

Appetizers

Spicy Steamed Mussels

Fresh mussels steamed in a light spicy tomato garlic broth. Served with toasted garlic bread. *Seasonal*

\$20

Fried Zucchini

Fresh zucchini lightly breaded and deep-fried. Served with Ranch and Marinara.

\$11



Garlic Bread

Fresh made bread with garlic butter and melted mozzarella cheese.

\$12

Fried Mozzarella

Breaded mozzarella cheese, deep-fried. Served with marinara sauce.

\$12

St. Louis Toasted Ravioli

Cheese ravioli breaded & deep-fried. Served with fresh marinara.

\$12

Fried Calamari

Lightly fried calamari served with marinara sauce.

\$13

Mediterranean Calamari

Lightly fried calamari with feta cheese, capers, artichoke hearts, red onions and Kalamata olives in a lemon-butter sauce, finished with roasted peppers.

\$15

Layered Eggplant

Lightly breaded eggplant, fried, stuffed with ricotta, served on a bed of spinach with house tomato sauce, melted mozzarella cheese and bacon.

\$17

Salads

Add to Any Salad: Grilled Chicken Breast \$6.95 6 Grilled Shrimp \$9.95 Grilled Salmon \$10.95

Spinach Salad

Fresh spinach with mozzarella cheese, bacon, tomatoes, mushrooms and sliced egg served with tomato bacon dressing.

\$14

Greek

Garden fresh greens, feta cheese, red onion, tomatoes, cucumber, artichoke hearts, roasted red bell pepper and Kalamata olives served with greek dressing.

\$14

Soup

Mama Diana's Tortellini & Meatball Soup

Cheese tortellini with house meatballs, fresh spinach & tomato in a seasoned chicken broth.

\$9

Caesar

Romaine lettuce, parmesan cheese, served with crostinis and garnished with red bell pepper tossed with caesar dressing.

\$12

The Wedge

Wedge of iceberg lettuce topped with bacon bits, red onion, tomatoes and topped with house bleu cheese crumbles.

\$14

House Specialties and Seafood

Add Garden Salad with Entree for \$3.95

Green Chile Chicken Ravioli

Cheese ravioli topped with sautéed chicken and (NMcertified) green chile alfredo sauce.

\$21

Chicken Francese

Chicken breast dredged in flour and dipped in egg wash. Finished in a garlic white wine butter sauce. Served with pasta.

\$24

Chicken Marsala

Chicken breast sautéed with fresh mushrooms in a marsala wine over spaghetti.

\$23

Pinon Pesto Salmon

Grilled salmon served over angel hair pasta tossed with a pine nut pesto sauce.

\$26

Grilled Salmon

Grilled salmon served atop a bed of fresh spinach with pesto olio on the side. Served with spaghetti with tomato sauce.

\$26

Salmon Florentine

Fresh grilled salmon served atop angel hair pasta with sautéed spinach, mushrooms and tomatoes in a garlic butter white wine sauce.

\$28

Lobster Ravioli with Shrimp

Lobster and ricotta filled ravioli topped with sautéed shrimp in a Romano cream sauce.

\$26

Scampinelli

Jumbo shrimp sautéed with garlic, olive oil, butter, tomatoes and scallions nestled over linguine pasta.

\$27

Chicken or Shrimp Picatta

Your choice of chicken breast or jumbo shrimp sautéed with capers in a lemon butter white wine sauce over spaghetti.

Chicken \$23 / Shrimp \$24

Linguine with Clams

Linguine pasta with sautéed baby clams and onions in your choice of marinara sauce or white clam sauce.

\$24

Bambini \$10

For guests 10 years and younger. Includes soft drink and ice cream novelty.

Penne Pasta
with Alfredo Sauce

Penne Pasta with
Chicken & Alfredo Sauce

Macaroni & Cheese

Spaghetti & Meatballs

Chicken Strips & Fries

Lasagna

Ravioli with Red Sauce

There is a \$3 surcharge for splitting or sharing an entrée.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

All our recipes are made to exact specifications, thank you for not requesting changes.

Traditional and Local Flavors

Add Garden Salad with Entrée for \$3.95

Traditional Parmigiana

Your choice of lightly breaded all natural chicken breast or eggplant topped with tomato sauce and mozzarella, served with a side of spaghetti with our house tomato sauce.

Chicken \$19 / Eggplant \$19 / Shrimp \$22



Southwestern Alfredo

Chicken breast or shrimp with fettuccine pasta tossed with our house parmigiano cream sauce, certified NM Hatch green chile, and topped with crushed red peppers.

Chicken \$19 / Fettuccini \$18 / Shrimp \$23

Alfredo

Fettuccine tossed with our housemade parmigiana cream sauce.

Chicken \$18 / Broccoli \$17 / Fettuccine \$17

Shrimp \$23 / Chicken & Broccoli \$19

Chicken Pesto

Spaghetti tossed with pine nuts, fresh basil, Romano cheese and garlic.

Chicken \$19 / Shrimp \$23

Baked Cheese Ravioli

Cheese ravioli topped with our marinara sauce and baked with mozzarella cheese.

Cheese \$17 / Beef \$18



Lasagna

Made with beef and Italian sausage topped with homemade tomato sauce, ricotta and melted mozzarella cheese.

\$19

Mediterranean Pasta

Artichoke hearts, Kalamata olives, garlic, fresh tomatoes and feta cheese sautéed in a white wine butter sauce atop linguine pasta.

Chicken \$19 / Shrimp \$23

Traditional Gnocchi

Potato gnocchi with Italian sausage and meatballs, topped with tomato sauce.

\$19

Fra Diavolo

Your choice of chicken or shrimp sautéed with garlic in a spicy marinara sauce tossed with linguine pasta.

Chicken \$19 / Shrimp \$23

Penne Florentina

Penne pasta with fresh spinach, mushrooms, and tomatoes in a garlic white wine butter sauce.

\$18 / Chicken \$19 / Shrimp \$23

Joe's Carbonara

Fettuccine pasta, green peas, red onions and bacon in a tomato cream sauce.

Chicken \$18 / Fettuccine \$17 / Shrimp \$23

Penne Alla Vodka

Penne pasta with bacon, red onions, and green onions in our vodka pink sauce.

\$18

Baked Penne

Penne pasta baked with house meat sauce, seasoned ricotta and mozzarella cheese.

\$18

Spaghetti

Spaghetti with tomato sauce with your choice of one of the following:

Tomato Sauce \$13 / Meat Sauce \$18

Italian Sausage \$18 / Meatballs \$19

Meatballs & Sausage \$20

Baked Ravioli Alfredo

Cheese ravioli topped with our parmigiano cream sauce and mozzarella cheese.

\$18

Manicotti Bolognese

Cheese manicotti with traditional meat sauce.

\$19

12 Ounce Ribeye Steak

A well-marbled steak lover's favorite, served with Veggies or Pasta.

\$30

Seasoned Pork Chops

Seasoned grilled pork chops, served with Veggies or Pasta.

\$30

Albuquerque Location Only

Spicy Steamed Mussels

Fresh mussels steamed in a light spicy tomato garlic broth. Served with toasted garlic bread. (seasonal)

\$20

Pork Osso Bucco

Slow roasted pork shank served with a tomato based ragu and finished with chianti wine served over pappardelle.

\$30

Beef Short Ribs

Slow cooked beef short Rib served in a tomato based ragu served over pappardelle.

\$27

Chicken Francese

Chicken breast dredged in flour and dipped in egg wash. Finished in a garlic white wine butter sauce.

Served with pasta.

\$24

Seniors \$19 *For guests 60 and over, includes salad and ice tea or coffee.*

Chicken or Eggplant Parmigiana

Breaded chicken or eggplant topped with tomato sauce and mozzarella cheese.

Baked Ravioli

Cheese ravioli filled pasta topped with tomato sauce and mozzarella cheese.

Fettuccine Alfredo

Fettuccine pasta tossed in our parmigiano cream sauce.

Add Chicken \$5

Spaghetti & Meatballs or Meat Sauce

Spaghetti with meatballs or meat sauce and tomato sauce.

Lasagna

Homemade beef and sausage lasagna with tomato sauce and mozzarella cheese.

All our dishes are prepared fresh, your patience is appreciated. A 20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.