

## Insalata

STAGIONE SALAD \$13.50 G.F. (V)  
Arugula, cherry tomatoes, black and green olives,  
lemon vinaigrette dressing and shaved parmesan

PEZZI DEL MIO CUORE SALAD \$15.50 G.F. (V)  
Mixed greens, cranberries, caramelized walnuts,  
corn, pear, goat cheese, and blood orange dressing

ISLAND SALAD \$13.50 G.F.  
Baby iceberg, bacon, gorgonzola, cherry tomatoes, and ranch dressing

CLASSIC CAESAR SALAD \$13.50  
Whole leaf romaine heart, croutons, shaved parmesan, and caesar dressing

CAPRICCIOSA SALAD \$14.50 G.F. (V)  
Baby spinach, red grapes, blueberries, strawberries, goat cheese, and italian dressing

BREZZA DOLCE \$15.50 G.F. (V)  
Mixed greens, palmito, avocado, chopped fresh mozzarella, strawberries,  
red grapes, and pomegranate dressing

## Pastas

BUCATINI AL PESTO \$22.00  
Bucatini pasta, pesto sauce with crumble pistachios on top

LASAGNA ALLA BOLOGNESE \$22.50  
Layers of wide homemade pasta sheets with meat sauce, parmesan cheese,  
and bechamel au gratin

RAVIOLI DI RICOTTA \$20.00 (V)  
Homemade ravioli stuffed with spinach ricotta served with butter, sage,  
and shaved parmesan cheese on top

RAVIOLI DI CARNE \$24.50  
Homemade ravioli stuffed with 100% angus beef served in mushrooms,  
brandy cream sauce, and parmesan cheese

RAVIOLI DI ARAGOSTA \$26.50  
Homemade ravioli stuffed with lobster meat and ricotta cheese  
served in vodka cream sauce with shrimp and asparagus

CHEESE TORTELLINI \$24.95  
With sausage, mushrooms, and pesto cream sauce

GNOCCHI ALL CAPRESSE \$21.50 (V)  
Homemade potato dumplings served in tomato sauce with melted mozzarella  
cheese and fresh burrata on top

RIGATONI ALLA AMATRICIANA \$23.95 G.F.  
Sauteed shallots, olive oil, pancetta, chopped tomato, and basil in white marinara sauce

SPAGHETTI CARBONARA \$23.95  
Sauteed onions, brandy, wine, egg yolk, pancetta, a touch of cream, and parmesan cheese

SPAGHETTI CON POLPETTE \$23.95  
Spaghetti pasta in marinara sauce, olive oil, and fresh basil served with homemade  
100% angus beef meatballs stuffed with mozzarella cheese

LINGUINE ALLE VONGOLE \$24.95  
Linguine pasta with sauteed Manilla clams, cherry tomatoes, olive oil, garlic,  
and italian parsley in white wine sauce

TAGLIERINI NERI AL FRUTTI DE MARE \$26.95  
Taglierini squid ink pasta with sauteed clams mussels, calamari, and shrimp served in  
olive oil, garlic, chopped tomatoes, parsley, white wine marinara sauce

FETTUCCHINE ALLA VODKA CON POLLO \$25.95  
Sauteed shallots, chicken, vodka, wine, and tomato cream sauce

ORECCHIETTE CON SALSICCIA \$23.95  
Ear shaped pasta finished with sauteed garlic, olive oil, italian sausage, broccolini,  
chopped tomato, parmesan and mozzarella cheese in white wine cream sauce

PENNE ALLA NORMA \$20.95 G.F. (V)  
Penne pasta finished with sauteed garlic, olive oil, diced eggplants, basil,  
chopped tomatoes, and mozzarella in marinara sauce

## Pezzi Del Mio Cuore Secondi

MELANZANE ALLA PARMIGIANA \$21.00 (V)  
Layered fried eggplant, mozzarella, tomato sauce

16 OZ NEW YORK STEAK \$30.95  
Grilled sauteed garlic mushrooms, brandy cream sauce on top, truffle oil served with  
roasted potato and vegetables

SCALOPPINE ALLA MARSALA \$24.00  
Pork, mushroom marsala cream sauce, served with mashed potatoes

16 OZ LAMB CHOP \$38.95  
Grilled rack of lamb with jam figs, gorgonzola cheese, and red wine  
reduction sauce on top served with porcini risotto

POLLO ALLA DIAVOLA \$26.95  
Double airline chicken breast, lemon butter, white wine, red peppers, garlic,  
rosemary, served with roasted potatoes and vegetables

BRASATO DI MANZO \$33.95  
Oven roasted beef short ribs with celery, carrot, onions, and demi glaze red wine sauce  
served with mashed potatoes

POLLO ALLA PARMIGIANA \$24.95  
Breaded chicken breast topped with mozzarella and parmesan finished in marinara  
sauce served with fettuccine alfredo

SALMONE DI MARE \$26.95 G.F.  
Sauteed salmon filet finished in pomegranate sauce reduction served with kale risotto

CIOPPINO \$25.00 G.F.  
Mediterranean style fish soup with calamari, shrimp, clams, mussels, and the fish of the day


MAHI MAHI ISOLA \$26.95  
Sauteed mahi mahi filet finished in lemon butter, capers, and cream sauce,  
served with roasted potatoes and vegetables

RISOTTO PESCATORE \$28.95  
Rice style with calamari, shrimp, clams, mussels, and the fish of the day, garlic in marinara sauce

RISOTTO AI FUNGHI PORCINI \$26.95  
Rice with porcini mushrooms, brandy cream sauce, and shaved parmesan on truffle oil

LASAGNA AL PESTO \$22.00 (V)  
Homemade layered pasta, thin sliced potato, pesto bechamel, mozzarella, parmesan

## Scegli La Tua Pasta

			
PAPPARDELLE	FETTUCCHINE	CAPELLINE	SPAGHETTI Gluten Free Option
			
LINGUINE	RIGATONI Add Protein To Your Favorite Sauce	BUCATINI	PENNE Gluten Free Option
Chicken \$5.50	Sausage \$5.50	Meatball \$5.00	Shrimp \$7.00
Salmon \$8.00	Anchovies \$5.00	Octopus \$12.00	

## Sauce

BOLOGNESE \$22.50 G.F.  
100% angus ground beef, celery, carrot, onion, and homemade tomato sauce with red wine

PESTO \$20.50 G.F. (V)  
Extra virgin oil, basil, walnuts, parmesan, fresh ricotta

ARRABBIATA \$19.95 G.F. (V)  
Tomato sauce with garlic and chili flakes

ALFREDO \$20.50 G.F. (V)  
Cream sauce made with butter, heavy cream, and parmesan cheese

FUNGHI \$ 22.50 G.F. (V)  
Mushrooms, sauteed shallots and olive oil in brandy cream sauce

PRIMAVERA \$21.95 G.F. (V)  
Garlic, fresh vegetables, carrots, mushrooms, spinach, broccoli, zucchini,  
and cherry tomatoes

AL GAMBERI E ARUGULA \$24.95  
Sauteed garlic, olive oil, shrimp, chopped tomato, and arugula in pink sauce

## Antipasti

PROSCIUTTO E BURRATA \$17.50 G.F.  
Sliced parm prosciutto, burrata cheese, baby arugula, and grilled vegetables

CAPRESE \$15.50 G.F. (V)  
Sliced fresh mozzarella, heirloom tomatoes, pesto and e.v.o and basil  
served with caponata

ANTIPASTO DELLA CASA \$20.95  
Selection of cold cuts and cheese

ANTIPASTO MEDITERRANTO \$20.95  
Seafood salad, shrimp, calamari, octopus, marinated grilled peppers, eggplant,  
cherry tomatoes zucchini, green olives, red onions, arugula, and italian dressing

POLPO E PATATE \$17.50 G.F.  
Octopus and potato salad with kalamata olives and pesto sauce

CARPACCIO DI CARNE \$17.00 G.F.  
Sliced marinated beef aged 14 days served with arugula,  
shaved parmesan cheese, grilled vegetables, and italian dressing

CARPACCIO DI PALMITO \$17.00 G.F.  
Sliced marinated beef aged 14 days served with hearts of palm, goat cheese,  
avocado, baby spinach, and lemon dressing

MELANZANE FARCITE \$16.95 (V)  
Baked eggplant with mozzarella and ricotta cheese topped with tomato sauce

BRUSCHETTA \$16.95  
Grilled bread topped with cherry tomatoes, mozzarella cheese, prosciutto, and basil

COZZE E VONGOLE \$18.95  
Sauteed mussels and clams with garlic in marinara sauce

CALAMARI FRITTI \$16.95  
Fried calamari with shrimp and zucchini

CARCIOFI DI CUORE \$17.95 G.F. (V)  
Sauteed artichoke hearts with garlic and butter lemon sauce topped  
with shaved parmesan and black olives

POLPETTE DE LA CASA \$16.00  
Homemade meatballs, stuffed with mozzarella, tomato sauce

## Dolci

CANNOLI \$11.00  
A sicilian italian dessert consisting of crispy fried tube shaped shell pastry  
dough filled with sweet creamy ricotta

CREME BRULEE \$11.00 G.F.  
A rich and creamy pudding like baked custard topped with a layer of  
caramelized sugar and crunch

DAILY CHEESECAKE \$11.00  
Made with a creamy filling of fresh cheese, eggs, and sugar over a thin crust. Ask for flavors

PANNA COTTA \$11.00 G.F.  
An italian cooked cream with a remarkably fresh vanilla bean flavored cream  
served with fresh berries on top

TIRAMISU \$11.00  
A coffee flavored italian dessert made of lady fingers dipped in coffee, layered with a whipped  
mixture of eggs, sugar, and mascarpone cheese topped with cocoa powder

GELATO \$11.00  
Italian ice cream. A softer, more velvety texture than american ice cream.  
Ask for flavors

AFFOGATO \$11.00  
Espresso over vanilla gelato. So rich, so decadent

LAVA CAKE \$12.50  
A decadent chocolate cake layer cradling a reservoir of smooth luxurious molten  
chocolate served with vanilla gelato on top

CASSATA CAKE \$12.50 G.F.  
Original Sicilian cassata cake. A delicious shortcrust cake made with  
the cream of sweetened sheep's ricotta and dark chocolate drops

# Pezzi Del Mio Cuore

## White Wine

### Glass Bottle

House selection "House White "	\$9.00	
Pinot Grigio "Trebiano" Pemium "Italy"	\$11.00	\$44.00
Pinot Grigio "Black Ridge" California	\$10.00	\$40.00
Sauvignon Blanc "The Champion" New Zealand	\$11.00	\$44.00
Chardonnay "Kinderwood" California	\$10.00	\$40.00
Chardonnay "Maddalena" Monterey California	\$12.00	\$48.00
Moscato "Villadoro" California	\$10.00	\$40.00

## Red Wine

### Glass Bottle

House Selection "House Red"	\$9.00	
Pinot Noir "Black Ridge" California	\$11.00	\$44.00
Chianti "Ponte Vecchio" Italy	\$13.00	\$52.00
Chianti "Rigoletto" Italy	\$11.00	\$44.00
Cabernet "Kinderwood" California	\$10.00	\$40.00
Cabernet "Maddalena" Paso Robles		\$42.00
Sangiovese "Mezzadro" Italy	\$12.00	\$48.00
Meritage "Red Rare Blend" California	\$10.00	\$40.00
Montepulciano D'Abruzzo Premium "Italy"	\$13.00	\$52.00
Primitivo Puglia Sentium Infinite Collection "Italy"	\$15.00	\$60.00
Port "Dessert Wine" California	\$9.00	\$36.00

## Sparkling Wine And Rose

### Glass Bottle

Prosecco "Santo" Italy	\$11.00	\$44.00
Rosé Mariella "Portugal"	\$10.00	
Sparkling Red, Lambrusco "San Antonio"	\$11.00	\$44.00

## Cocktails

### Glass

Negroni on the Rocks	\$10.00
Aperol Splash of Prosecco	\$11.00

## Birra

### Glass

Peroni "Italy"	\$6.50
Stella "Belgium"	\$6.00
Blue Moon "Belgian White"	\$6.00
Local IPA	\$6.50

## Exclusive Bottles

### Glass Bottle

Barolo Rivetti Pledmont, Italy	\$80.00
Brunello Montalcino "Campogiovanni"	\$100.00
Riboli Cabernet Sauvignon, Napa Valley	\$75.00

## Sodas

Coca Cola	\$3.50
Diet Coke	\$3.50
Sprite	\$3.50
San Pellegrino Aranciata	\$3.50
San Pellegrino Melograno	\$3.50

## Hot Tea

Lemon Ginger	\$3.00
PepperMint	\$3.00
Orange Spice	\$3.00
Earl Grey	\$3.00
Jasmine Blossom	\$3.00

## Non-Sodas

Acqua Panna 1L	\$9.00
San Pellegrino Sparkling water 1L	\$9.50
Unsweetened Tea	\$3.00
Arnold Palmer	\$3.50

## Coffee

Espresso Shot	\$5.00
Cappuccino	\$5.50
American Coffee	\$3.50