



APPETIZERS

- [10] **BURRATA**-- Local burrata and Tuscany salami served with arugula, cherry tomatoes, basil, toasted bread and E.V.O.O. \$19
- [12] **ANTIPASTO CHARCUTERIE**-- Assorted selection of imported Italian cold cuts, walnuts, cheeses, vegetables, and Kalamata olives. \$27
- [20] **SOUP OF THE DAY** Ask your server for today’s special.
CUP-- \$8 BOWL-- \$10
- [21] **HOMEMADE GARLIC KNOTS**-- Smothered in garlic butter, baked fresh to order, and served with Marinara sauce. \$13
- [22] **BRUSCHETTA CLASSICA**-- Wood- oven baked bread, with fresh tomato, garlic, basil, oregano, E.V.O.O. \$12
Add mozzarella-- \$3
- [23] **MEATBALLS & PARMIGIANO CHEESE**-- Over toasted bread. \$19
- [24] **PROSCIUTTO ROLLATINI**-- Wedges of smoked Scamorza cheese wrapped with Parma prosciutto, baked in a wood oven. \$16
- [25] **WOOD-BURNING OVEN BAKED CHICKEN WINGS**
Served with celery and blue cheese sauce *Spicy or Original*
6 pieces --\$14 12 pieces --\$22
- [29] **TRUFFLE FRIES** – Fries drizzled with truffle oil and Parmigiano cheese that melt in your mouth. \$10

SALADS

Ingredients ~ Locally sourced and grown ~ We use only the best ingredients to keep your food organic and free of any preservatives.

Add Chicken \$5 or Shrimp \$7

- [30] **CESARE**-- Our classic Caesar salad *Small \$9 Regular \$11*
- [31] **MISTA**-- Mixed greens, carrots, cucumber, tomatoes, E.V.O.O. and balsamic dressing. *Small \$8 Regular \$10*
- [32] **INSALATA CAPRESE**-- Fresh mozzarella, sliced tomatoes, oregano, fresh basil, E.V.O.O., and a Balsamic glaze. \$18
- [33] **PERE & PARMIGIANO**-- Fresh spinach leaves, shaved Parmigiano, fresh pears, raisins, cucumbers, cherry tomatoes, and walnuts in a Balsamic reduction. \$18
- [34] **RUCOLA**-- Artichoke hearts, arugula, sun-dried tomatoes, shaved Grana Padano, lemon and E.V.O.O. \$18

SANDWICHES “PUCCIA”

Puccia is a traditional sandwich originating in Puglia, made with pizza dough, filled with local produce, and baked in a wood-fired oven.

- [60] **CRUDO**-- Burrata cheese, mozzarella, Parma prosciutto, arugula, tomatoes, basil. \$19
- [61] **COTTO**-- Italian ham, mozzarella, provolone cheese, lettuce, tomato. \$18
- [62] **RUSPANTE**-- Free-range chicken breast, mozzarella, smoked bacon, lettuce, tomato, mayonnaise. \$19
- [63] **BLT**-- Smoked bacon, mozzarella, lettuce, tomato & mayo. \$18
- [64] **CONTADINO**-- Mozzarella, grilled zucchini, tomatoes, artichoke hearts, and garlic. \$18
- [66] **MEATBALL** -- Meatballs with mozzarella, ricotta, and Sunday sauce. \$19

HOMEMADE DESSERTS

- TIRAMISU-- \$10 CANNOLI -- \$9
GELATO-- \$9
- NUTELLO-- Wood-oven baked calzone filled with Nutella \$10

ENTREES (add \$5 for GLUTEN FREE Penne)

- [41] **LASAGNA** – Fresh Pasta layered with Meat ragù, Parmigiano cheese and Béchamel cream sauce. **(soft Texture) \$20**
- [45] **CHICKEN PARMIGIANA**--Tomato sauce, mozzarella, Parmigiano cheese and basil , with a side of baked ziti or salad \$26
- [46] **BAKED BRANZINO**-- Mediterranean Sea Bass, cherry tomatoes, capers, olives, over sautéed spinach. \$29
- [47] **FETTUCCINE BOLOGNESE** Fettuccini pasta with meat sauce. \$20
- [48] **FETTUCCINE ALFREDO**-- Fettuccini pasta in a cream sauce. \$16
add Chicken \$5 or Shrimp \$7
- [49] **FETTUCCINE PRIMAVERA**—Fettuccini w/veggies in fresh tomato sauce. \$18
- [50] **PAPPARDELLE BOSCAIOLA**-- Ribbon pasta in a mushroom, sausage, red wine cream sauce. \$20
- [51] **SPAGHETTI AL POMODORO**-- Pasta with fresh tomato sauce. \$15
- [52] **SPAGHETTI & MEATBALLS**- Fresh tomato sauce and baby meatballs. \$19
- [53] **RIGATONI FRADIAVOLA**-- Fresh tomato sauce, garlic, jumbo shrimp, parsley and spicy red pepper. \$20
- [56] **MUSSEL PAN**- Fresh mussels in white wine sauce, garlic and parsley or with red sauce and served with toasted bread. \$20
dd pasta for \$5.00
- [57] **SALSICCIA & BROCCOLI RABE** Italian sausage, broccoli rabe, sautéed in Garlic and oil spicy crushed red peppers. \$20
Add pasta for \$5.00

GOURMET PIZZA (13-INCH) **GLUTEN-FREE**– Add \$5
Our flour is ideal for pizza dough for two reasons: one, it is finely ground, and two, it has lower gluten content than most flours.

- [120] **CHEESE**-- Mozzarella and tomato sauce. \$15
- [121] **MARGHERITA**— Fior di Latte fresh mozzarella, tom sauce, fresh basil. \$19
- [122] **ORTOLANA**-- Mozzarella, tomato sauce, eggplant, zucchini, tomatoes, mushrooms, arugula. \$21
- [123] **(vegan) LA VEGANA**-- Vegan Mozzarella, tomato sauce, artichoke, mushrooms, zucchini, fresh tomatoes. \$25
- [131] **ROMANA**-- Mozzarella, tomato sauce, anchovies, capers, oregano. \$18
- [140] **RUCOLA E PROSCIUTTO**-- Mozzarella, tomato sauce, arugula, and Parma prosciutto. \$22
- [141] **PEPPERONI**-- Mozzarella, tomato sauce, pepperoni. \$19
- [142] **HAWAIIAN**-- Mozzarella, tomato sauce, ham, pineapple. \$19
- [144] **CAPRICCIOSA**-- Mozzarella, tomato sauce, ham, mushrooms, kalamata olives, artichokes, basil. \$20
- [145] **AMERICANA**-- Mozzarella, tomato sauce, bacon. \$18
- [146] **MEAT LOVERS**-- Mozzarella, tomato sauce, bacon, ham, sausage, peperoni. \$25
- [147] **SUPREME PIZZA**-- Mozzarella, tomato sauce, peperoni, sausage, mushroom, onion, green pepper. \$23
- [148] **FRISA**-- Wood-oven baked flatbread, cherry tomatoes, kalamata olives, garlic, oregano, and sea salt. \$16

WHITE PIZZA

- [151] **BIANCANEVE**-- Mozzarella, ricotta, spinach. \$19
- [152] **GOLOSA**-- Mozzarella, gorgonzola, fresh pears, walnuts. \$20
- [153] **RUSTICA**-- Mozzarella, fresh tomato, garlic, mushrooms, Kalamata olives, oregano. \$19
- [154] **QUATTRO FORMAGGI**-- Mozzarella, Smoked Scamorza, Grana Padano, Provolone. \$19
- [160] **ORIGINALE**-- Mozzarella, shrimp, asparagus, arugula. \$21
- [170] **AFFUMICATA**-- Mozzarella, Speck, fresh tomatoes, smoked Scamorza, basil. \$19
- [171] **PUGLIESE**-- Mozzarella, sausage, broccoli rabe, garlic, spicy red peppers. \$21

CALZONE

- [190] **CALZONE CLASSICO**-- Mozzarella, tomato sauce, ham. \$17
- [191] **CALZONE PICCANTE**-- Mozzarella, tomato sauce, ricotta, pepperoni. \$18
- [192] **CALZONE Build Your Own**-- Mozzarella, tomato sauce. \$15

PIZZA TOPPINGS

\$3.00	\$4.00	\$4.50
FRESH TOMATO	ARUCOLA	ARTICHOKE HEARTS
ONION	OLIVES	RICOTTA CHEESE
	SPINACH	PROSCIUTTO CRUDO
\$3.50	ANCHOVIES	
MUSHROOM	PEPPERONI	
GREEN PEPPER	EXTRA CHEESE	\$5.00
JALAPENOS	HAM	FRESH MOZZERELLA
	SAUSAGE	VEGAN MOZZERELLA
\$7.00	SCAMORZA CHEESE	MEATBALLS
SHRIMP	ZUCCHINI	CHICKEN
BURRATA	PINEAPPLE	
	BACON	

VINI BIANCHI ~ WHITE WINES

(House White) TERRE DI CHIETI BIANCO \$8 GL \$30BT

Cantina Tollo– Italy/Abruzzi – 100% Trebbiano

Straw yellow with green hues; dry, still. ORGANIC WINE

PINOT GRIGIO, Viti di Mezzo \$11 GL \$40 BT

Cantina Tollo– Italy/Abruzzo – – 100% Pinot Grigio

Pale yellow color with greenish reflections; vibrant on the palate with fresh fruit and balanced acidity.

MOSCATO D’ASTI \$11 GL \$40 BT

Casot – Italy/Cisterna D’Asti – 100% Moscato

The bouquet is refreshing and delicate with aromas of peach, pear and the characteristic fragrance of Moscato.

PROSECCO, DOC TREVISO BRUT \$11 GL \$38 BT

Setteanime – Italy/Veneto – 100% Prosecco (Glera)

A bright straw-yellow in color, with an intense fruity, green apple on notes of spring flowers and citrus; a fresh-tasting flavor, crisp, with an exciting perlage.

CHARDONNAY, Viti di Mezzo \$10GL \$38 BT

Cantina Tollo– Italy/Abruzzo – 100% Chardonnay

A straw-yellow color; fruity with hints of white pulp fruit; a light and floral scent and a taste that is medium-bodied, soft and mellow, yet, fresh and balanced.

SAUVIGNON BLANC, IGP \$11 GL \$40 BT

Pierpaolo Pecorari – Italy/ Gorizia – 100% Sauvignon Blanc

An appealing salmon-pink color with amber tints and vegetal aromas of tomato leaf on the nose with a silky texture supported by citrus-driven acidity showing grapefruit.

VINI ROSSI ~ RED WINES

(House Red) TERRE DI CHIETI ROSSO \$8 GL \$30

Cantina Tollo – Italy/Abruzzi – 100% Montepulciano

Red, dry and still. ORGANIC WINE

CABERNET, Viti di Mezzo \$10 GL \$38BT

Cantina Tollo– Italy/Abruzzo – 100% Cabernet Sauvignon

Intense ruby red color; on the nose it presents clean and intense aromas of fresh, ripe fruit, red berries, and hints of spice.

MERLOT, Viti di Mezzo \$9 GL \$33 BT

Cantina Tollo– Italy/Abruzzo – 100% Merlot

A ruby red with violet reflections; fragrance of red fruit, with hints of Morello cherry; a medium-bodied, savory and slightly tannic flavor.

CHIANTI, DOCG \$11 GL \$40 BT

Casa di Monte – Italy/Tuscany

80 % Sangiovese10%, Canaiolo, 5% Trebbiano and 5%, Malvasia

A deep ruby red color with a rich and whole fragrance, with a slightly tannic flavor.

MONTEPULCIANO D’ABRUZZOORGANIC WINE

FEUDO ANTICO \$11 GL \$40 BT

Cantina Tollo – Italy/Abruzzo –

100% Montepulciano

Spiced raspberry and cherry meld with a bit of tobacco on the nose.

There's a pleasing smoothness to the medium-bodied palate, with rounded red fruit flavors that are clipped by bright acidity.

NERO D’AVOLA, IGP \$11 GL \$40 BT

Feudo Disisa – Sicily – 100% Nero d'Avola

Intense ruby red with purple hues Perfume: fruity with notes of cherry and raspberry; full, persistent, and harmonic flavor.

FILARÈ – ROSÉWINE \$10 GL \$38 BT

Collefrisio – Italy/ d’Abruzzo – 100% Montepulciano

Cherry red color with pink reflections. Nice fruity scent, containing hints of cherry and cherry plum. A fresh fragrant and lasting taste, well balanced and good structure. The fruitage is well integrated with the olfactory sensation.

PRIMITIVO \$12 GL \$44 BT

Mocavero– Italy/Salento – 100% Primitivo

Deep red wine with violet reflections, complemented by its unique, intense bouquet and spicy aroma; it is full bodied and conveys a velvety finish on the palate.

SANGIOVESE, \$11 GL \$40 BT

San Felo– Tuscany – 100% Sangiovese

Ruby red wine of an intense and elegant aroma with hints of red berry fruit and a soft, full, round flavor.

APPASSIMENTO \$60 BT

Collefrisio —Italy/Abruzzo — Merlot, Montepulciano & Sangiovese

A ruby red color with violet reflections. An aroma of rose hips and violet, liquored red fruits and mature plum, light spiced hints. A complex wine with great structure, round and velvet, good persistence.

BRUNELLO DI MONTALCINO \$115 BT

Terre Nere – Italy/Catania – 100% Sangiovese

This is very spicy with chilies and peppers before turning to berries and strawberries. Full body, velvety tannins and flavors as well as lightly salty undertones.

AMARONE – DELLA VALPOLICELLA, DOCG \$110BT

Vivaldi – Italy/ Veneto – Corvina, Corvione, Rondinella Grapes

A ruby red color, dense and compact with big intensity and persistence. e Fruity with hints of cherries and dried prunes, dried flowers, sweet spiced fragrance, A full bodied with smooth velvety tannins after taste.

BAROLO \$115 BT

Serralunga D’Alba– Italy/Piemonte – 100% Nebbiolo

A mid-weight Nebbiolo wine with bright aromas of candied cherry, licorice and earthy under tones.



BIRRE ~ BEERS

DRAFT BEER -- \$7 PERONI MICHELOB ULTRA ~ STELLA ARTOIS

BOTTLED --\$6.00 BUD ~ BUD LIGHT

BOTTLED--\$6.50 BECK’S NON-ALCOHOLIC ~ YUENGLING ~ IPA GOOSE ISLAND ~ GUINNESS “CAN” \$7.00



SOFT DRINKS

COCA-COLA -- \$3.00

DIET COKE -- \$3.00

SPRITE -- \$3.00

GINGER ALE -- \$3.00

LEMONADE --\$3.00

ICED TEA -- \$3.00

BTL STILL WATER – Small \$6.00 / Large \$7.50

BTL SPARKLING WATER -- Small \$6.00 / Large \$7.50

CAFETERIA

HOT TEA -- \$3.00

AMERICAN COFFEE -- \$3.00 ESPRESSO -\$4.00 CAPPUCCINO -- \$6.00

Hours: Monday - Saturday 11:30 AM - 8:30 PM Address: 103 Triple Diamond Blvd. Unit 2, North Venice, Florida 34275
Phone 941-837-2000

All prices are subject to change without prior notice due to market variations and/or unforeseen economic circumstances
18% Gratuity included on large parties