



Specializing in Southern Italian Cuisine
House Made Pasta, Fresh Ingredients & Daily Baked Focaccia Bread

LUNCH

Antipasti

Garlic Bread Garlic Butter, Chopped Parsley, Extra Virgin Olive Oil	6
Lobster Arancini Risotto Fritters, Parmesan, Spicy "Arrabiata" Marinara Sauce	14
Bruschetta al Pomodoro Fresh Diced Tomatoes, Garlic, Basil, Olive Oil, Toasted Bread	8
Calamari Fritti Parmesan, Chili Flake, Served with two Sauces Marinara and Aioli	12
Antipasto Board Soppresata, Salami, Capicola, Italian Cheeses, Accompaniments	23
House Made Meatballs Veal Meatballs, Parmesan, Mediterranean Herbs, Marinara Sauce	13

Soup and Salad

Minestrone alla Calabrese Mixed Vegetables, Cannellini Beans, Basil and Tomatoes	7
Caprese Salad Tomatoes, Mozzarella, Extra Virgin Olive Oil, Basil	12
Italian Bibb Apples, Gorgonzola, Dried Cherries, Champagne Vinaigrette	13
Mixed Greens Salad Cherry Tomatoes, Cucumbers, Radishes, Focaccia Croutons	10
Caesar Salad Romaine Lettuce, Focaccia Croutons, Parmesan Crisp	11
Searched Chicken 4oz add \$4 Garlic Shrimp (4) add \$7 Grilled Salmon 6oz \$9	
Chopped Salad Chicken, Mozzarella, Pepperoni, Feta, Tomatoes, Kalamata Olives, Italian Dressing	15

Pizza

BBQ Chicken BBQ Sauce, Smoked Gouda, Red Onions, Cilantro	15
Margherita Mozzarella, Red Sauce, Fresh Basil	14
Meat Lovers Soppresata, Finocchio Sausage, Pepperoni, Red Sauce	15
Three Cheese Mozzarella, Parmesan, Provolone, Garlic Oil, Rosemary	12
Pepperoni Mozzarella, Parmesan, Provolone, Red Sauce	13
Seafood Shrimp, Tomato, Mozzarella, Chili Flakes, Onions, Roasted Garlic	15
Vegetarian Grilled Vegetables, Pesto, Mozzarella	14

Calzone

Calzone Barese Spicy Tomato Sauce, Mozzarella, Sausage, Garlic and Sweet Onions	15
Calzone Verdure Goat Cheese, Eggplant, Artichoke Hearts, Zucchini, Tomato Pesto	15
Calzone Mama Mia Meatballs, Mozzarella, Tomato Sauce	15

Duane and Kelly Roberts "Keepers of the Inn"

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any allergy of any type of food



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Pasta

Innkeepers Spicy Penne The Innkeepers favorite, Penne Pasta , Spicy Italian Sausage, Tomato, Parmesan, Scallions, Paprika Cream Sauce	18
Lasagna alla Bella Trattoria Veal, Mozzarella, Spinach, Ricotta and House Made Red Sauce	17
Linguine al Nero di Sepia Shrimp, Calabrese “Nduja” Sausage, Roasted Tomatoes, Arugula	23
Spaghetti alla Puttanesca Capers, Olives, Garlic, Tomato, Basil, Anchovies	21
Shrimp Carbonara House Made Linguine, Smoked “Pancetta” Italian Bacon, Peas, Egg Yolk	25
Cacio e Pepe Fresh Spinach Spaghetti, Cacio Cheese, Black Pepper	18
Linguine alle Vongole Littleneck Clams, Garlic, White Wine Sauce	25
Spaghetti Meatballs House Made Meatballs, Red Sauce, Parmesan, Mediterranean Herbs	19
Rigatoni Bolognese House Made Rigatoni, Veal Ragù	19

(Gluten Free Pasta Available Upon Request)

Panini

Sandwiches - Served 11am-4pm

Panino con Salmone Affumicato	12
Smoked Salmon, Onion Jam, Cucumbers and Cream Cheese	
Smoked Turkey and Brie	12
Sun Dried Tomato Tapenade, Arugula, Basil Aioli	
Oven Roasted Vegetable	12
Roasted Egg Plant, Squash, Onions, Basil Pesto, Mozzarella Cheese	
Grilled Chicken	12
Chicken, Caramelized Onions, Mozzarella, Mushrooms	

Contorni

Meatballs (2) \$5	Side of Pasta \$4	Mixed Vegetables \$5	Mushrooms \$6
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