ITALIAN CUISINE AN	IPASTI
BRUSCHETTA FRESCA Salsa Cruda, Balsamic \$12	OCTOPUS Green harissa, crispy sunchokes, \$1
Reduction, Toast Points	chilies, roasted lemon
ABBIOCCO MEATBALLS (4) Home-made \$14	SUMMER CLAMS Fresh Littelneck Clams\$1
pork & beef meatballs, Ricotta, pomodoro, fresh	Steamed with Garlic Butter and White Wine
basil, toast points	CALAMARI Lightly Dusted Fried Calamari \$1
SHRIMP COCKTAIL (6) Shrimp with Atomic \$18	Served with Spicy Cilantro Tartar
cocktail sauce	SAUSAGE AND PEPPERS Italian sausage, \$1
ZUCCA CHIPS Thinly Sliced Zucchini Flash\$9	prosciutto sausage, red pepper jus, spicy fried cherry
Fried	prosecuto suusuge, reu pepper jus, spiej frieu enerry peppers

MEAT AND CHEESE BOARD

2 Meats & 2 Cheeses, Maytag Stuffed Dates, Deviled Eggs, Assorted Nuts, Jergin Pickles, Tomato Jam and Assorted Crackers

\$25

SALADS AND SOUP

INSALATA DI PONEDURO Mozzarella, Red \$12 Onion, Green Olives, Chiffonade Tomato, Spinach, House Balsamic CAPRESE SALAD Mozzarella, Cherry Tomato, \$10 Fresh Basil, Balsamic	CEASAR SALAD Chopped romaine, roasted \$12 tomatoes, croutons, parmesan, Caesar dressing ITALIAN COBB Pancetta, Salami, Provolone, \$15 Egg, Tomato, Cucumber, Peppercini, Beans, Red Onion, Gorgonzola, Dill Ranch	
WEDGE SALAD Baby iceberg, teardrop peppers, \$14 bleu cheese, pancetta, house made croutons, bleu cheese vinaigrette	CRAB BISQUE CUP \$6 BOWL \$12	
HOUSEMADE PASTA		

Gluten Free Pasta Available Upon Request

LOBSTER STUFFED PASTA SHELLS Lobster, \$32 Mushroom, Mozzarella and Spinach Stuffed, Topped with Lemon Creme Sauce	LASAGNA Oven baked lasagna with short rib, \$24 roasted garlic cream, gruyere, fontina, mozzarella, pomodoro
SPAGHETTI CON POLPETTE House \$17 pomodoro, house-made meatballs, Parmesan, fresh	SHRIMP SCAMPI Shrimp sautéed in lemon, \$22 garlic, olive oil, and breadcrumbs, over linguini
basil RIGATONI BOLOGNESE House-made rigatoni \$19 pasta with Bolognese meat sauce and ricotta TORTELLINI ALA VODKA Roasted Tomatoes, \$22 Peas, Vodka Tomato Cream	RUSTIC CHICKEN ALFREDO Fettucine, \$19 Rustic Grilled Chicken, Roasted Garlic Cream LINGUINI CON GAMBERI Shrimp, seasoned \$24 vegetables, roasted lemon white wine butter
Pasta and Sal	ad Add-Ons
ADD GRILLED CHICKEN	ADD SHRIMP \$10

We reserve the right to add 20% gratuity to parties of 6 or more

ENTRÉES

CHICKEN PARMESAN Oven baked breaded \$22 chicken breast topped with pomodoro, mozzarella, served over spaghetti pasta

SKIRT STEAK PEPERONATA 70z Skirt steak, ... \$28 sautéed peppers, onions, garlic and herbs served with garlic mashed potatoes and fried onions, topped with balsamic reduction

GRILLED BONE-IN RIBEYE \$49 with Mashed Potatoes and Broccolini + Add Compound Butter (\$3) Bone Marrow Butter, Caramelized Bourbon Butter, Spicy Pimento; Add Madagascar Sauce (\$3)

CHICKEN PICCATA OR MARSALA Sautéed \$25 Chicken Breast in a Savory Lemon Caper Sauce or Sweet Marsala, wild mushrooms, over linguini HERB CRUSTED SALMON RISOTTO Grilled \$27 Herb Crusted Salmon, served with risotto and asparagus

FILET MIGNON MARKET 10 oz. Filet Mignon, roasted potatoes, green beans, balsamic reduction

FRENCHED PORK CHOP MILANESE \$27 Bone-In Pork Chop with a Crispy Outer Layer Served with a Sweet Garlic Chile Cream, served with Mashed Potatoes and Broccolini

EGGPLANT PARMESAN Oven baked breaded...\$20 eggplant, pomodoro, mozzarella served with cavatelli pomodoro

SIGNATURE BURGERS

SPICY ABBIOCCO Jalapeno Aoili, Pepperjack, ... \$16 Pico, Avocado SWEET HEAVEN Juicy Grilled Burger Covered . . . \$16 with Homemade Bacon Jam, Melted Mozzarella, Onions and Roasted Tomato

BUILD YOUR OWN BURGER

All Burgers are made with 6oz. Black Angus Beef and come on a brioche bun and Served with Parmesan Fries

\$12

+ Pick Your Cheese, Aioli, Toppings +

PIZZAS

THE GODFATHER Red sauce, pepperoni,.....\$18MItalian sausage, meatballs, mozzarellataQUATTRO FORMAGGI Red sauce, mozzarella, ...\$15F

fontina, provolone, parmesan

ANGRY SICILIAN Red sauce, spicy soppresata ... \$17 salami, spicy fried cherry peppers, hot honey, mozzarella MARGHERITA *Red sauce, mozzarella, roasted* \$15 tomatoes, fresh basil

PROSCIUTTO Roasted garlic cream, arugula,.... \$18 Prosecco fig jam, prosciutto, mozzarella

BUILD YOUR OWN PIZZA OR CALZONE Red Sauce, Roasted Garlic Cream, or EVOO

\$12

Sides \$8 Each

GARLIC MASHED

ROASTED POTATOES

SIDE PASTA

SAUTÉED SPINACH

PARMESAN FRIES

GREEN BEANS Southern Style

GRILLED ASPARAGUS

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illness.