

# Appetizers

<b>Fried Mozzarella or Zucchini Sticks</b>	<b>\$8.95</b>
<b>Tomato &amp; Basil Bruschetta</b> Sliced toasted bread with diced tomato, garlic, chopped red onion & basil	<b>\$6.95</b>
<b>Cold Antipasto</b> Assorted cheeses, olives, grilled vegetables, roasted peppers, eggplant caponata, prosciutto & sopressata	<b>\$15.95</b>
<b>Grilled Salad Pizza</b> Thin crust pizza with portobello mushroom, arugula, tomato & shaved parmesan cheese & basil vinaigrette	<b>\$12.95</b>
<b>Caprese</b> Sliced tomato, fresh mozzarella and basil drizzled with extra virgin olive oil	<b>\$10.95</b>
<b>Basil Scampi Shrimp</b> Sautéed shrimp in a basil scampi sauce	<b>\$12.95</b>
<b>Baked Clams Oreganata</b>	<b>dozen \$16.95    ½ dozen \$8.95</b>
<b>Mussels marinara or bianco</b>	<b>\$11.95</b>
<b>Calamari del diavolo</b> Sautéed in a spicy marinara sauce	<b>\$12.95</b>
<b>Fried Calamari –</b> with spicy, or mild tomato sauce	<b>\$12.95</b>

# Salad

<b>House Salad</b> Iceberg lettuce, tomato, cucumber & shaved carrot served with house dressing	<b>\$8.95</b>
<b>Spinach Salad</b> Fresh spinach, mushrooms & red onions in a honey mustard vinaigrette	<b>\$9.95</b>
<b>Insalata Mista</b> Arugula, radicchio & field greens in a balsamic vinaigrette	<b>\$8.95</b>
<b>Greek</b> Iceberg lettuce, cucumber, tomato, red onion, pepperoncini, calamata olives & feta cheese in a red wine vinaigrette	<b>\$10.95</b>
<b>Fresco</b> Field greens with sun dried cranberries, walnuts & crumbled gorgonzola in a raspberry vinaigrette	<b>\$10.95</b>
<b>Oriental salad</b> Iceberg lettuce, tomato, red onions, shaved carrot & romaine lettuce served in a sesame ginger dressing	<b>\$9.95</b>
<b>Caesar Salad</b>	<b>\$9.95</b>
<b>Avocado Salad</b>	<b>\$11.95</b>

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## Add to Any Salad

Add \$2.00 for chopped salads

<b>Grilled Chicken</b>	<b>\$6.00</b>	<b>Grilled Steak</b>	<b>\$8.00</b>
<b>Grilled Shrimp</b>	<b>\$8.00</b>	<b>Avocado or</b>	
<b>Grilled Salmon</b>	<b>\$8.00</b>	<b>Grilled Portobello</b>	<b>\$3.00</b>

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**Soup \$4.95**

**Pasta Fagioli / Lentil /**

**Soup of the day**

# Pasta

Substitute Zucchini Linguini add \$2

<b>Calamari Marinara</b> Calamari sautéed in a marinara sauce over linguini	<b>\$16.95</b>
<b>Ravioli al Cognac</b> Wild mushroom ravioli in a walnut cognac cream sauce	<b>\$16.95</b>
<b>Linguini &amp; Clam Sauce</b> (White or Red) Clams sautéed with sliced garlic, extra virgin olive oil & parsley	<b>\$18.95</b>
<b>Frutti di Mare</b> Linguini with shrimp, clams, mussels & calamari in a marinara sauce	<b>\$23.95</b>
<b>Shrimp Fra Diavolo</b> Shrimp Sautéed in a spicy marinara sauce over linguini	<b>\$21.95</b>
<b>Spaghetti with Meatballs or Sausage</b>	<b>\$14.95</b>
<b>Penne Alla Vodka</b>	<b>\$13.95</b>
<b>Fettucini Alfredo</b>	<b>\$13.95</b>
<b>Farfalle Toscana</b> Broccoli rabe, sausage & sun dried tomato with garlic & virgin olive oil	<b>\$17.95</b>
<b>Ravioli con Mozzarella</b> Oven baked cheese ravioli in a tomato & basil sauce with fresh mozzarella	<b>\$13.95</b>
<b>Rigatoni Meat Sauce</b>	<b>\$15.95</b>
<b>Lasagna</b>	<b>\$17.95</b>
<b>Rigatoni Marinara</b>	<b>\$13.95</b>
<b>Penne Primavera</b> Fresh vegetables sautéed in a garlic & olive oil	<b>\$15.95</b>
<b>Fettuccini &amp; Shrimp</b> Fresh spinach, chopped fresh tomato & shrimp sautéed in a light garlic broth	<b>\$21.95</b>
<b>Baked Ziti</b> Penne pasta with ricotta cheese, tomato sauce & melted mozzarella	<b>\$14.95</b>
<b>Penne Fiorentina</b> Penne pasta with chicken & spinach sautéed in a pink sauce with fresh mozzarella and penne pasta	<b>\$18.95</b>
<b>Linguini with Garlic &amp; Oil</b>	<b>\$12.95</b>
<b>Spaghetti Puttanesca</b> Spicy Marinara sauce with basil, calamata olives, capers and anchovies	<b>\$13.95</b>
<b>Cheese Tortellini</b> with choice of tomato sauce, vodka sauce, pesto or alfredo sauce	<b>\$15.95</b>
<b>Capellini</b> Angel hair pasta sautéed with chicken in a basil pesto sauce	<b>\$17.95</b>
<b>Spaghetti con Pollo E Broccoli</b> Chicken and broccoli sautéed in a extra virgin oil and garlic sauce with spaghetti	<b>\$17.95</b>

\*All pasta dishes can be substituted with whole wheat penne, pasta or gluten free pasta (except Lasagna)

# Entree

Any dish below made with the following:

**Chicken - \$19.95    Veal - \$22.95    Shrimp - \$21.95**

## **Parmigiana**

Tomato sauce & melted mozzarella served with linguine & tomato sauce

## **Piccata**

Sautéed in a white wine & lemon butter sauce and capers served with roasted potato & vegetable of the day

## **Marsala**

Sautéed with marsala wine & mushrooms in a brown sauce served with roasted potato & vegetable of the day

## **Rusticana**

Sautéed with peppers & onion in a light plum tomato sauce, topped with melted mozzarella and served with linguine & tomato sauce

## **Portofino**

Sautéed with sundried tomato & portabella mushroom in port wine sauce served with roasted potato & vegetable of the day

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## **Shrimp Scampi**

Shrimp sautéed in a garlic, white wine & butter sauce with linguine

**\$20.95**

## **Chicken Balsamico**

Tender chicken breast sautéed in a balsamic vinegar with fresh rosemary, garlic & white wine served with roasted potato & vegetable of the day

**\$17.95**

## **Tilapia Piccata**

Sautéed with lemon white wine, butter & capers served with vegetable & roasted potato

**\$19.95**

## **Salmon**

Pan seared soy honey glazed salmon with sautéed vegetables and roasted potato

**\$19.95**

## **Eggplant Parmigiana**

Served with linguini and tomato sauce

**\$14.95**

## **Steak**

Grilled Angus steak with balsamic glazed shallots & mushrooms served with roasted potato & vegetable of the day

**\$21.95**

## **Bourbon Shrimp & Chicken**

Chicken & shrimp sautéed in a bourbon sauce with broccoli, red onion, carrots, green zucchini & yellow squash served with roasted potato

**\$20.95**

## **Tilapia Livornese**

Sautéed with onions, capers, calamata olives & fresh basil in a spicy marinara sauce served with sautéed mixed vegetables and roasted potato

**\$19.95**

## **Chicken Sorrentino**

Sautéed in a light tomato sauce layered with eggplant, prosciutto & topped with mozzarella cheese served with linguine & tomato sauce

**\$18.95**

## **Veal Saltimbocca**

Veal scallopini sautéed in a lemon white wine sauce topped with prosciutto & melted mozzarella over sautéed spinach with roasted potato

**\$21.95**

## **Chicken Milanese**

Chicken cutlet over mixed greens in a balsamic vinaigrette topped with a tomato and basil bruschetta

**\$18.95**

# La Rotonda Brick Oven Pizza

Brick oven style pizza cooked the old fashioned way using the freshest ingredients and being able to taste each individual topping while creating a light and thin crispy crust

\*All pizzas which are combined (half & half) will be charged the higher priced half

	Personal
<b>Margherita</b> Fresh mozzarella in a plum tomato sauce with fresh basil	<b>\$13.95</b>
<b>Bianca</b> Fresh mozzarella, ricotta cheese & pecorino cheese	<b>\$14.95</b>
<b>Spinaci</b> Fresh mozzarella, ricotta cheese & spinach	<b>\$15.95</b>
<b>Rustica</b> Fresh mozzarella, fresh garlic & fresh tomato	<b>\$14.95</b>
<b>Vegetable</b> Broccoli, mushroom, fresh tomato & fresh mozzarella in a plum tomato sauce	<b>\$15.95</b>
<b>Palermo</b> Eggplant, fresh tomato & fresh mozzarella in a plum tomato sauce	<b>\$15.95</b>
<b>Chicken</b> Chopped grilled chicken, fresh tomato, fresh mozzarella, olive oil & garlic in a plum tomato sauce	<b>\$15.95</b>
<b>Toscana</b> Broccoli rabe, sausage, fresh garlic & fresh mozzarella	<b>\$16.95</b>
<b>Fiorentina</b> Broccoli rabe, sun dried tomato & fresh mozzarella in a plum tomato sauce	<b>\$15.95</b>
<b>Romana</b> Spinach, fresh mozzarella, fresh tomato & gorgonzola cheese	<b>\$15.95</b>
<b>Hawaiian</b> Pineapple, ham & fresh mozzarella	<b>\$15.95</b>
<b>Italia</b> Spinach, broccoli, sun dried tomato & fresh mozzarella & tomato sauce	<b>\$15.95</b>
<b>Focaccia</b> Fresh garlic, virgin olive oil, oregano & grated cheese in a light plum tomato sauce	<b>\$12.95</b>
<b>Prosciutto</b> Prosciutto, fresh mozzarella, arugula & plum tomato sauce	<b>\$16.95</b>
<b>Quattro Formaggi</b> Gorgonzola, fontina, pecorino romano, fresh tomato & fresh mozzarella	<b>\$16.95</b>
<b>Portobello</b> Portobello mushrooms, fontina cheese, fresh mozzarella in a plum tomato sauce	<b>\$15.95</b>
<b>Capri</b> Garlic shrimp in a marinara sauce with fresh mozzarella	<b>\$16.95</b>

Create Your Own

## BRICK OVEN PIZZA

Traditional Mozzarella or Fresh Mozzarella	Personal	\$13.95
Per Topping Whole pie		\$2.50
Per Topping Half pie		\$2.00



### AVAILABLE TOPPINGS:

Pepperoni	Meatball	Sun Dried	Red Onions
Sausage	Grilled Eggplant	Tomato	Red Peppers
Prosciutto	Spinach	Broccoli Rabe	Gorgonzola
Ham	Broccoli	Mushrooms	Fresh Garlic
Anchovies	Olives	Ricotta	Pineapple
	Artichoke	Fresh Tomato	

**Grilled or Fried Chicken**      **\$3** Half Pie      **\$4** Whole

Extra thin crust whole wheat or regular also available for substitution

### Kids Menu

7" Traditional pizza	\$8.95
Ravioli with Tomato Sauce	\$8.95
Grilled Chicken with Vegetables	\$7.95
Penne with Butter	\$6.95
Linguini with Tomato Sauce	\$6.95
Plain Linguini or Penne Pasta	\$5.95
Chicken Fingers with Fries	\$11.95

### Healthy Choice Menu

<b>Chicken Paillard</b> Thinly pounded grilled chicken cutlet served with sautéed broccoli rabe	\$18.95
<b>Primavera</b> Whole wheat pasta sautéed with carrots, yellow squash, green zucchini & mushroom in garlic & olive oil	\$15.95
<b>Grilled Salmon</b> Served with sautéed or steamed mixed vegetables and roasted potato	\$20.95