

All Day Menu

Appetizers

Brushetta	Grilled Italian bread with tomatoes, romano cheese, olive oil, garlic and fresh basil.	\$3.23
Alfredo Spinach and Artichoke Spalmare	Served with oven baked garlic crostini.	\$5.13
Calamari Fritti	Lightly battered and crispy fried, served with basil aioli or marinara sauce.	\$7.47
Fresh Asparagus	Chilled asparagus topped with tomatoes, black olives, capers and parmesan. Served with balsamic vinaigrette.	\$7.48
Prosciutto and Melon	Melon wrapped with prosciutto ham and black pepper.	\$7.48
Crispy Goat Cheese	Chevre fried until golden brown. Served with baby mixed greens, pine nutes and sun-dried tomatoes tossed in a honey balsamic dressing with balsamic drizzle.	\$7.66
Iron Skillet Mussels	Cultured mussels served on a hot iron skillet with clarified butter.	\$8.97
Patrizio Crab Cakes	Fresh Texas blue crab cakes served over baby greens with diced olives, tomatoes, spicy remoulade and basil aioli.	\$9.36

Soups

Zuppa Del Giorno	(Soup of the day).	\$4.48
Minestrone	From an old country recipe.	\$4.18

Specialty Breads

Garlic Bread	Spread with our homemade garlic butter.	\$2.79
Focaccia Bread	Served with herbed extra virgin olive oil.	\$3.28
Garlic Cheese Bread	Topped with garlic butter and provolone cheese.	\$3.52
Patrizio's Pepperoni Bread		\$5.13

Salads

House Salad	Mixed greens with tomatoes, carrots, beets, cucumbers, kalamata olives, romano cheese and croutons.	\$3.91
Caesar Salad	Crisp romaine lettuce with romano cheese and croutons in our Caesar dressing.	\$4.86
Tomato Mozzarella Salad	Sliced roma tomatoes, fresh mozzarella cheese and fresh basil. Served with basil pesto.	\$6.17
Hearts of Palm Salad	Marinated hearts of palm & cherry tomatoes with red onion. Tossed with baby mixed greens and a balsamic vinaigrette. Topped with pistachio nuts, chopped kalamata olives and capers. Served with focaccia croutons.	\$7.42
Caesar Salad	With grilled chicken, tomatoes and polenta croutons.	\$9.23
Insalata Alla Genovese	A cold pasta salad of bow tie pasta tossed with our basil pesto sauce, diced grilled chicken breast, and sun-dried tomatoes, topped with parmesan cheese and toasted walnuts.	\$9.55
Chopped Salad	Provolone cheese, pepperoni, salami, smoked ham, tomatoes, green onion, and pepperoncini. Tossed with a mix of romaine and iceberg lettuces and a red wine vinaigrette.	\$9.55
Chicken Parmigiana Salad	Crispy romano peppered chicken tossed with romaine lettuce, tomatoes, Caesar dressing and focaccia croutons.	\$9.86
Chicken Portabella Salad	Grilled chicken and portabella mushrooms on a bed of fresh spinach with caramelized onions, toasted pine nuts and honey-balsamic vinaigrette.	\$9.97
Grilled Chicken Salad	Sliced breast of grilled chicken mixed with lettuces, hearts of palm, artichoke hearts, red bell pepper, crisp bacon, toasted almonds, croutons & romano cheese. Tossed in our house dressing and topped with accent pesto.	\$10.11

Pizza

Medium Cheese		\$9.11
Calzone	Pepperoni, sausage and blend of 4 Italian cheese. Served with a side of tomato sauce.	\$8.13
Additional Toppings	Pepperoni, meatball, mushroom, red bell pepper, sun-dried tomato, black olive, salami, sausage, blue cheese, green bell pepper, tomato, green olive, bacon, roasted red pepper, onion, anchovy, artichoke.	\$1.71

House Specialties & Pasta

Spaghetti	With tomato sauce.	\$5.75
Spaghetti	with homemade meat sauce.	\$6.92
Baked Ziti	With tomato sauce and served with a blend of 4 cheeses.	\$6.98
Baked Ziti	With homemade meat sauce and served with a blend of 4 cheeses.	\$8.12
Capelli D'Angelo	Angel hair pasta with garlic, olive oil, fresh tomatoes and basil or marinara sauce.	\$6.98
Penne Caprese	Penne pasta tossed with asparagus, fresh tomatoes, almonds, parmesan, garlic and basil in a light white wine and lemon butter sauce.	\$7.80
Lasagna	A favorite family recipe.	\$7.88
Vegetable Lasagna	Layers of mushrooms, spinach, vegetables, ricotta cheese and marinara sauce. Served on sauteed spinach and mushrooms. A healthy choice.	\$8.35
Chicken and Mushroom Lasagna	Grilled chicken with mushrooms, spinach, garlic, romano and mozzarella cheese in a smoke gouda cream sauce. Served on sauteed spinach with tomatoe sauce.	\$9.62
Eggplant Parmesan	Crispy layers of golden eggplant and ricotta cheese, topped with mozzarella, fontina and romano cheeses and baked until perfection. Served with angel hair pasta and marinara sauce.	\$8.12
Angel Hair and Artichokes	Angel hair pasta tossed with artichoke hearts, tomatoes, mushrooms, fresh basil, sun-dried tomatoes and lemon butter.	\$8.12
Penne Enrico	Penne pasta with grilled asparagus, roasted red peppers, chili flakes and arugula. Tossed with parmesan and olive oil.	\$8.12

House Specialties & Pasta

Tortellini with Sun-Dried Tomato Pesto	Cheese tortellini with fresh tomatoes and basil in a sun-dried tomato pesto cream sauce.	\$8.12
Ravioli with Artichoke Hearts and Wine Sauce	Cheese filled spinach ravioli with artichoke hearts, tomatoes and black olives in a light white wine sauce.	\$8.12
Fettuccini Pappagano	Fettuccini pasta with crispy bacon, tomatoes, basil, and chili flakes. Tossed with a parmesan cream sauce.	\$8.23
Penne Arrabbiata (Spicy)	Penne pasta served with grilled Italian sausage, sweet red peppers and fresh basil. Tossed with a marinara sauce and crushed red pepper.	\$8.37
Conchiglie Con Spinaci	Shell pasta tossed with spinach, smoked bacon, oven-cured tomatoes and fresh basil in a robust alla panna sauce.	\$8.55
Pasta Primavera	Angel hair pasta with grilled summer vegetables and a rich chicken broth.	\$8.55
Linguini with Mussels	Linguini pasta tossed with cultured mussels. Sauteed with garlic, shallots, plum tomatoes, chili flakes and parsley in a white, red or pesto sauce.	\$8.89
Conchiglie Con Pollo	Sliced grilled chicken, roasted corn, peas, tomatoes and shell pasta tossed with a white wine cream sauce. Topped with a fresh herb and romano cheese gratin.	\$9.28
Chicken Romano	Breaded paillard of chicken breast and Italian herb essence with farfalle alfredo.	\$12.95
Veal Piccata	Paillard of veal tournedos with angel hair pasta and a white wine, caper, lemon butter reduction.	\$16.95
Frutti di Mare	Selection of mussels, clams, calamari and shrimp with linguini pasta and a spicy tomato sauce.	\$21.95
Beef Medallions	Sauteed medallions of beef with seasonal vegetables and rosemary potatoes.	\$24.95

Sides

Meatballs in Tomato Sauce		\$3.78
J&J Grilled Italian Sausage		\$5.15
Meat Sauce		\$2.14
Grilled Chicken		\$4.57

Desserts

Tirami Su	Espresso flavored ladyfingers with mascarpone cheese, rum and chocolate.	\$5.75
Double Chocolate Cake	Flourless chocolate cake served with raspberry sauce.	\$6.01
Pane Budino	A generous portion of warm chocolate chip and rum raisin bread pudding with caramel sauce and vanilla bean ice cream.	\$6.01
New York Style Cheesecake	A classic with raspberry sauce.	\$6.01
Italian Cream Cake	A rich layered cake with almonds and cream filling served with fresh strawberries and raspberry sauce.	\$6.80
Biscotti	An assortment of homemade Italian twice-baked cookies served with chocolate sauce for dipping.	\$4.18
Fresh Fruit Gratin	Assorted seasonal berries in a custard sauce glazed with a sugar crust and garnished with mint. Served with a biscotti cookie.	\$6.80
Cappuccino Pie	An espresso ice cream specialty with chocolate sauce.	\$6.01
Double Chocolate Espresso Mousse	A rich dark chocolate mousse flavored with espresso and served with biscotti.	\$6.01
Ricotta Cake	Traditional Italian ricotta cake with lemon sauce.	\$6.23