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.
$12

Garlic Bread
Fresh made bread with garlic butter and melted mozzarella cheese.
$13

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

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.
$13

Soup

Mama Diana's Tortellini & Meatball Soup
Cheese tortellini with house meatballs, fresh spinach & tomato in a seasoned chicken broth.
$9

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.
$24

Pinon Pesto Salmon
Grilled salmon served over angel hair pasta tossed with a pine nut pesto sauce.
$28

Grilled Salmon
Grilled salmon served atop a bed of fresh spinach with pesto olio on the side. Served with spaghetti with tomato sauce.
$28

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.
$25

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 / 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 $17 / Shrimp $23

Alfredo
Fettuccine tossed with our housemade parmigiana cream sauce.
Chicken $18 / Broccoli $16 / Fettuccine $16
Shrimp $22 / 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 $19
Beef $20

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.
$17
Chicken 18 / Shrimp $23

Joe's Carbonara
Fettuccine pasta, green peas, red onions and bacon in a tomato cream sauce.
Chicken $19 / 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 $12
Meat Sauce $17
Italian Sausage $17
Meatballs $18
Meatballs & Sausage $19

Baked Ravioli Alfredo
Cheese ravioli topped with our parmigiano cream sauce and mozzarella cheese.
$18

Manicotti Bolognese
Cheese manicotti with traditional meat sauce.
$18

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12 Ounce Ribeye Steak
A well-marbled steak lover's favorite, served with Veggies **or** Pasta.
$36

Seasoned Pork Chops
Seasoned grilled pork chops, served with Veggies **or** Pasta.
$30

Seniors $20

For guests 60 years and over, senior dinners include salad and ice tea or coffee.
(not offered as a shared or split meal)

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.

In keeping with the tradition of serving fine food, all our dishes are prepared fresh when ordered, 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.