

# ACENA /DINNER



Prices reflect cash Value.  
Paying with credit Card is subject to a charge

## PANE

(Handmade fresh bread cooked in wood brick oven to order)

- **Garlic Bread rolls**  
Pizza dough rolls bathed in garlic butter. 10
- **Filled**  
Pizza dough with melted mozzarella and your choice of pepperoni, sausage and peppers or ham and cheese. 13
- **Focaccia**  
Italy's favorite flat bread baked with extra virgin olive oil and rosemary 11

## ZUPPA

Soup of the day

## INSALATE

### SALADS

**SPINACI E SALMONE** Fire grilled Salmon, fresh strawberries served on a bed of crisp spinach topped with shaved parmesan and raspberry vinaigrette. 20 **GF**

- **Della Casa**  
Crisp Italian mixed greens with ripe tomatoes, cucumbers, onions, Kalamata olives, shredded carrots with creamy balsamic vinaigrette SM11 LG15 **GF**
- **Cesare**  
Fresh romaine lettuce, aged parmesan cheese, croutons in traditional Caesar salad dressing SM11 LG 15 **GF-no croutons**
- **Caprese Salad**  
Rich sliced whole mozzarella, vine ripe tomatoes and basil, drizzled with extra virgin olive oil 16 **GF**
- **Pazzo**  
Crisp arugula with sweet pear, gorgonzola cheese and honey glazed walnuts 18 **GF**
- **Vegetali Di Stagione**  
Fire roasted seasoned seasonal vegetables served on a bed of arugula and shaved aged parmesan 17 **GF**
- ADD TO ANY SALAD** Salmon 9 | free-range all natural chicken 7 shrimp 8
- **Eggplant Parmigiana**  
Made from scratch breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano Reggiano and béchamel sauce 24
- **Lasagna**  
Baked layered egg pasta with homemade Bolognese sauce, mozzarella, parmigiano Reggiano and béchamel sauce 24
- **Ravioli**  
Cheese filled ravioli pasta served with your choice of sauce 22
- **Fettuccine Alfredo** **GF available**  
Traditional creamy white Alfredo sauce and melted parmigiano Reggiano 22 Add chicken 7 Add shrimp 8
- **Cannelloni**  
Pasta filled with ricotta cheese, mozzarella, spinach and veal. 22
- **Spaghetti Marinara** **GF Available**  
Nonna's (Grandma) special recipe marinara sauce 19 Add meatballs 6 Add sausage 6

\*Consuming raw or under cooked meats, poultry seafood shellfish, or eggs may increase your risk of food borne illness.

## ANTI PASTI

APPETIZER

**POR** Savory fatty, aromatic and moist slow cooked boneless pork roast An Italian culinary tradition. Served with crostini bread and warm ricotta topped drizzled with local honey. 17

- **Antipasto Classico**  
Fine selection of Italian cured meat and cheeses, served with fresh rosemary focaccia bread. For 2 or 4 people. 20 for 2, 24 for 4
- **Burrata**  
Solid outer curd ball made from mozzarella cheese filled with an indulgent soft buttered, fresh cream. Served over a bed of crisp arugula and prosciutto di Parma 18 **GF**
- **Zuppetta Di Pesce**  
Sautéed fresh Gulf shrimp, mussels, clams, scallop and calamari bathed in a white wine or pomodoro sauce, infused with fresh herbs 23 **Red sauce GF**
- **Cozze**  
Sautéed mussels in a flavorful garlic, white wine or Pomodoro sauce 18
- **Bruschetta**  
Fresh chopped ripe tomatoes, basil, garlic and olive spooned over extra virgin olive oil brushed slices of homemade toasted bread 14
- **Calamari Fritti**  
Crispy classic Italian fried calamari served accompanied with our signature marinara sauce 18
- **Gamberi Fradiavola**  
Fresh jumbo shrimp sautéed in a fiery white wine reduction tomato sauce 18 **GF**

**ALFONSO'S MUSSELS AND BEANS** Chef's family recipe - sautéed mussels with cannellini beans, ripe cherry tomatoes, Italian bread with a touch of spice. Served with toasted homemade bread 18

## PASTA

**PAPPARDELLE DELLO CHEF** Egg pasta with Italian sausage, porcini mushrooms and creamy smoked Gouda cheese sauce, drizzled with truffle oil 28 **GF**

**PACCHERI DELLA MAMMA** Imported jumbo rigatoni with fresh Gulf Shrimp and Zucchini in a delicious pomodoro cream sauce and smoked Gouda cheese 29 **GF**

- **Spaghetti Pescatore** **GF**  
Sautéed fresh Gulf shrimp, scallops, calamari, mussels and clams mixed with garlic, red crushed pepper in either a tomato sauce or white wine sauce 32
- **Fettuccine Bolognese** **GF**  
Flavorful blend of ground beef and ground pork, finely chopped garden vegetables, simmered in San Marzano tomato sauce and red wine 22
- **Penne Alla Vodka** **GF**  
Reduced vodka and San Marzano tomato sauce with a touch of cream 22 Add fresh gulf shrimp 8- natural free-range chicken 7- sausage 6
- **Spaghetti Carbonara** **GF**  
Rich imported pancetta, onion and cream finished with an egg yolk and parmesan cheese 22
- **Capellini Al Pomodoro And Shrimp** **GF**  
Angel hair pasta served with sautéed jumbo shrimp, white wine and spicy San Marzano pomodoro sauce 26
- **Penne Vegetariane** **GF**  
Fire roasted, marinated vegetables, garlic served with traditional marinara sauce 22
- **Spaghetti Vongole** **GF**  
Sautéed clams mixed with garlic and pepperoncino in white wine sauce or pomodoro sauce 25

**PACCHERI CAPRESE** Imported jumbo rigatoni with fresh ripe cherry tomatoes, basil, garlic, white wine topped with arugula fresh mozzarella and extra virgin olive oil 27 **GF**

\*\*GLUTEN FREE PASTA AVAILABLE- please allow extra time for cooking. Add 4

# SECONDI

MAINCOURSES

**PICCANTA** Sautéed veal or chicken finished in a tangy lemon butter sauce and capers, served over angel hair pasta. Veal 28 Chicken 26

• **Salmon Piccante**  
Fire grilled salmon with roasted marinated seasonal vegetables and spicy pomodoro sauce served over angel hair pasta 28 **GF pasta**

**MARSALA** Sautéed veal or chicken with mushrooms and finished with a traditional Marsala wine sauce, served over angel hair pasta. Veal 28 Chicken 26

• **Saltimbocca**  
Pan seared veal or chicken topped with prosciutto di Parma fresh mozzarella finished with a porcini mushrooms sauce. Veal 30 Chicken 28

**PARMIGIANA** Crispy breaded chicken or veal topped with our signature marinara sauce, and with melted mozzarella served over angel hair pasta. Veal 29 Chicken 27

# PIZZA ARTIGIANALE

HANDCRAFTED  
ARTISANAL  
FIREWOOD PIZZA

• **Cheese pizza**

Tomato sauce, mozzarella cheese 17

• **Pepperoni**

Tomato sauce, mozzarella and pepperoni 19

• **Regina Margherita**

San Marzano tomato sauce, fresh mozzarella, basil drizzled with extra virgin olive oil 21

• **Ortolana**

Tomato sauce, mozzarella, fire roasted vegetables, basil, shaved parmesan 20

• **Quattro Stagioni**

Tomato sauce, mozzarella, soppressata, salami, olives, mushrooms and artichokes 22

• **Capricciosa**

Tomato sauce, mozzarella, mushrooms, spinach, ham, peppers, onion, black olives 23

• **Diavola**

Tomato sauce, mozzarella, Soppressata, salame, roasted peppers, pepperoncino 22

• **Sostanziosa**

Tomato sauce, mozzarella, pepperoni, sausage, ham, porchetta 24

## SPECIALITA

DEL PIZZAIOLO

<b>BIANCA</b>	Mozzarella mushrooms, prosciutto di Parma, shaved Parmigiano Reggiano, drizzled with truffle oil, no sauce 23
<b>PORCHETTA</b>	Ricotta cheese, porchetta, artichoke, extra virgin olive oil, smoked Gouda cheese, no sauce 22
<b>ALFONSO</b>	Fresh cherry tomatoes, mozzarella topped with fresh arugula, prosciutto, shaved aged parmesan, drizzled with extra virgin olive oil, no sauce 23
<b>PIZZA PAZZO ITALIANO</b>	4 types of pizza in one! 23

• **Gorgonzola**

Caramelized onions, mozzarella, gorgonzola cheese and grilled natural free-range chicken, no sauce 22

• **Genovese**

Pesto, basil, mozzarella, cherry tomatoes 21

\*\* All Pizzas are 14" \*\*

**GF Cauliflower crust available**

# CALZONE

• **Classico**

Mozzarella, tomato sauce, ham 19

• **Napoletano**

Ricotta cheese, mozzarella, tomato sauce, salami and basil 21

• **Rustico**

Mozzarella, fire roasted marinated vegetables, sausage, topped with arugula, shaved Parmigiano Reggiano 22

# CON TORNISIDES

-Vegetable of the day 6

-Spaghetti olive oil and garlic 9

-Meatball or sausage 8

-Spinach with pancetta 11

# DOLCE DESSERTS

• **Tiramisu**

Traditional rich Italian layered cake with mascarpone cheese, chocolate and cream custard infused with coffee. 12

• **Flourless Chocolate Cake** **GF**

A delightful option for the chocolate lover that prefers a gluten free experience 12

• **Cannoli**

Crispy pastry dough filled with a sweet and creamy ricotta filling 12

• **Nutella Calzone**

Kid's favorite! - Indulgent flavorful Italian staple (chocolate and hazelnut) melted in a warm fire-wood calzone drizzled with powdered sugar, chocolate syrup and pistachios. Serves two 18

# BEVANDE BEVERAGES

• **Soda**

Coke, Diet Coke, Sprite, Dr.Pepper, Lemonade 4

• **Cafe**

Regular 5 Espresso 5 Cappuccino 7

• **Acqua**

San Pellegrino or Acqua Panna 7

• **Tisana**

Sweet and or Unsweet Iced tea 4 Hot tea 5

\*\*20% gratuity will be added to parties of 6 or more guest \*\*