

## Insalate

### MOZARELLA CAPRESSE 17

Fresh imported mozzarella, fresh tomatoes & basil accompanied with balsamic vinegar and italian oil.

### MOZARELLA CAPRESE WITH PROSCIUTTO 18

Fresh mozzarella, tomatoes, basil, prosciutto, balsamic vinegar and italian oil.

### CAESAR SALAD 14

Romain lettuce, parmigiano cheese, croutons, homemade caesar dressing.

### TUNA CAESAR SALAD 16

Romaine lettuce with our famous house caesar dressing and fresh croutons.

### PAPA'S SALAD 17

Lettuce, tomato, mix of vegetables and pepperonccini.

### CHICKEN CAESAR SALAD 16

Romaine lettuce with our famous house caesar dressing and fresh croutons.

### SHRIMPS CAESAR SALAD 19

Romaine lettuce with our famous house caesar dressing and fresh croutons

### ANTIPASTO 17

Lettuce, tomato, black olives, green olives, pepperonccini, ham, capicola (italian ham) salami & cheese.

## Antipasti

### GARLIC ROLLS 8

Made from scratch, fluffy homemade pull-apart rolls slathered in garlic herb butter with fresh garlic in olive oil

### BURRATA 16 (ADD PROSCIUTTO) 5

Creamy fresh mozzarella cheese served over a bed of arugula, with cherry tomatoes and balsamic glaze.

### BRUSCHETTA SICILIANA 14

Slices toasted italian bread with melted mozzarella cheese. topped with tomatoes marinated in garlic, olive and basil.

### MOZZARELLA MILANESE 15

Fresh fried mozzarella cheese with marinara sauce and parmesan cheese on top.

### SAUTEE MUSHROOMS 13

Oil & garlic, tomato sauce or fradiablo sauce.

### \*FRESH MUSSELS 19

Simmered in white wine, garlic and basil oil

### CALAMARI FRITI 19

Fresh squid fried, served with marinara sauce.

### GARLIC CALAMARI 19

Fresh calamari fried with garlic.

### CHICKEN WINGS Dz. 16

Delicious fried wing, served with hot sauce.

### GARLIC SHRIMP 17

Fresh shrimp sautee with white wine, garlic & basil.

**NEW**

### OCTOPUS 28

Octopus in lemon & garlic sauce on arugula and cheery tomatoes

## Zuppa

### MINISTRONE 11

Homemade vegetable soup.

### CHICKEN SOUP 11

Homemade chicken soup with pasta.

### STRACIATELLA FIORENTINA 12

Classic italian soup.

# Pasta tradizionale

## CREATE YOUR OWN 18

### PASTA

Spaghetti, Fettuccini, Gnocchi  
Penne, Meat Ravioli, Spinach  
& Cheese Ravioli

### SAUCE

Alfredo, Marinara Sauce, Meat Sauce  
Oil & Garlic, Pesto, Pink Sauce

### PROTEIN ADDS

Chicken 7  
Shrimp 8  
Meat Balls 8

### FETTUCCINE CARBONARA 20

Onion, bacon, parsley and romano cheese.

### TORTELLINI GORGONZOLA 22

Pasta ring filled with cheese & fresh herbs served  
with gorgonzola sauce.

### EGGPLANT PARMIGIANA 20

Sliced & butter dipped eggplant with mozzarella finished  
with marinara sauce served with spaghetti pasta.

### BAKED ZITI 20

Ziti pasta with mozzarella cheese in marinara  
and ricotta baked to perfection.

### <sup>NEW</sup> FUNGI PASTA 23

Fettuccine Pasta with Mushrooms marinated in reduce  
Alfredo Sauce topped with truffle oil.

### <sup>NEW</sup> SPAGUETTI ALLA PUTTANESCA 22

Pasta with anchovies, tomatoes, caper's, kalamata olives,  
red peppers flakes, extra virgin oliveparmesan cheese in  
our famous homemade marinara sauce

### <sup>NEW</sup> SPAGUETTI AL PESTO E GAMBERI 25

Gluten Free Spaguetti with shirimp, mushrooms and  
homemade pesto sauce.

### GNOCCHI ALLA GORGONZOLA 22

Homemade potato dumplings served in ligh cream sauce  
with parmigiano and gorgonzola cheese.

### \*RAVIOLI PAPA'S 25

Pasta pillows filled with crab & lobster, cooked in pink  
sauce with fresh mushrooms and onions.

### STUFFED SHELLS 20 GF

Pasta shells stuffed with ricotta cheese parmigiano  
topped with red sauce & mozzarella.

### CANNELLONI 22

Pasta tubes filled with meat & spinach, topped with parmesan  
cheese served in our homemade pink sauce.

### LASAGNA PAPA'S 22

Homemade layers of pasta, ricotta cheese, mozzarella  
white our famous meat sauce.

### STUFFED GNOCCHI 22

Butter with fresh tomato and basil.

### <sup>NEW</sup> CACIO E PEPE 25

Bucatini pasta, rich pecorino cheese, fresh pepper.

### PASTA RUSTICA 22

Fettuccine pasta with mushrooms, italian sausage,  
sundried tomatoes, parmesan cheese & olive oil.

### <sup>NEW</sup> PENNE ALLA VODKA 23

Fresh tomato, garlic, pink sauce and grilled chicken with a  
touch of vodka.

### <sup>NEW</sup> BUCATINI PASTA 24

Bucatini pasta with creamy alfredo sauce, prosciutto, cherry  
tomatos, peas and sundried tomatoes.

# Risotto

### \*FRUTTI DI MARE 28

Risotto in an array of fresh seafood.

### PORCINI 26

Risotto with porcini mushrooms.

### <sup>NEW</sup> DOLCE VITA 28

Risotto, diced shrimp, spinach and goat cheese.

# Carni

All dinners include spaghetti pasta

### PARMIGIANA 20

Breaded veal with marinara sauce and  
melted mozzarella.

### \*FRANCESE 22

Veal dipped in egg with lemon sauce.

### MARSALA 22

Veal sauteed with fresh mushrooms in  
marsala wine.

### PICCATA 23

Veal sauteed with white wine, lemon  
butter & capers.

### OUR FAMOUS DISH 20

Homemade sausage dinner italian sausage  
salted with onion, green pepper, marinara  
sauce.

### LOMBATA PARMIGIANA 45

Veal chop lightly breaded and topped with  
marinara sauce and mozzarella.

# Dalla

**PARMIGIANA 19**  
Breaded breast of chicken, topped with red sauce & mozzarella.

**\*FRANCESE 22**  
Deep in eggs and sauteed with lemon butter sauce.

**MARSALA 23**  
Sauteed with mushrooms & finished in a dry marsala wine.

**CACCIATORE 23**  
Sauteed in wine, marinara sauce, onion, mushrooms, roasted peppers served over spaghetti pasta.

**GRILLED BREAST 23**  
Grilled chicken with side of pasta with homemade marinara sauce.

**PAPA'S 22**  
Breast chicken with mushrooms, onion in our famous pink sauce

**PICATTA 22**  
Sauteed chicken breast in lemon butter, capers and white wine sauce

# Desce

## SALMON

• **PAPA'S 24**  
With mushrooms and onions in pink sauce

• **BROILED 22**

• **\*FRANCESE 24**  
Deeped in eggs and sauteed with lemon & butter sauce

• **PICATTA 24**  
Sauteed in lemon, butter , capers and white wine sauce

**SCAMPI 26**  
Shrimps sauteed in olive oil, garlic, lemon sauce & herbs over spaghetti pasta.

**SHRIMP PAPA'S 26**  
Shrimps sauteed with mushrooms and onions, in pink sauce over spaghetti pasta.

**BRANZINO 32**  
Broiled Branzino filet in olive oil. on, garlic and withe wine.

**\*CLAMS DINNER 20**  
Clams sauteed in olive oil and garlic or tomato sauce. ( putanesca sauce add: 1.25 )

**\*MUSSELS DINNER 20**  
Mussels sauteed in olive oil and garlic or tomato sauce. ( putanesca sauce add: 1.25 )

**\*SEAFOOD COMBO FOR ONE: 35**  
Shrimps, clams, calamari, mussel, baby clams, fresh mushrooms, octopus, onions in pink sauce.

**\*SPAGUETTI NERO DI SEPPIA 29**  
Black Pasta in Alfredo sauce with shrimp and calamari.

# Le Pizze

**Toppings** Add: Personal 1/ Medium 1.75 / Large 2

Pepperoni, Ground beef, Green peppers, Fresh mushrooms  
Black olive, Artichokes, Bacon, Basil  
Pepperoncini, Extra cheese, Sausage, Ham  
Onions, Green olive, Anchoviess, Fresh tomatoes, Fresh garlic

**Special Toppings** Add: Personal 1.50/ Medium 2.50 / Large 3

Chicken, Shrimp, Eggplant  
Broccoli, Riccotta, Prosciutto  
Pineapple, Spinach, Gorgonzola, Meatball

**Introducing Di Papa's S&L ( Shrimp & Lobster ) 14" 25**

A novel Di papa's creation that enhances flavor on a pizza topped with shrimps and lobsters.

**NEW**  
**QUATTO FORMAGGI 14" 20**

	8"	14"
CLASSIC	11	17
ALL THE WAY	15	21
HAWAIIAN	14	20
VEGETARIAN	15	21
FUGAZETTA	14	18
MARGARITA	14	20
WHITE	13	18
MEAT LOVER	15	21
CAULIFLOWER PIZZA	17	
CALZONE	18	
CALZON CAPRICIOUS	21	

Stuffed with mozzarella, parmesan, gorgonzola cheese, riccota, ham and 2 eggs yolks.

## Flat breads

**FIG-GOAT CHEESE 19**  
Dried Mission Figs / Honey / Béchamel / Caramelized Shallots, Candied Walnuts

**DI PARMA 19**  
Prosciutto/Arugula/Fresh Tomato Sauce/Mozzarella

# Children menu 11

- SPAGHETTI WITH MARINARA SAUCE
- FETTUCCINI ALFREDO
- FETTUCCINI ALFREDO WITH CHICKEN
- TORTELLINI ALFREDO
- CHICKEN FINGER WITH FRENCH FRIES

## Beverages

- APPLE JUICE 4
- ORANGE JUICE 4
- SODAS OR ICE TEA 3
- SODA CAN 3
- PELLEGRINO 7
- ACQUA PANNA 7

## Coffees

- ESPRESSO 2.75
- CORTADITO 3.25
- COFFEE W/ MILK 4
- HOT TEA 4

- FROZEN FRESH LEMONADE 8
- FROZEN MINT LEMONADE 9

## Desserts

- TIRAMISU 8
- OREO CHOCOLATE CAKE 8
- CRÉME BRÛLLÉ 13
- CHOCOLATE MOUSSES 8
- FLAN 8
- CANNOLI 9
- CHOCOLATE LAVA CAKE W/ ICE CREAM 15
- CRÉME BRÛLLÉ CHEESE CAKE W/ ICE CREAM 15
- LIMONCELLO DE LA NONA W/ ICE CREAM 15
- AMARETTO BISCUIT CAKE W/ ICE CREAM 15

CONSUMING **RAW** OR UNDERCOOKED MEATS, BEEF, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF BORNE ILLNESS  
SPECIALLY IF YOU HAVE CERTAIN MEDICAL

SALE TAX IS NOT INCLUDED. PRICE SUBJECT TO CHANGE W/OUT PREVIOUS NOTICE

# Sparkling, Whites & Rose

	GLASS	PICCOLO (2 glasses)	BOTTLE
<b>PROSECCO DOC</b> BEATO BARTOLOMEO BREGANZE, VENETO, ITALY 187 ML		15	
<b>SPUMANTE SAINT VALENTINE</b> VILLA JOLANDA, VENETO, ITALY 187 ML		15	
<b>MOSCATO</b> VILLA JOLANDA, VENETO, ITALY 187 ML		15	
"BIANCO MIO" <b>MOSCATO</b> CASCINA FONDA, PIEMONTE, ITALY			32
"MIRAVENTO" <b>MOSCATO ROSE</b> VALLEBELBO, PIEMONTE, ITALY			30
<b>SANGUE di GIUDA</b> CASTEGGIO, OLTREPO PAVESE, ITALY			32
"COLLINE SAN GIORGIO" <b>PINOT GRIGIO</b> BEATO BARTOLOMEO, VENETO, ITALY Light - bodied, dry and crisp, notes of sweet flavors like citrus, green apple, honey	9		36
"COLTERENZIO" <b>PINOT GRIGIO</b> SCHRECKBICKL, ALTO ADIGE SUDTIROL, ITALY Well bodied, hints of pear and apple, with mineral notes and linden blossom			35
"ITALO CESCO" <b>PINOT GRIGIO</b> CESCON, VENETO, ITALY Intense, elegant, with fruity notes of peach and citrus fruits			42
"BRANCIFORTI" <b>CHARDONNAY</b> FEUDI BORDONARO, SICILIA, ITALY Well structured, reminds tropical fruits like pineapple and citrus, as well as vanilla, hazelnut	9		36
"PETRIZZA" <b>VERMENTINO di GALLURA</b> MASONE MANNU, SARDEGNA, ITALY Elegant floral and fruity aromas enriched with citrus notes. Fresh and fruity with an almond aftertaste	9		32
"ORGANIC" <b>SAUVIGNON BLANC</b> REDENTORE, VENETO, ITALY Pale yellow color and its complex and aromatic scents, with notes of jasmine, peach and mint	9		36
"ESCUDO ROJO RESERVA" <b>CHARDONNAY</b> ESCUDO ROJO, CHILE Tropical fruit flavors together with notes of toasted almond and mild spices such as cumin and cinnamon	9		36
"ESCUDO ROJO RESERVA" <b>SAUVIGNON BLANC</b> ESCUDO ROJO, CHILE Subtle notes of white blossom and guava, leading into an intense and dense midpalate	9		36
"O LUAR DO SIL" <b>GODELLO</b> PAGO DE LOS CAPELLANES, SPAIN Powerful, spicy, ripe fruit, floral, citrus fruit. Palate: long, ripe fruit, flavourful			42

# Red Wines

	GLASS	BOTTLE
"AIDA" <b>MONTEPULCIANO D'ABRUZZO</b> MARCHESI de` CORDANO, ABRUZZO, ITALY	9	32
<b>SANGIOVESE</b> Basket Flask BORGESSE, TUSCANY, ITALY	9	35
ORGANIC <b>MERLOT</b> No addes sulfites - REDENTORE, VENETO, ITALY	9	35
ORGANIC <b>CABERNET SAUVIGNON</b> No addes sulfites - REDENTORE, VENETO, ITALY	9	35
"ESCUDO GRAN RESERVA" <b>CABERNET SAUVIGNON</b> BARON PHILIPPE de ROTSCHIL, CENTRAL VALLEY, CHILE		42
"AMBRA" <b>SUPERTUSCAN (CABERNET BLEND)</b> TOSCANA, ITALY		60
"VILLA CHIGI" <b>CHIANTI DOCG</b> POGGIO BONELLI, TOSCANA, ITALY	9	33
"POGGIO BONELLI" <b>CHIANTI CLASSICO DOCG</b> POGGIO BONELLI, TOSCANA, ITALY		42
"AYMARA" <b>MALBEC</b> AYMARA ESTATE, MENDOZA, ARGENTINA		35
"CAVA DON NICASIO" <b>MALBEC RESERVA</b> BODEGAS IACCARINI, MENDOZA, ARGENTINA	9	42
"SABAGHINA" <b>PINOT NOIR</b> SABAGHINA, OLTREPO PAVESE, ITALY		32
"FANOVA" <b>PRIMITIVO</b> TERRE CARSIICHE 1919, PUGLIA, ITALY		52
"CHIARAMONTE" <b>NERO D'AVOLA</b> FIRRIATO, SICILIA, ITALY		36
"CASALE del GIGLIO" <b>SHIRAZ</b> LAZIO, ITALY		42
"PAGO DE LOS CAPELLANES" <b>JOVEN ROBLE</b> RIBERA DEL DUERO, SPAIN		45
"GIACOMO GRIMALDI" <b>BAROLO DOCG</b> PIEMONTE, ITALY to Barolo is aged for a total of 22-24 months: 50% barriques and 50% larger casks. It has floral and black pepper scents that lead flavors of cherry and strawberry. A matrix of dense, dusty tannins exerts its influence mid-palate through the finish.		85
"LE OMBRE" <b>SUPERTUSCAN</b> <b>CABERNET FRANC, MERLOT, SANGIOVESE</b> POGGIO MANDORLO, TUSCANY, ITALY The bouquet is very fine and complex, notes of dark fruit prevail, especially blackberry, its depth being completed by the mineral flavour of wet stone and herbal notes of liquorice, with a hint of tobacco and leather. It has a long, intense balsamic finish.		80
ORGANIC "PODERE LA PACE" <b>CABERNET FRANC</b> PODERE LA PACE, TOSCANA, ITALY It is characterized by a vibrant aromatic complexity: notes of small dark fruits alternate with sensations of spices, cocoa powder and roasted coffee.		85
"SANTA GIULIA" <b>BRUNELLO di MONTALCINO DOCG</b> It's aged 36 months in Slavonian Oak Casks. Aromas of tilled soil, cassis and spice emerge from the glass. The ripe, approachable palate offers black cherry jam, star anise and clove alongside smooth tannins.		75
"PESQUERA" <b>TINTO CRIANZA</b> RIBERA DEL DUERO, SPAIN The oak is harmoniously integrated bringing flavours Asilky, elegant entry on the palate. Deliciously rich with intense red berry fruit hints of toast and vanilla, characteristic of a wine aged in American oak.		70
"PAGO DE LOS CAPELLANES" <b>TINTO CRIANZA</b> RIBERA DEL DUERO, SPAIN The notes of the vanilla melt with aromas of ripe fruit, black fruit, and berries. It has a soft mid-palate.		70