

APPETIZERS

Fried Zucchini	7.95	Italian tempura / house san marzano sauce
Baby Artichokes "Seasonal"	9.95	Fresh lemon / chiles / parmesan / rosemary / e.v.o.o.
Jumbo California Artichoke Oreganata	10.95	
Italian Sausage & Peppers	8.95	Grilled sausage, peppers, & onions
Eggplant Pancakes	10.95	"Signature dish since 1985" - feta / asiago / mozzarella / asiago sauce
Meatballs - 2 Ways "Select one"	9.95	• Fried peppers / onions / ricotta • House gorgonzola salad
Baked Clams Oreganata	10.95	Small, sweet & tender
Mussels or Clams "Marino Style" (13)	9.95 / 10.95	San marzano sauce or pinot grigio wine sauce
Calamari Fritte or Fra Diavolo Style	7.95 / 8.95	Fra diavolo - pan tossed with hot peppers & san marzano sauce
Jumbo Rice Ball	7.95	Risotto / sweet peas / bolognese sauce / ricotta
Spiedini alla Mozzarella Val d'Aosta "Italy's Great Cheese"	8.95	Mozzarella fresca / pancetta / sage / butter / parmesan / aged balsamic vinegar
Mozzarella en Carozza	9.95	My way, "Bova Secret Sauce"
Italian Wings "Bova Style"	8.95	Blue cheese and celery
Bruschetta "Family Style - Marios Bar Snack"	10.95	Gorgonzola cheese / garlic / fresh chop tomatoes / mozzarella
Antipasto	12.95	Fresh artichokes / taggiasca olives / calabria hot chile peppers / parmigiano reggiano fried eggplant / mozzarella / roasted peppers / prosciutto di parma / cacciatore di cinghiale
Fresh Mozzarella & Prosciutto	10.95	With housemade roasted peppers
Shrimp & Warm San Marzano Cannellini Ragu	9.95	
Soup of the Day	Cup 2.95 / Bowl 5.95	

SALADS

Gorgonzola House Salad "Since 1985"	family 14.95 / 8.50	Romaine / gorgonzola / olives / tomato / belgian endive / tossed with e.v.o.o.
Sunday Italian Salad	family 14.95 / 8.50	Romaine / iceberg / cucumbers / cherry tomatoes / chick peas / oregano / e.v.o.o. red wine vinegar / pepperoncini / red onion / parmesan and romano
Caesar Salad	family 14.95 / 8.50	Romaine / Mario's caesar dressing / parmesan / herbed croutons
Caprese Salad	8.95	Arugula / beefsteak tomatoes / mozzarella / basil
Chopped Salad	Side 4.50 / 8.50	Romaine / iceberg / chopped tomatoes / cucumbers / olives / pepperoncini
Arugula Salad	8.95	Arugula / pulled mozzarella / cherry tomato / e.v.o.o. / lemon vinaigrette
Beet Root Salad	8.95	Pine nuts / beets / field greens / goat cheese / balsamic vinaigrette
Beef Carpaccio	10.95	Cracked pepper / sea salt / truffle oil / arugula salad / shaved parmesan
Grilled Chicken Caesar Salad	11.95	Parmesan / herbed croutons / romaine / housemade caesar dressing
Grilled Chicken House Gorgonzola Salad	11.95	Romaine / gorgonzola / olives / tomato / Belgian endive

PANINO "ITALIAN SANDWICH"

Turkey BLT	9.95	Roasted pepper aioli
Tony's Italian Deli Grinder	9.95	Provolone / ham / salami / sopressata / lettuce / tomato / giardiniera hot peppers
Chicken Cutlet "Sicilian Style"	9.95	Broccoli rabe / fried peppers / hot & sweet peppers
Veal Parmigiana	9.95	
Meatball or Sausage Parmigiana	9.95	
Chicken Parmigiana	9.95	
Pollo Milano	9.95	Grilled Chicken / fried onions / spinach / fontina cheese
Black Angus Sliders, pickles	9.95	
Cheese Steak	11.95	Mozzarella & provolone / optional peppers, mushrooms, or grilled onions

Choice of italian bread / house made focaccia / ciabatta roll
Includes choice of - soup, fries or side salad

SIGNATURE PIZZA

Pizza Bianca	12.50	E.v.o.o. / ricotta / sea salt / cracked pepper / parmesan
Mario	14.50	Broccoli rabe / sausage / mozzarella / pecorino
Bova	14.50	Served with Cholula "Hot Sauce" / scrambled eggs / ham / ricotta / parmesan
Cucina Special	15.50	Fontina / mozzarella / asparagus / truffle oil / mushrooms / caramelized onions
Margarita	14.50	San marzano sauce / grande mozzarella / parmesan / basil
Cinque Formaggia	14.50	Fontina / gorgonzola / ricotta / mozzarella / parmesan / fresh chopped tomatoes
Scottino Pizza	14.50	Italian sausage / peppers and onions / ricotta / san marzano sauce
Vegetarian	14.50	Mushrooms / eggplant / zucchini / broccoli / peppers / red onions / olives
Tomato Pie "San Marzano"	14.50	E.v.o.o. / DOP san marzano tomatoes / grated parmesan (no mozzarella)
Roma "Pizza Salad"	15.50	Fresh pulled mozzarella / cherry tomatoes / arugula / san marzano sauce / e.v.o.o.

*Signature Pizza only available in 12"

CREATE YOUR OWN PIZZA

12" Medium Cheese Pizza	10.95	pizza sauce and mozzarella cheese
16" Large Cheese Pizza	13.95	pizza sauce and mozzarella cheese
Each Item	medium 1.25 / large 1.75	
Meatballs		Roasted Peppers
Pepperoni		Hot Cherry Peppers
Sausage		Roasted Garlic
Wild Mushrooms		Broccoli Rabe
Anchovies		Spinach
Grilled Chicken		Olives
		Chicken Cutlet
		Ricotta
		Fresh Tomatoes
		Onions
		Grated Parmesan
		Fresh Mozzarella

PASTA

Macaroni	9.95	Spaghetti, penne, rigatoni, capellini, fettucine, linguine, or whole wheat pasta Add meatballs or sausage, 4.00
Tortellini "Prosciutto Crudo"	13.95	Parmesan cream sauce / baby peas
Cheese Ravioli	11.95	San marzano sauce / alfredo / or bolognese
Papardelle alla Bolognese	11.95	Beef, pork, and veal slow cooked for 3 hours until tender
Penne alla Vodka	12.95	Green peas / mild sausage / vodka sauce Add shrimp, 4.00
Bucatini all' Amatriciana	11.95	Onions / garlic / guanciale / chiles / san marzano sauce
Fusilli with Broccoli Sauce	11.95	Fresh broccoli pesto / asiago & parmesan cheese / e.v.o.o.
Rigatoni & Beef Short Ribs	14.95	Forever braised short ribs / rappini / ricotta
Sunday Gravy with Rigatoni	14.95	Sunday braised pork gravy / sausage / meatball / ricotta / parmesan
Zuppa di Clams & Linguine	16.95	San marzano sauce or pinot grigio white wine sauce
Spaghetti & Shrimp with Sweet Peas	14.95	Shrimp / onions / pancetta / sweet peas
Gnocchi, Housemade	13.95	Fresh pulled mozzarella / san marzano sauce / basil / parmesan
Calamari Fra Diavolo	13.95	San marzano sauce / chiles / linguine
Orecchiette & Broccoli Rabe	13.95	"Whole wheat" pasta / broccoli rabe / pecorino romano cheese / optional sausage
Spaghetti Carbonara	12.95	Black pepper / pancetta / shallots / parmesan / egg
Ditali Pasta & Peas	12.95	Short pasta, "whole wheat" / pancetta / shallots / parmesan / peas

PASTA AL FORNO

Baked Ziti	10.95	Asiago / parmesan / ricotta / mozzarella / vodka sauce
Eggplant Parmigiana	11.95	Side of penne san marzano
Mac n' Cheese Rigatoni	11.95	Fontina / asiago / mozzarella / gorgonzola sauce / truffle oil
Lasagna	12.95	"Signature Dish since 1985" - ricotta / mozzarella / asiago / marscapone / veal bolognese
Baked Spaghetti & Meat Sauce	10.95	

ENTREES

Veal Scaloppini Marsala*	14.95	Mushroom marsala wine sauce
Veal Piccata & Artichoke*	14.95	Lemon caper white wine sauce
Veal Parmigiana*	14.95	San marzano / mozzarella
Veal Chop Milanese*	P.A.	Arugula, tomato & mozzarella salad
Veal Osso Bucco	P.A.	Sauteed veal shank / risotto milanese / demi glaze
Pork Tenderloin Scaloppini - 2 Ways	14.95	• Marsala - wild mushrooms marsala sauce / side spinach • Piccata Style - artichokes / lemon caper sauce / side spinach
Pork Chop & Vinegar Peppers "Spicy"	12.95	Peas / garlic / hot cherry peppers / sweet peppers / crispy garlic-sage potatoes
Roasted Chicken "Italian Style"	12.95	Mashed or Crispy garlic-sage potatoes / natural chicken au jus
Chicken Parmigiana*	12.95	San marzano sauce / mozzarella
Grilled Chicken Paillard - 2 Ways	12.95	• Parmigiana style / side penne • Grilled chicken / side broccoli
Chicken Marsala*	12.95	Wild mushrooms marsala sauce
Chicken Piccata & Artichokes*	12.95	Capers, lemon sauce
Chicken Francese*	12.95	Lemon white wine sauce
Chicken Cacciatore*	14.95	Chicken on the bone / italian peppers / mushrooms / onions / san marzano sauce
Chicken Scarpiello with Rigatoni	14.95	"Signature Dish since 1985" - your choice: on the bone or boneless breast / white wine sauce pepperoncini / broken cherry peppers / roasted peppers / kalamata & sicilian olives / artichoke
Lamb Chops	P.A.	Wilted greens / sage roasted potatoes
Steak, Grilled - 2 Ways	19.95	• Caprese, mozzarella, tomato & basil • House cut fries

*Complimentary, side spaghetti pomodoro

SEAFOOD

Shrimp Scampi	17.95	Parsley / seasoned bread crumbs / garlic / lemon-butter / white wine / linguine
Shrimp Parmigiana	17.95	San marzano sauce / fresh mozzarella / baked spaghetti
Fried Shrimp & Fennel Slaw	17.95	Spicy aioli / fennel slaw / lemon vinaigrette
Salmon - 3 Ways	21.95	• Salmon Mario - truffle glaze / lemon vinaigrette / fennel salad • Balsamico Glazed - black lentils / green salad • Simply Roasted - "braised spinach"
Filet of Fish - 4 Ways	17.95	• Oreganata Style - seasoned bread crumbs* • Francese - lemon white wine sauce* • Vesuvio Style - artichokes / peppers / white wine sauce* • Livernese- capers / olives / shallots / melted cherry tomatoes*

*Includes choice of side: spinach / pasta / potato / broccoli

SIDES

Fennel Salad	4.50	Mac n' Cheese	6.50
Chicken Meatballs (2)	6.50	House Meatballs (2)	6.50
Sausage (2)	6.50	Garlic-Sage Roasted Potatoes	3.50
House Cut Fries	3.50	Broccoli Rabe	7.50
Broccoli	5.00	Spinach/grated parmesan	5.50
Escarole & Beans	6.50	Fried Sweet Peppers	7.50
Sauteed Mushrooms	6.50	Fried Hot Peppers	3.50
Mashed Potatoes	3.50	Roasted Peppers	6.50

SPARKLING WINES

Prosecco, Zonin, Italy	9 / 30
Champagne, Perrier Jouet, Grand Brut, France	Split, 22
Champagne, Piper Heidsieck, Brut, France	Split, 24
Sparkling, Ferrari Brut, Italy	45
Champagne, Perrier Jouet, Grand Brut, France	90
Champagne, Perrier Jouet, Fleur Brut, France	280

WHITE WINES

Pinot Grigio, Zonin, Delle Venezie	7 / 26
Pinot Grigio, Terrazze Della Luna, Trentino	9 / 34
Pinot Grigio, Santa Margherita, Alto Adige	15 / 58
Pinot Grigio, Santa Cristina, Antinori, Sicily	44
Pinot Grigio, Conte Brandolini, Friuli	46
Gavi, Michelle Chiarlo, Piedmont	36
Chardonnay, Columbia Crest, Two Vines, Washington State	7 / 26
Chardonnay, Hahn Estates, Monterey	8 / 34
Chardonnay, Beringer, Napa Valley	10 / 38
Chardonnay, Clos Pepe, Roessler, Santa Rita Hills	15 / 58
Chardonnay, Sutera, Sicily	29
Chardonnay, Gloria Ferrer, Carneros	30
Chardonnay, Le Bruniche, Nozzole, Tuscany	36
Chardonnay, ZD Wines, California	55
Sauvignon Blanc, Geysler Peak, California	7 / 26
Sauvignon Blanc, Ca Bolani, Friuli	9 / 34
Sauvignon Blanc, Chateau St. Michelle, Washington	29
Sauvignon Blanc, Cakebread, Napa Valley	58
Riesling, Hogue, Washington State	9 / 34
Inzolia, Sacrale, Sutera, Sicily	29
Terre Di Tufi, Teruzzie & Puthod, Tuscany	48
Orvieto, Salviano, Umbria	9 / 34

RED WINES

Chianti, Zonin, Italy	7 / 26
Chianti, Ruffino, Tuscany	8 / 30
Chianti, Biagio, Tuscany	10 / 38
Chianti Classico, Castello Di Monastero, Tuscany	12 / 46
Chianti Classico Riserva, Brolio, Tuscany	45
Chianti Classico Riserva, Nozzole, Tuscany	60
Super Tuscan, Badiola, Fonterutoli, Tuscany	11 / 38
Sangiovese, Santa Cristina, Antinori, Tuscany	8 / 34
Sangiovese, La Focari, Rocca di Montimassi, Tuscany	10 / 38
Rosso di Montepulciano, Fattoria del Cerro, Tuscany	43
Nero d'Avola, Villa Pozzi, Sicily	9 / 27
Nero d'Avola, Sacrale, Sutera, Sicily	28
Barbara d'Asti, Ca Bianca, Piedmont	42
Amarone, Fontana, Antiza, Italy	12 / 46
Cabernet Sauvignon, Columbia Crest, Two Vines, Washington State	7 / 26
Cabernet Sauvignon, 14 Hands, Washington State	9 / 34
Cabernet Sauvignon, BR Cohn, Silver Label, Sonoma	11 / 42
Cabernet Sauvignon, Chateau St. Jean, California	28
Cabernet Sauvignon, Columbia Crest, Grand Estates, Washington State	32
Cabernet Sauvignon, Sebastiani, Sonoma	36
Cabernet Sauvignon, St. Supery, Napa Valley	39
Proprietary Blend, Meritage, Hahn Estates, Central Coast	10 / 38
Proprietary Blend, Whistle Stop, Snoqualmie, Washington State	30
Merlot, Columbia Crest, Two Vines, Washington State	7 / 26
Merlot, Sebastiani, Sonoma	11 / 42
Merlot, Burgess, Napa Valley	36
Merlot, Northstar, Columbia Valley	50
Pinot Noir, Founders Estate, Beringer, California	7 / 26
Pinot Noir, Greg Norman, California	9 / 34
Pinot Noir, Dutton Ranch, Roessler, Russian River Valley	15 / 58
Pinot Noir, Parker Station, Fess Parker, Santa Barbara	32
Pinot Noir, Row 11, California	35
Pinot Noir, Erath, Oregon	39

HEAVY HITTERS

Barolo, Castiglione, Vietti, Piedmont	99
Amarone, Costasera, Masi, Veneto	100
Super Tuscan, Guidalberto, Tenuta San Guido, Tuscany	110
Brunello di Montalcino, Pian Delle Vigne, Antinori, Tuscany	145
Cabernet Sauvignon, "2480", Hollywood & Vine Winery, Napa Valley	189