCHETTA 10**  
toasted homemade bread, topped with roasted peppers, olives, diced tomatoes, garlic, basil, and parmesan cheese

**ROASTED VEGETABLES & CHEESE 12**  
zucchini, peppers, artichokes, eggplant, served warm with goat, feta, and parmesan cheeses

## SALADS ADD TO SMALL SALAD CHICKEN +5 SHRIMP +6

**MISTA 11 SM 28 FS**  
mixed greens, grape tomatoes, carrots, black olives in our house dressing

**ARUGULA 12.5 SM 33 FS**  
arugula, endive, radicchio, sundried tomatoes, shaved parmesan, in honey olive oil and balsamic dressing

**SICILIANA 14.5 SM**  
mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes and artichokes, in our house dressing

**KALE 13.5 SM**  
chopped baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan, in a lemon mustard balsamic dressing

**CAESAR 11.5 SM 32 FS**  
romaine lettuce, croutons, shaved parmesan, in our homemade caesar dressing

**FLORENTINE 13.5 SM**  
fresh spinach, pine nuts, golden raisins, croutons and gorgonzola cheese in a sherry orange vinaigrette

**MEDITERRANEAN 15.5 SM 42 FS**  
mixed greens, red onions, grape tomatoes, cucumbers, yellow peppers, olives, feta cheese, and shrimp in our house dressing

**DATE 14.5 SM**  
arugula, raddichio, feta cheese, sliced dates, in a lemon olive oil dressing

**BEET 14.5 SM**  
Baby kale, beets, spinach, gorgonzola, apricot, pistachio in a lemon mustard balsamic

## CHICKEN

**PARMESAN 18 SM 42 FS**  
breaded chicken breast, lightly fried and oven baked with mozzarella cheese in marinara sauce served with spaghetti marinara

**LIMONE 18 SM 42 FS**  
chicken tenders sautéed with lemon juice, capers, white wine and garlic served with fettucine pasta

**VILLAGGIO 18 SM 42 FS**  
chicken tenders sautéed with peppers, onions, spicy pork sausage in a white wine tomato sauce served with fettucine pasta

**MARSALA 18 SM 42 FS**  
chicken tenders sautéed in a marsala wine sauce with a blend of mushrooms sprinkled with pecorino cheese served with mushroom risotto

## COAL OVEN PIZZA

*Designed and built by hand the coal oven delivers a unique flavor and bake not possible from wood or gas. The oven reaches heat up to 1200 degrees for a crispy, smokey and evenly baked crust.*



## CREATE YOUR OWN PIZZA

Start with the Margherita (crushed tomato sauce, handmade mozzarella, basil) and the rest is up to you:

MEDIUM 13" 14.5    LARGE 16" 17.5    CALZONE 13.5

### PICK YOUR TOPPING

#### Cheese \$3 each

gorgonzola  
ricotta  
mozzarella  
goat  
fontina  
provolone  
smoked mozzarella  
feta

#### Vegetables \$2.5 each

bermuda onions    roma tomatoes  
broccoli            roasted peppers  
black olives        roasted zucchini  
mushrooms        sundried tomatoes  
spinach             roasted eggplant  
arugula             baby kale

#### Meat \$3.5 each

grilled chicken  
meatballs  
pepperoni  
pork sausage  
prosciutto  
pancetta  
chicken sausage  
capicola ham

WHOLE WHEAT PIZZA AVAILABLE MED ONLY

## ARTISANAL PIZZAS

MEDIUM 13" ONLY

OUR ARTISANAL PIZZAS HAVE BEEN CAREFULLY CRAFTED AND CANNOT BE MODIFIED

### THE SAUSAGE 18.5

four cheeses, chicken sausage, roma tomatoes, and spinach

### BARESE 16.5

spicy pork sausage, hot pesto, tomato sauce, basil and mozzarella

### NAPOLI 17.5

baby spinach, pine nuts, tomato pesto, and mozzarella

**PIETROS 18.5** smoked mozzarella, prosciutto and baby arugula

### FOUR CHEESE 15.5

tomato sauce, basil, thyme, and four cheeses

### PICCANTE 16.5

spicy capicola ham, aged provolone cheese, crushed red hot peppers, and tomato sauce

### ROMA 17.5

white pizza with four cheeses, grilled chicken, bacon, and artichokes

### BRUSSEL 18.5

white pizza with gorgonzola and mozzarella, alfredo sauce, brussel sprouts, pork pancetta, topped with balsamic reduction

### SHORT RIB 18.5

tender short rib, caramelized onions, parmesan, alfredo truffle sauce

• dough and sauce are made fresh daily • handmade mozzarella from Brooklyn • vegetables are market fresh

## PASTA

FS DESIGNATES FAMILY STYLE  
FEEDS 3-4 GUESTS



### LINGUINI CIELO 21 SM 55 FS

chicken breast & shrimp, sautéed with onions and garlic in a blush sauce

### RIGATONI ALLA VODKA 16 SM 37 FS

blush sauce, red onions, pork panchetta, vodka, and parmesan cheese

### RIGATONI BOLOGNESE 16 SM 37 FS

in our traditional meat sauce

### SPAGHETTI MARINARA 13 SM 30 FS

in our homemade tomato sauce

### EGGPLANT PARMESAN 17 SM 38 FS

breaded eggplant lightly fried topped with mozzarella in marinara sauce served with spaghetti marinara

### SPAGHETTI MEATBALLS 16 SM 37 FS

in our traditional marinara sauce

### FETTUCCINE CARBONARA 15 SM 36 FS

red onions, cream, peas, mushrooms, parmesan cheese, and pork pancetta

### GEMELLI ARUGULA POLLO 16 SM 38 FS

sauteed chicken breast, garlic, arugula, grape tomatoes, in a white wine sauce

### CHEESE RAVIOLI 15 SM 36 FS

in a blush cream sauce or tomato sauce

### LASAGNA 16 SM

homemade layered pasta with bolognese meat sauce, bechamel sauce, and parmesan cheese baked to perfection

### OTHER PASTA OPTIONS:

WHOLE WHEAT PASTA +2 SM +4 FS

GLUTEN FREE PASTA +2 SM +4 FS

ZUCCHINI PASTA +3 SM +6 FS

## CLASSICS

### FISH

#### ORGANIC SALMON 24 SM

simply grilled topped with lemon, olive oil, and capers served with mushroom risotto

#### FRA DIAVOLO PASTA 22 SM

shrimp, calamari, salmon, chopped clams, and mussels, in a spicy marinara sauce over linguini pasta

#### HOMEMADE SHRIMP RAVIOLI 22 SM

shrimp stuffed ravioli in a blush white wine cream sauce served with shrimp, broccoli and diced tomatoes

### MEAT

#### VEAL MARSALA 23 SM 55 FS

veal cutlets sautéed in a marsala wine sauce with a blend of mushrooms sprinkled with pecorino cheese served with mushroom risotto

#### VEAL LIMONE 23 SM 55 FS

veal cutlets sautéed with lemon juice, capers, white wine and garlic served with fettucine pasta

#### SHORT RIB 25 SM

braised tender short rib served over homemade pappardelle pasta, shallots, spinach, sundried tomatoes, in a red wine sauce

SUB PASTA WITH VEGETABLES +3 SM +6 FS

# CRAFT COCKTAILS

## SICILIAN SMASH

BOURBON, APRICOT PRESERVE, FRESH LEMON & MINT  
10

## THE MILAN MULE

VODKA, FRESH LIME, GINGER BEER  
9

## PALERMO PUNCH

GIN, ST. GERMAIN, FRESH LIME, DASH OF CHAMBORD, FRESH BASIL  
9

## SANGRIA RED OR WHITE

9

## ITALIAN CREME SODA

STOLI VANILLA, PINEAPPLE JUICE, LEMON LIME SODA  
8

# BEER

## DRAUGHT

**VICTORY ROTATIONAL** 7  
DOWNINGTOWN, PA

**LANCASTER ROTATIONAL** 6  
LANCASTER, PA

**BIRRA PERONI** 6  
ITALY 5.0%

**LAGUNITAS IPA** 7  
CALIFORNIA 6.2%

**YUENGLING** 4  
POTTSVILLE 4.4%

**BLUE MOON** 6  
BELGIUM 5.4%

**SAM ADAMS SEASONAL** 6  
MASSACHUSETTS

**KENZINGER** 6  
PHILADELPHIA 4.5%

**GUINNESS** 7  
DUBLIN 5.5%

**TROEGS ROTATIONAL** 6  
HERSHEY, PA

**COORS LIGHT** 4  
COLORADO 4.2%

**STELLA ARTOIS** 6  
BELGIUM 5.2%

**BLACK & TAN** 6  
HOUSE MIX (GUINNESS & YUENGLING)

## HAPPY HOUR

MONDAY-FRIDAY 4P-6P  
SUNDAY 12P-4P  
\$3 BEER | \$4 WINE | \$5 COCKTAILS  
AVAILABLE AT THE BAR  
& HIGHTOPS ONLY

## BY THE BOTTLE

**ALLAGASH WHITE** 6  
MAINE 5.0%

**CORONA** 5  
MEXICO 4.6%

**MILLER LITE** 4  
MILWAUKEE 5.0%

**SAINT PAULI (NON-ALCOHOL)** 4  
GERMANY

**MICHELOB ULTRA** 4  
MISSOURI 4.2%

**AMSTEL LIGHT** 5  
HOLLAND 3.5%

**NEW CASTLE BROWN ALE** 5  
NETHERLANDS 4.7%

**HEINEKEN** 5  
AMSTERDAM 5.0%

## BOTTLE LOCAL

**CONSHOCKEN BLOOD MONEY IPA** 6  
BLOOD ORANGE IPA  
CONSHOCKEN, PA 6.7%

**VICTORY SUMMER LOVE** 6  
GOLDEN ALE IPA  
DOWNINGTOWN, PA 5.2%

**VICTORY DIRTWOLF DOUBLE IPA** 6  
IMPERIAL IPA  
DOWNINGTOWN, PA 8.7%

**WALT WHIT** 6  
WITBIER  
PHILADELPHIA 4.2%

**COMMONWEALTH CIDER** 6  
PHILADELPHIA 5.0%

**LIFE COACH SESSION IPA** 6  
INDIA SESSION ALE  
CONSHOCKEN, PA 5.1%

# WHITE WINE



## PINOT GRIGIO

DANZANTE, ITALY.....7.....28

## RIESLING

URBAN-HOFF, GERMANY.....8.....30

## CHARDONNAY

BACKSTORY, CALIFORNIA.....9.....32

## SAUVIGNON BLANC

POMELO, CALIFORNIA.....9.....32

## MOSCATO

PEIRANO, CALIFORNIA.....9.....32

# SPARKLING

## PROSECCO

FURLAN, ITALY.....8.....32

# RED WINE

## PINOT NOIR

BACKHOUSE, CALIFORNIA.....8.....30

## MERLOT

OAK GROVE, CALIFORNIA.....8.....30

## SANGIOVESE

ALI, ITALY.....8.....30

## CABERNET

GRAYSON CELLARS, CALIFORNIA.....9.....32

## MALBEC

SAN HUBERTO, ARGENTINA.....9.....32

## CHIANTI

FONTELLA, ITALY .....10.....38

# LUNCH SPECIALS

**11-3 EVERYDAY 9.95**  
(ALL LUNCH SPECIALS COME WITH CUP OF SOUP)

## SALADS

### CHICKEN CAESAR

romaine lettuce, croutons, shaved parmesan, caesar dressing, topped with grilled chicken

### NAPOLITANA

mixed greens, grape tomatoes, carrots, eggplant, zucchini, olives, feta cheese, and grilled shrimp in our house dressing

## PASTA

### FETTUCCHINE SALMON

fettuccine with diced salmon in a light alfredo sauce

### LINGUINI BROCCOLI & POLLO

linguini pasta with broccoli, grape tomatoes, garlic, pecorino cheese, white wine sauce topped with grilled chicken

### RISOTTO MUSHROOMS & POLLO

risotto with mushrooms, onions, garlic, and parmesan cheese topped with grilled chicken

### LINGUINI SHRIMP & SAUSAGE

linguini pasta with shrimp and pork sausage, arugula, in a spicy white wine sauce

## PIZZA

### PERSONAL MARGARITA PIZZA