

PIZZA

AVPN CERTIFIED MAESTRO PIZZAIOLO

*Johncarlo "JC" Ferraiuolo

GLUTEN-FREE *\$3

ROSSE

Marinara	12
sauce, oregano, fresh garlic, basil, EVOO	
Margherita	15
sauce, mozzarella, basil, EVOO	
Regina Margherita	19.50
sauce, mozzarella, cherry tomatoes, mozzarella di bufala, basil, EVOO	
Cheese Pizza	14
sauce, shredded mozzarella	
Pepperoni	15
sauce, shredded mozzarella, pepperoni	
Nonna	20
marinated San Marzano tomatoes, mozzarella di bufala, garlic, oregano, basil, EVOO	
Prosciutto	17.50
sauce, mozzarella, prosciutto di parma, basil, EVOO	
Cotto e Funghi	17.50
sauce, mozzarella, prosciutto cotto, mushrooms, basil, EVOO	
Capricciosa	18.50
sauce, mozzarella, prosciutto cotto, mushrooms, artichoke, basil, EVOO	
Vegana	16
sauce, oregano, mushrooms, cherry tomatoes, arugula, basil, EVOO	
Quattro Stagioni	19.50
sauce, mozzarella, prosciutto cotto, salame felino, artichoke, olives, basil, EVOO	
Salsiccia	17
sauce, mozzarella, fennel sausage, basil, EVOO	
Carne	18.50
sauce, mozzarella, pepperoni, sausage, salame calabrese, basil, EVOO	
Diavola	17.50
sauce, mozzarella, salame calabrese, basil, EVOO	
Acciughe	16.50
sauce, mozzarella, capers, anchovies, olives, oregano, basil, EVOO	

BIANCHE

Focaccia	9
rosemary, coarse sea salt, EVOO	
Bufalina	19.50
mozzarella di bufala, marinated cherry tomatoes, oregano, basil, EVOO	
Prosciutto & Arugula	18.50
mozzarella, cherry tomatoes, oregano, arugula, Prosciutto di Parma, parmigiano, basil, EVOO	
Porcini	19
mozzarella, porcini mushrooms, smoked mozzarella, arugula, truffle oil, basil	
Affumicata	18
smoked mozzarella, fennel sausage, mushrooms, parmigiano, basil, EVOO	
Carciofi	18
smoked mozzarella, artichoke hearts, mushrooms, parmigiano, basil, EVOO	
Dino	18
salame felino, kalamata olives, smoked mozzarella, basil, truffle EVOO	
Bianca	17
ricotta, mozzarella, garlic, Parmigiano, cracked pepper, basil, EVOO	
Truffle	18
mozzarella, mushrooms, arugula, parmigiano, basil, truffle oil	
Mugello	20.50
mozzarella, mushrooms, arugula, prosciutto di parma, parmigiano, basil, truffle oil	
Scuderie 🐾	22
smoked mozzarella, speck, arugula, burrata, truffle oil, basil, EVOO	
Gorgonzola	22
caramelized onion, speck, gorgonzola, mozzarella, thyme, EVOO	
Zest	18
mozzarella, prosciutto cotto, arugula, lemon infused olive oil, parmigiano, basil	
Quadrifoglio	22
basil pesto, mozzarella, ricotta, sun dried tomatoes, pine nuts, basil, EVOO	
Calzone	17.50
ricotta, prosciutto cotto, mushrooms, mozzarella, basil, EVOO	
Calzone Piccante	18.50
ricotta, salame & peperoncino calabrese, mushrooms, mozzarella, basil, EVOO	

18% gratuity will be added to parties of 6 or more.



ADD: Shrimp \$7 Chicken \$8

Carbonara spaghetti, guanciale, egg, pecorino	20.50
Penne Amatriciana tomato, guanciale, garlic	21.75
Spaghetti e Polpette red sauce, homemade meatballs	21.75
Spaghetti allo Scoglio clams, mussels, shrimp & garlic in a marinara sauce	23.75
Fusilli Pollo e Pesto housemade pesto, chicken	22.50
Penne Puttanesca red sauce, kalamata olives, anchovies, capers	22.50
Spaghetti alle Vongole fresh clams, garlic, white wine sauce & parsley	22.50
Rigatoni alla Bolognese housemade meat sauce	20.50
Risotto Funghi Porcini creamy rice, porcini mushrooms	22.50
Lasagna Emiliana housemade bolognese, bechamel	19.50
Fettucine Gamberi e Pancetta shrimps, Italian bacon sauteed in vodka sauce	23.50
Fusilli Boscaiola ham, greek olives, mushrooms in a light vodka sauce	23.50

Small Plates

Tagliere Affettati e Formaggi Italian cold cuts & cheeses, served with a variety of accompaniments - serves 2	26
Prosciutto e Burrata prosciutto di parma, burrata, crostini	15
Bruschettone homemade bread, cherry tomatoes, burrata, basil	11
Carciofi alla Romana oven-roasted artichokes, garlic, capers, lemon	13
Truffle Fries potatoes, truffle oil, parmigiano	11

Polenta Fritta fried cornmeal bites, parmigiano, marinara or formaggi sauce	11	Caprese fresh tomatoes, mozzarella, basil, EVOO	13
Polpette al Sugo beef & pork meatballs, parmigiano, basil, toast	13	Insalate Radicchio radicchio, walnuts, goat cheese, balsamic vinegar	11
Calamari Fritti fried squid and shrimp, lemon, marinara or spicy aioli	16	Cavoli di Bruxelles brussel sprouts, pancetta, balsamic vinegar	12
Broccoli Grigliati roasted broccolini, lemon, chili, pecorino, bell pepper coulis	12	Caesar Salad romaine, parmigiano, croutons	12

PASTA

A Modo Mio "Pasta My Way"

Gluten-free spaghetti & Rigatoni available

Choose Your Shape

*ask your server for the shape of the day

Pappardelle Ravioli* Fettucine Gnocchi



+\$3



+\$2

Choose Your Sauce

Bolognese 22

tomato meat sauce made with ground pork and beef

Salsiccia 22

creamy tomato sauce made with Italian fennel sausage, garlic and butter

Arrabiata 23

spicy tomato sauce made with dried red chili peppers, garlic and housemade chili oil

Formaggi 22

creamy cheese sauce made with mozzarella, parmigiano and fontina

Funghi 23

mixed mushroom sauce made with onion, thyme, garlic and vegetable stock

Pesto 23

fresh basil, garlic, pine nuts, parmigiano and olive oil

Our pasta is cooked al dente unless otherwise requested.

Ristorante Illando Specials

Ravioli all'Aragosta 23.50

lobster ravioli sauteed with crab in a creamy vodka sauce

Risotto Pescatora 23.50

clams, mussels, shrimp & garlic in a marinara sauce

Tortelloni Brasato 22.50

filled with short ribs & sauteed with butter & sage

