



APPETIZERS

CALAMARI FRITTI \$8

Lightly battered squid fried and served with  
homemade marinara sauce

RISOTTO FRITTERS \$8

Risotto stuffed with mozzarella cheese lightly battered  
and deep-fried

BRUSCHETTA \$7

Diced tomatoes and roasted bell peppers marinated in  
olive oil, garlic, basil, and a touch of pesto served over  
fresh baked bread and topped with feta cheese

OYSTERS FIORENTINA \$10

Broiled oysters topped with spinach, bacon, and  
onion, drizzled with white wine lemon butter sauce

PASTEIS DE BACALHAU E CAMAROE\$ \$9

Cod and shrimp fritters

CHOURICO ASSADO \$7

Portuguese sausage with sautéed onions and black  
olives

SALADS

\*GARDEN SALAD \$3.5

Mixed salad greens with tomatoes, chick peas, and  
carrots in our homemade creamy Italian dressing.

\*CAESAR SALAD \$4.5

Traditional Caesar salad tossed in our home-made  
Caesar dressing. Make it a dinner salad with your  
choice of chicken, shrimp, or steak for \$12.

MONZA SALAD \$12

Your choice of grilled shrimp, chicken, or steak served  
over a bed of mixed baby greens with tomatoes,  
onions and walnuts. Served in a balsamic vinaigrette  
dressing.

SANDWICHES

(ALL SANDWICH SERVED ON ASIAGO CHEESE CIABATTA BREAD)

VEAL PARMIGIANA \$9

Veal lightly breaded, topped with tomato sauce,  
mozzarella cheese, and baked to perfection on

MEATBALL MARINARA \$8

Homemade meatballs in a zesty marinara

GRILLED CHICKEN \$8

Grilled chicken sandwich, onions and peppers creamy  
Italian dressing

ITALIAN SAUSAGE \$8

Logan’s local Mild Italian sausage with onions and  
peppers

DESSERT

PERSNICKETY CAKES \$6.5

German Chocolate, Red Velvet, Strawberry Cheese  
Cakes, Chocolate, Carrot Cake

CLASSIC ITALIAN BOMBA \$6.5

Classic Vanilla & Chocolate

SORBET \$6

Raspberry, Mango, Lemon, or Mix \$5

CRÈME BRULEE \$6

WOOD FIRE BRICK OVEN PIZZA

*Our wood fire pizzas have a mind of their own, when  
they ready to come out, they come out. They great for  
sharing. If they get a touch of black that’s perfectly  
normal for rustic wood fire pizza.*

MONZA \$12

Mozzarella cheese, pepperoni, Italian sausage, chicken,  
and marinara sauce

MARGARITA \$12

Fresh mozzarella, fresh tomato, basil, and a touch of  
marinara sauce

TUSCAN \$12

Fresh mozzarella, sundried tomato, basil, prosciutto,  
and pesto

PRIMAVERA \$12

Shredded mozzarella cheese, artichoke hearts,  
mushrooms, onions, and bell peppers with tomato sauce

SEAFOOD \$16

Mozzarella cheese, Calamari, Shrimp, and Scallops in a  
rose cream sauce

FOUR CHEESE \$12

Mozzarella, ricotta, feta, parmesan in garlic olive oil

MEAT HEAD \$14

Meatballs, Italian sausage, bacon, pepperoni, and  
Prosciutto in spicy tomato sauce

TRADITIONAL CHEESE \$10

Shredded mozzarella cheese and tomato sauce

TRADITIONAL PEPPERONI \$11

Shredded mozzarella cheese and tomato sauce

PASTA

(ALL PASTA \$4 OFF BEFORE 4PM)

JACK’S SPECIAL \$17

An Old Town legend’s recipe. Cappelini pasta in a  
white wine lemon butter sauce with shrimp, crab and  
scallops. Jack asked us to tell the world, so we did. (Jack  
says, “you’re welcome!”)

CAPELLINI WITH MEATBALLS \$13

Angel hair pasta tossed with homemade meatballs in a  
fresh tomato garlic olive oil

TORTELLINI CREMA ROSA \$13

Tri-color cheese filled tortellini sautéed with mushrooms  
and chicken, in a rose cream sauce

TORTELLINI CHICKEN ALFREDO \$14

Tortellini pasta tossed with chicken and alfredo sauce

AGNOLOTTI CON PESTO \$14

Spinach stuffed agnolotti with artichoke hearts in a  
pesto cream sauce

FOUR CHEESE RAVIOLI ALFREDO \$14

Home made four cheese ravioli in alfredo sauce

PENNE CILANTRO \$16

Penne pasta tossed with bell peppers, onions, and filet  
tips in cilantro lime sauce

LINGUINE VONGOLE \$16

Linguine pasta with baby clams in red clam sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.