



carry out
MENU

(813) 373-5466
16307 N Florida Ave

Antipasti

caprese \$23

d.o.p. mozzarella di bufala, roasted campari tomatoes marinated in white balsamic, house-grown basil, balsamic of modena glaze

pane al formaggi \$14

pinsa romana, house-roasted garlic butter, italian cheese blend, grana padano; served with signature red sauce; half \$9

pane al pesto \$14

pinsa romana, house-made arugula pesto; half \$9

Pizza

A M E R I C A N A

10" | 12" | 14" | 16"

our napoletana dough, but with an american flare; offering abundant toppings; knife and fork are recommended

formaggi italiani

\$12 | \$17 | \$23 | \$28

signature red sauce, pecorino-romano, mozzarella di bufala, mozzarella, provolone, parmigiano-reggiano; enjoy as is or add your choice of toppings

toppings

garlic, kalamata or manzanilla olive, red onion, banana pepper, bell pepper
beef pepperoni
sautéed crimini mushroom, house-made sausage, sautéed spinach
roman artichoke, wild-caught mediterranean anchovies, riviera olives, pancetta affumicata,
prosciutto di parma, roasted & marinated tomato

\$1 | \$1.5 | \$2 | \$2.5
\$2 | \$3 | \$4 | \$5
\$4 | \$5 | \$6 | \$7
\$6 | \$7.5 | \$9 | \$10.5

speciale di casa

\$18 | \$25 | \$32 | \$39

house-made hot or sweet italian sausage, beef pepperoni, bell pepper, red onion, sautéed crimini mushrooms

tre carne

\$18 | \$25 | \$32 | \$39

house-made hot or sweet italian sausage, beef pepperoni, pancetta affumicata

vegetariana

\$18 | \$25 | \$32 | \$39

garlic, bell pepper, red onion, sautéed crimini mushrooms, sautéed spinach, kalamata olive

Insalata e Zuppa

insalata della casa \$11

mixed greens, house-made roasted tomato & garlic vinaigrette, fire-roasted & marinated tomatoes, red onion, kalamata olives, grana padano

lobster bisque \$24

maine lobster, cream, sherry; quart

Bevande

fresh brewed iced tea \$3

add peach or raspberry (+\$1)

baladin italian soda \$5

agrumata (mixed citrus), cedrata (mediterranean citron), cola (kola nut), mela zen (apple & ginger), ginger (herb & bitters), spuma nera (myrtle leaf & orange)

boylan's craft soda \$2.5

cane cola, diet cola, birch beer, diet root beer, creme soda, orange soda, black cherry, ginger ale, sparkling lemonade

san pelligrino, 1L \$5

san pelligrino, 330mL \$3

aranciata (orange), or limonata (lemon)

hot brewed coffee \$3

add vanilla, hazelnut, or caramel (+1)

hot brewed tea \$3

masala (black), earl grey, green, white/green fusion, spearmint, mango passionfruit

Caffè

ristretto \$3.5

espresso \$3.5

lungo \$3.5

americano \$3.5

cioccolata \$4

steamed milk, ghirardelli chocolate sauce

caffé latte \$4.5

espresso, steamed milk; add flavoring (+\$0.5)

cappuccino \$4.5

espresso, steamed milk, foam; add flavoring (+\$0.5)

breve \$5.5

espresso, steamed half & half, foam; add flavoring (+\$0.5)

caffé mocha \$5.5

espresso, ghirardelli chocolate sauce, steamed milk, foam

Dolci

cannoli

crisp shell with house-made cannoli cream
chocolate-dipped shell (+1)
original sweetened cream 4.5
butterscotch, chocolate or peanut butter chip 5
pistachio or hazelnut 6.5

cannoli misti 10

assortment of 3 flavors above; mini shells

rainbow cookies 5

tiramisu 7

cold-brew soaked lady fingers, sweetened mascarpone, cocoa

limoncello cake 8

moist yellow cake, sweetened lemon mascarpone

torta della nonna 8

lemon tart topped with slivered almonds and pine nuts

pistachio & ricotta 8

layers of pistachio creme, whipped ricotta & airy sponge cake