



Appetizers



Assorted Olives 11

Cerignola tri-colore olives, kalamata olives, shaved parmesan, olive oil, rosemary, thyme, basil house marinade. * Cerignola olives non-pitted.

Burrata 16

Asiago, pesto cream, olive oil, balsamic reduction, arugula, heirloom tomato, flat bread.

Antipasto for two 15 / for four 22

Variety of cured meats, cheeses, crostini, cracker assortment, olives, grapes, marmalades.

Roasted Artichoke Hearts 12

Marinated in lemon garlic olive oil, herbs, roasted red pepper, parmesan, oreganata mozzarella crust, homemade flatbread.

Fried Calamari 13

Calamari steaks, homemade marinara, fresh arugula, lemon, fried red onions, fried pepperoncini.

Fried Mozzarella 11

Three breaded mozzarella medallions, homemade marinara, homemade pesto.

Spinach & Artichoke Dip 14

House marinated artichokes, asiago, mozzarella, homemade flatbread.

Prosciutto Wrapped Mozzarella 12

Fresh mozzarella and sage wrapped in pan-seared prosciutto, calabrian peppers, arugula, truffle oil.

Meatballs Parmesan 12

Four homemade pork & beef blend meatballs, homemade rose sauce, parmesan, mozzarella.

Bruschetta 11

Garlic, tomatoes, basil, olive oil, homemade flatbread.

Mussels 16

Mussels sautéed with your choice of white wine lemon butter sauce or homemade marinara, fresh arugula, tomatoes, shaved parmesan.

Arancini 11

Risotto rolled into balls stuffed with mozzarella, prosciutto, homemade marinara, homemade pesto, parmesan.

Extra Garlic Knots 2.95

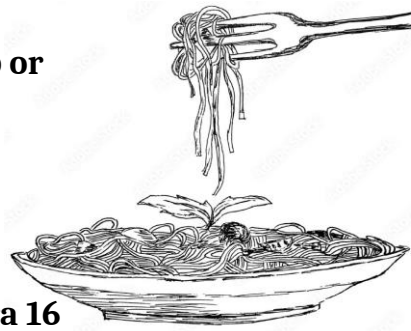
Olive oil, garlic butter, parmesan cheese, four per order.

**First order complementary

Lunch Menu

Pasta

Add select soup or salad for 5.95



Pasta Primavera 16

Vegetable medley sautéed in garlic olive oil, broccolini, linguine pasta. (add chicken 6.95 or shrimp 8.95)

Beef Lasagna Tricolore 18

Layered pasta, beef, ricotta, marinara, pesto, asiago sauce, Italian sausage crumbles, mozzarella.

Prosciutto Pasta 18

Shallots, peas, homemade asiago cream sauce, parmesan, bow tie pasta.

Angel Hair Pasta & Meatballs 17

Homemade beef and pork blend meatballs, homemade marinara, meat sauce, parmesan.

Fettuccine Alfredo 17

Creamy parmesan asiago sauce, parmesan. (add chicken 6.95 or shrimp 8.95)

Pesto Pasta 17

Spinach, sun-dried tomatoes, kalamata olives, arugula, parmesan, penne pasta. (add chicken 6.95 or shrimp 8.95)

Pasta Arrabiata 17

Spicy homemade arrabiata sauce, cherry tomatoes, artichokes, kalamata olives, parmesan, basil, penne pasta. (add chicken 6.95 or shrimp 8.95)

Italian Sausage Cacciatore 17

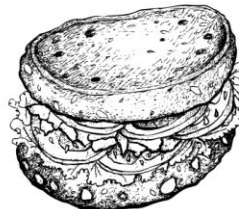
Hot Italian sausage, red peppers, green peppers, red onions, house cacciatore sauce, parmesan, linguine pasta.

Linguine Pasta 17

Chicken, hot Italian sausage, olive oil, sautéed garlic, red onions, sun-dried tomatoes.

Panini

Served in herbed focaccia bread & side house salad



Chicken Pesto 15.95

Gouda, arugula, grilled pesto chicken, sun dried tomatoes, pickled red onions, basil, pesto aioli.

Italian 15.95

Salami, prosciutto, pepperoni, provolone, sun dried tomatoes, arugula, sundried tomato aioli.

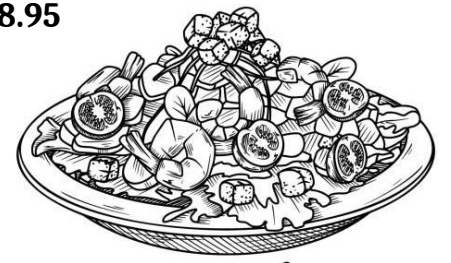
Caprese 15.95

Mozzarella, tomato, arugula, basil, pesto aioli, balsamic reduction.

*Split Plate Fee 2.95

Salads

Add to any salad chicken 6.95 or shrimp 8.95



Greek Salad (small 8 / large 12)

Red onions, kalamata olives, house feta cheese, roasted red peppers, pepperoncini, kalamata olive vinaigrette, parmesan crostini.

Wedge Salad 13

Pancetta, tomatoes, sun-dried tomatoes, red onions, blue cheese crumbles, ranch, balsamic reduction, parmesan crostini.

Caprese 14

Tomatoes, fresh mozzarella, basil, olive oil, fresh arugula, balsamic reduction.

Caesar (small 8 / large 10)

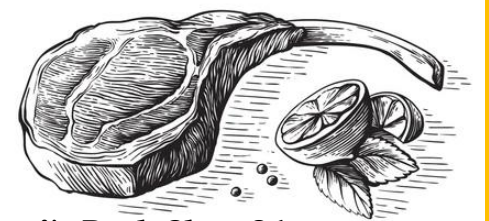
Romaine lettuce, tomato, homemade Caesar dressing, parmesan, parmesan crostini.

House (small 8 / large 10)

Mixed greens, tomato wedge, cucumbers, carrots, creamy Italian dressing, parmesan crostini.

Classics

Add select soup or salad for 5.95



Tiu Steppi's Pork Chop 26

Double bone in-pork chop, parmesan mushroom risotto, fresh peach-citrus sauce, liqueur.

*Please allow 25-30 minutes for cooking time

Pan Seared Italian Sausage 16

Hot Italian sausage, roasted potatoes, sautéed onions, garlic, bell peppers, olive oil.

Eggplant Parmesan 17

Panko crusted eggplant, five cheese blend, mozzarella, homemade marinara, creamy parmesan asiago sauce, angel hair pasta.

Lunch Wine Special

Feature bottles / ask your server
25

Cocktails

Wine base
Moscow Mule, Mojito
7

Sangria

Glass 9 / Carafe 25



Seafood

Add select soup or salad for 5.95



Seafood Pasta 29

Sautéed clams, mussels, shrimp, grilled salmon, homemade marinara, white wine, fresh arugula, red onions, bell peppers, linguine pasta.

Tiu Steppi's Shrimp 27

Five herb-crusted pan-fried shrimp, tomatoes, garlic, parsley, lemon butter white wine sauce, parmesan, parmesan risotto.

Linguine & Clams 23

Sautéed clams, olive oil, garlic, shallots, white wine lemon butter sauce or homemade marinara, parmesan.

Shrimp Scampi 27

Five sautéed shrimp, lemon butter white wine sauce, angel hair pasta.

Grilled Salmon 28

6oz grilled salmon, parmesan, sautéed spinach, grilled vegetables, olive oil, garlic.

Grilled Rainbow Trout 25

Sautéed garlic, basil, tomatoes, lemon butter white wine sauce, fresh arugula, sautéed spiral vegetables.

Shrimp Saltimbocca 27

Five prosciutto wrapped shrimp with sage and calabrian peppers, artichokes, cherry tomatoes, fresh arugula, creamy parmesan asiago sauce, fettuccine pasta.

Poultry

Add select soup or salad for 5.95



Chicken Napolitana 25

Pistachio & pine nut herb-crusted pan-seared chicken breast, sun-dried tomatoes, prosciutto, spinach, mozzarella, calabrian peppers, pesto cream sauce, balsamic, arugula, parmesan, parmesan risotto.

Chicken Florentine 21

Sautéed chicken breast, garlic, tomatoes, spinach, creamy feta asiago sauce, angel hair pasta.

Chicken Parmesan 20

Panko crusted chicken breast, homemade marinara, mozzarella, parmesan, angel hair pasta.

Traditional Chicken Piccata 21

Sautéed chicken breast, capers, lemon butter white wine sauce, parmesan, angel hair pasta.

House Specialty Chicken Piccata 24

Sautéed chicken breast, artichokes, mushrooms, prosciutto, shallots, capers, lemon butter white wine sauce, parmesan, angel hair pasta.

Chicken Marsala 23

Sautéed chicken breast, shallots, homemade mushroom gorgonzola marsala sauce, fresh arugula, angel hair pasta.

Grilled or Blackened Chicken 18

Seasonal vegetable medley, fresh arugula.

Chicken Saltimbocca 27

Prosciutto wrapped chicken breast with sage and calabrian peppers, artichokes, cherry tomatoes, fresh arugula, creamy parmesan asiago sauce, parmesan, fettuccine pasta.

Extra Garlic Knots 2.95

Olive oil, garlic butter, parmesan cheese, four per order.

**First order complementary

Soup of the Day

Cup 7 | Bowl 9

Served with parmesan crostini.



Fountain Drinks

Coke, Diet Coke, Sprite, Coke Zero, Whole Cane Fruit Punch, Lemonade, Dr Pepper, Iced Tea, Sweet Tea
3.50

Sparkling Water

Blood Orange Fruit
Orange
4.50

Abita Root Beer

4.50

Acqua Panna

S. Pellegrino

500ml / 5.00

Italian Soda

Limit one refill

Strawberry, Peach, Mango,
Blue Raspberry, Raspberry

*Ask your server for flavor options

4.95

*Split Plate Fee 2.95

House Wine Glass

Red or White
Glass 8

Sangria

Glass 9 / Carafe 25

Mimosa

Glass 9 / Carafe 25

Margaritas

Watermelon, Peach, Mango, Strawberry,
Lime

Glass 7 Lime / 8 Flavor

Cocktails

Wine base
Moscow Mule, Mojito
7

Lunch Wine Special

Feature bottles / ask your server
25

Bottled Beer

Bud Lite
Coors Lite
Miller Lite
Michelob Ultra
5

Peroni
Bitburger Pilsner
Stella
Dos XX
Shiner Bock
Fat Tire Amber
Modelo Especial
Negra Modelo

Sam Adams Boston Lager
Revolver Blood Honey Wheat Ale
Blue Moon Belgian Style
Karch Hopadillo IPA
Elysian Space Dust IPA
Austin Eastciders Blood Orange
7

Please enjoy responsibly

*20% gratuity will be added to parties
of 8 or more

For gluten free options,
please ask your server.

*Consuming raw or undercooked meats,
poultry, shellfish, seafood, or eggs may
increase your risk of foodborne illnesses.

Lunch Menu

