



Authentic Italian and Continental Cuisine

Delicious Beginnings*

Hot Antipasti for 2 - 16
Bruschetta Pomodoro - 6
Clams Oreganata or Casino - 8
Seafood Stuffed Mushrooms - 7

Fresh PEI Mussels - 12
(Marinara, Fra Diavolo, or Bianco)

**Hand Breaded
Mozzarella Wedges** - 6

Eggplant Rollatini - 7
Golden Fried Calamari - 9
Homemade Spanakopita - 6
Crispy Fried Ravioli - 7

Pasta*

Served with your choice of zuppa del giorno or garden salad.

Spaghetti with meatballs or sausage

Our marinara sauce, meatballs and sausage are always made fresh following Taso's family recipe. - 14

Spaghetti Bolognese

A rich and hearty meat sauce over spaghetti. - 15

Baked Ziti

Made fresh using the finest ricotta, mozzarella, parmesan cheese and our signature marinara sauce. - 12

Stuffed Shells

Jumbo pasta shells stuffed with ricotta, and parmesan. Baked in marinara, topped with mozzarella. - 15

Ravioli

Tender pillows of pasta stuffed with ricotta. Topped with marinara and mozzarella. - 13

Manicotti

Our manicotti are filled with ricotta cheese, topped with mozzarella, parmesan and our signature marinara sauce. - 13

Five Families

Manicotti, ravioli, stuffed shell, meatball and sausage - 16

Fettuccine Alfredo

Fettuccine pasta in a parmigiano, romano and cracked pepper butter cream sauce. - 13 Add grilled chicken. - 5 Add shrimp. - 7 Add broccoli. - 4

Penne Stoli

Tossed with fresh mushrooms, caramelized onions and crispy bacon in a Stoli vodka pink cream sauce. - 14 Add grilled chicken. - 5 Add shrimp. - 7 Add broccoli. - 4

Capellini Aglio e Olio

Angel hair pasta, tossed in imported extra virgin olive oil, fresh garlic, sweet roasted cherry tomatoes and fresh herbs. - 12 Add grilled chicken. - 5 Add shrimp. - 7 Add broccoli. - 4

Ravioli Porcini

Wild mushroom ravioli sautéed in a light butter sage sauce. - 14

Our Homemade Lasagna

Oven baked, towering layers of pasta, hearty meat sauce, and a blend of fine Italian cheeses. - 16

Fresh Salads

Antipasto

Rollatines of imported Italian cured meats and aged provolone. Finished with a colorful mix of cherry peppers, olives, fresh tomatoes, roasted peppers, fresh mozzarella, artichokes and crispy cucumbers. Drizzled with our signature dressing. - 12

Tomato Caprese

Fresh buffalo mozzarella layered with sliced fresh tomatoes and basil. Finished with imported extra virgin olive oil and balsamic vinegar. - 9

Greek Village

A delightful mix of fresh tomatoes, cucumbers, red onions, crispy pepperoncini, imported Kalamata olives, feta cheese and anchovies over fresh greens. Drizzled with our signature dressing. - 11

Gorgonzola Wedge

Wedge of seasonal lettuce smothered with a chunky gorgonzola cream dressing, sliced tomato, sliced egg, black olives, cracked pepper, and crispy bacon add the perfect finishing touch. - 10

Fresh Garden Salad

Fresh greens, tomatoes, onions, crispy cucumber and black olives, served with our own signature dressing. - 8

Roman Caesar

Crisp Romaine drizzled with rich creamy caesar dressing. Topped by shaved parmesan cheese, cracked black pepper and homemade croutons. - 9 Add grilled chicken. - 5 Add shrimp. - 7



Land and Sea*

Served with pasta and your choice of zuppa del giorno or garden salad.

Chicken Parmigiana

Lightly breaded and baked in our signature marinara sauce. Topped with mozzarella cheese. - 16

Chicken Marsala

Sautéed with fresh mushrooms in savory marsala wine sauce. - 16

Chicken Fiorentina

Sautéed and layered with fresh spinach, prosciutto and aged provolone in a light lemon butter chablis sauce. - 18

Chicken Francese

Prepared with a delicate batter & sautéed in a lemon chardonnay sauce. - 16

Veal Parmigiana

Lightly breaded and baked in our signature marinara sauce. Topped with mozzarella cheese. - 17

Veal Marsala

Sautéed with fresh mushrooms in savory marsala wine sauce. - 17

Veal Scaloppine Saltimbocca

Sautéed and topped with prosciutto and aged provolone in a sage and chardonnay sauce. - 18

Veal Picatta

Sautéed with garlic, shallots & capers in a tangy lemon butter chablis. - 17

Steak del Giorno - Hand Cut 14oz Choice

Black Angus Reserve - 26

Pizzaiola - Sautéed with peppers, onions, mushrooms and garlic in a cabernet marinara with pasta. - additional 3

Gorgonzola - Gorgonzola cheese infused with butter and bread crumbs - additional 3

Au Poivre - Black pepper crusted, pan seared and finished in a brandy cream reduction - additional 3

Mushroom and Onion Sauté - additional 3

Eggplant Parmigiana

Thinly sliced eggplant, lightly breaded and baked in our signature marinara sauce. Topped with mozzarella cheese. - 16

Fruta di Mare

Mussels, clams, calamari, shrimp, and scallops over linguine. Prepared to order with your choice of - marinara, fra diavolo, or bianco. - 26

Fish in Fillo (Papa Stassi's creation)

Fish of the day, with spinach and sweet vidalia onion. Baked in a pillow of flaky fillo pastry. Drizzled with a pink pernot lobster sauce served with vegetable del giorno. - 18

Nordic Salmon Stoli

Sautéed in a Stoli vodka and sherry wine pink sauce. Garnished with shrimp and scallops. - 20

Stuffed Shrimp Scampi

Seafood stuffed jumbo shrimp baked with garlic, lemon, butter, and fresh herbs. - 19

Linguine with Clams

Fresh whole Cedar Key clams over linguine. Prepared with your choice of sauce: Marinara, Fra Diavolo or Bianco. - 17

Calamari over Linguine

Marinara, Fra Diavolo, or Bianco. - 17

Shrimp and Scallops Scampi

Garlic, white wine, lemon butter and herbs. - 19



tasty sides and additions*

Homemade Meatballs - 6

Italian Sausages - 6

Small Garden Salad - 4

Small Roman Caesar Salad - 5

Additional - Blue Cheese, Ranch, Caesar, our Signature Dressing or Marinara - .75

Vegetable del Giorno - 5

Broccoli - 5

Bolognese Sauce - 6

Pasta Marinara - 5

Garlic Knots - 5

Garlic Cheese Bread - 5

Fries Italiano - 4

Bambini Menu

Served with a small juice, milk or soft drink.

Spaghetti & Meatball - 6

Baked Ziti - Better than Mom's! - 6

Chicken Tenders & Fries - 6

Mac & Cheese - Just like Mom's! - 6

Baby Trees (Kids Steamed Broccoli) - 3

Baked Cheese Ravioli - 6

Sweet Endings

Pair any of our desserts with a hot cup of Espresso or Cappuccino for a full Italian experience.

Cannoli - 4

Italian Cheesecake - 6

Chocolate Torta Cake - 6

Tiramisu - 6

Carrot Cake - 6

Ask your server for the perfect pairing of your entree with a select wine or cocktail from our Full Liquor Bar.