

SPAGHET

RED SAUCE JOINT

SERVING DINNER NIGHTLY
LUNCH SATURDAY & SUNDAY



APPETIZERS

- WARM GARLIC BREAD** 4.5
red sauce
- TOMATO PESTO BRUSCHETTA** 12
served on warm garlic bread
- MOZZARELLA STICKS** 13
red sauce
- FRIED CALAMARI** 16.5
with red sauce
- CAPRESE** 14
tomatoes, mozzarella, pesto, olive oil
- ANTIPASTO PLATE** 18
soppressata, coppa, mozzarella, roasted peppers, olives



SALADS

- CAESAR** 10
romaine, parmesan, croutons
- ITALIAN** 12
gem lettuce, tomatoes, cucumber, pickled red onion, pepperoncini, parmesan, zesty dressing, croutons
- ANTIPASTO** 16
Italian salad topped with soppressata, coppa, & mozzarella
- GREEK** 12
gem lettuce, spinach, olives, feta, roasted peppers, vinaigrette
- AMALFI** 14
gem lettuce, spinach, almonds, capers gorgonzola cheese, olives, citrus dressing
- ADD TO ANY SALAD**
Chicken breast +\$4 | Shrimp +\$8

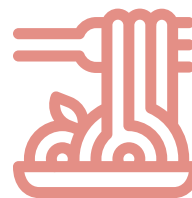
SANDWICH & PANINI

- CHICKEN PARM SANDWICH** 13
red sauce, mozzarella, basil
- EGGPLANT PARM SANDWICH** 13
red sauce, mozzarella, basil
- MEATBALL PARM SANDWICH** 12
red sauce, mozzarella, basil
- PANINI DELUXE** 14
hot pressed with soppressata, coppa, mozzarella, roasted peppers, pickled red onion, spinach
- TOMATO MOZZ PANINI** 12
hot pressed with pesto & spinach
- CHICKEN CAPRESE PANINI** 15
hot pressed with sliced chicken breast, tomato, mozzarella, pesto, & spinach
- THE GREEK PANINI** 13
hot pressed with sliced chicken breast, peppers, pickled red onion, spinach, tzatziki sauce



SIDES

- FRENCH FRIES** 6
- GARLIC BROCCOLI** 4.5
- HOUSE MEATBALLS** 10



PASTA

SPAGHETTI RED SAUCE	10
house red sauce with garlic & basil	
SPAGHETTI & MEATBALLS	18
red sauce	
PENNE ALLA VODKA	14
spicy pink sauce, basil, parmesan	
CHICKEN ALLA VODKA	18
spicy penne alla vodka with chicken	
PENNE ALFREDO	14
alfredo sauce, broccoli, parmesan	
CHICKEN ALFREDO	18
penne alfredo with broccoli & chicken	
SPAGHETTI ARRABBIATA	16
red sauce, spicy Calabrian chilis, baby bell peppers, basil	
SHRIMP ARRABBIATA	22
spicy spaghetti arrabbiata with shrimp	
SPAGHETTI VERDURE	16
red sauce, cherry tomatoes, broccoli, roasted peppers, olives	
SPAGHETTI SALSICCIA	20
red sauce, broccoli, basil, Italian sausage	
SHRIMP ALFREDO	22
spaghetti, garlic cream sauce, cherry tomatoes, spinach	
PENNE GENOVESE	18
pesto cream sauce, spinach, burrata	
BAKED ZITI	16
red sauce, ricotta, mozzarella, basil	
BAKED SAUSAGE ZITI	22
baked ziti with sweet Italian sausage links	

CHEESE TORTELLINI
substitute in any pasta dish +\$4

Gluten-free penne pasta available!

PARM PLATES

18 each

CHICKEN
-or-
EGGPLANT RICOTTA

choice of side:
spaghetti red sauce,
spicy penne alla vodka,
or garlic broccoli

SWEETS

TIRAMISU	8.5
whipped cream & chocolate sauce	
CANNOLI	9
two cannoli with chocolate & pistachios	
SUNDAY SUNDAE	10
vanilla & chocolate ice cream, whipped cream, nuts, chocolate sauce, pirouettes, fancy cherries	
ZEPPOLE FERRIS WHEEL	14
cinnamon-sugar donuts, caramel & chocolate sauces	
MOSCATO d'ASTI	24
Elio Perroni (Piedmont) 5.5% abv Semi-sparkling dessert wine with peachy aromas. 375ml bottle (about two glasses). Enjoy.	



KIDS CORNER

small meals for the little ones

PICK-A-PASTA	
with butter	4
with red sauce	4.5
with alfredo sauce	4.5
FRIED CHICKEN STRIPS	8.5
with ranch & French fries	
SMALL SPAGHETTI with a MEATBALL	8

BEER & CIDER

PERONI Italian pilsner, 5%, 16oz	5.5
VON TRAPP KOLSCH crisp blonde ale (VT) 5%, 16oz	7
SWITCHBACK amber ale (VT) 5%, 16oz	7
FIDDLEHEAD IPA American IPA (VT), 6.2%, 16oz	7
LAWSON'S DOUBLE SUNSHINE double IPA (VT) 8%, 12oz	8
CHAMPLAIN ORCHARDS FARMSTEAD CIDER semi-dry cider (VT) 5.3%, 12oz can	8



GOLD DRINKS

SODAS Coke, Diet Coke, Ginger Ale, Sprite, Root Beer, Iced Tea, Lemonade	3.5
SAN PELLEGRINO SODAS limonata or blood orange	3.5
ATHLETIC BREWING CO. non-alcoholic golden ale, 12oz can	5
DE SOI MOCKTAILS Très Rosé - sparkling, crisp, notes of raspberry Spritz Italiano - reminiscent of an Aperol spritz Haute Margarita - zesty lime marg, touch of heat	8.5



COFFEE

REGULAR COFFEE & TEA	2.5
SINGLE ESPRESSO	2.5
DOUBLE ESPRESSO	3.5
CAPPUCCINO	3.5
LATTE	3.5
add VANILLA -or- MAPLE	.5

WHITE WINES

	glass	bottle
PROSECCO Zardetto (Veneto) Glera blended with Pinot Bianco & Chardonnay. Poured on draft, so not available by the bottle.	9	
PINOT GRIGIO Giuliano Rosati (Friuli) Light bodied, clean, & crisp with aromas of apple, citrus, & peach.	8	32
VERMENTINO Zagare (Sicily) From the coastal vineyards of Sicily. Medium bodied & round with citrus zest & fall stone fruit aromas.	9	36
PECORINO Diversitas (Abruzzo) Named "L'orso" for the Marsican bears that roam Abruzzo. Stainless steel aged with white peach & floral fragrance.	10	40
CHARDONNAY Rocca delle Macie (Tuscany) Unoaked stainless steel aged Italian Chardonnay, blended with a little Vermentino.	10	40
GAVI Beni di Batasiolo (Piedmont) 100% Cortese from the Northwest, light-bodied & fresh with aromas of almond & citrus.		48
FALANGHINA Mastroberardino (Campania) A gem from the South, medium-bodied & rather rich with floral & honey notes.		46
CHARDONNAY Kaltern (Alto Adige) If you've never tried Italian Chardonnay...you should. Rich, clean, & unoaked.		48

ROSATO

	glass	bottle
ROSATO Tintero (Piedmont) Fragrant & fruity. Barbera blended with Arneis & Moscato.	10	40

RED WINES

	glass	bottle
CHIANTI Trambusti (Tuscany) 100% Sangiovese, a perfect & simple red sauce wine, medium-bodied & smooth with cherry aromas.	9	36
NERO d'AVOLA Il Meridione (Sicily) Rich & full-bodied with spiced fruit aromas & a long dense finish.	8	32
MONTEPULCIANO Ettore Galasso (Abruzzo) Earthy & rich with aromas of cocoa & dark berries, from Italy's east coast.	8	32
NEBBIOLO La Kiuva (Valle D'Aoste) Hailing from the Italian alps. Light bodied with aromas of herbs, licorice, & fresh berries.	11	44
VALPOLICELLA Allegrini (Veneto) Blend of Corvina, Rondinella, & Molinara. A light bodied & fruity wine. Another winner for red sauce dishes.		40
ROSSO de MONTALCINO Altesino (Tuscany) 100% Sangiovese, 'rossos' are released younger for more approachable drinking. Lush with cherry aromas & a nice, long finish.		50
BARBERA d'ALBA Tre Pile (Piedmont) Medium-bodied, juicy, bright, & fresh with aromas of fresh blackberries & raspberries.		46
BAROLO G.D. Vajra (Piedmont) The Vajra family has been producing fine Barolo since the 1880's. 100% Nebbiolo with the typical characteristics of rose petal, cherry, & even a hint of sweet tobacco on the nose.		80