

Appetizers

TT COLD ANTIPASTO 10.95
Prosciutto di Parma, Sopressata, provonello cheese, and fresh mozzarella with roasted red peppers and marinated artichokes

MOZZARELLA BRICK 6.95
Hand breaded whole milk mozzarella brick flash fried, served with marinara sauce

CALAMARI FRITTI 9.95
Calamari lightly dusted and flash fried served with a side of marinara sauce

TT MUSSELS MARINARA 9.95
Mussels sautéed with fresh garlic and basil in a marinara sauce served with crostini (fra diavolo upon request)

TT GULF SHRIMP COCKTAIL 9.95
Large white Gulf shrimp (5) steamed with Old bay spices served with a Housemade zesty cocktail sauce

TT PROSCIUTTO BOCCONCINI 9.95
Prosciutto wrapped fresh mozzarella pan seared and served with balsamic tomatoes and garlic wilted spinach

BRUSCHETTA ALLA RICCIARDI 10.95
Toasted crostinis topped with sliced prosciutto, Roma tomatoes, fresh basil, fresh mozzarella, and drizzled with a balsamic reduction

TT VERDURE GRIGLIATE 10.95
Fresh eggplant, zucchini, squash, portobello mushroom, and red bell peppers sliced, marinated, stacked, and grilled to perfection

RICCIARDI'S FAMOUS MEATBALLS 6.95
Homemade meatballs with garlic crostini, zesty marinara, topped with melted provolone cheese

Salads

TT NOCCIOLA AND GORGONZOLA SALAD 9.95
Toasted almonds, crumbled gorgonzola cheese, cucumbers, tomatoes, red onions, pepperoncini peppers and kalamata olives over a bed of romaine lettuce

TT BALSAMIC SAUTÉED PORTOBELLO SALAD 10.95
Sliced Portobello mushrooms sautéed in a balsamic reduction accompanied with roasted red peppers, cucumbers, tomatoes, red onions, pepperoncini peppers and kalamata olives over a bed of romaine lettuce

TT GREEK SALAD 8.95
Feta cheese, cucumbers, tomatoes, red onions, pepperoncini peppers and kalamata olives over a bed of romaine lettuce

(add grilled chicken breast to any salad for 2.95, add 6 oz. grilled salmon for 6.95, or add grilled shrimp for 6.95)

GRILLED CHICKEN CAESAR SALAD 9.95
Grilled chicken breast served over a bed of Caesar Salad

TT CAPRESE SALAD 9.95
Sliced Roma tomatoes seasoned and drizzled with olive oil, topped with fresh mozzarella slices and chopped fresh basil

TT FRUTTI DI MARE SALAD 11.95
Chilled Shrimp, Calamari, and Scallops in a citrus vinaigrette marinade served with kalamata olives red onions, fresh tomatoes and pepperoncini peppers served over a bed of romaine lettuce

Strombolis & Calzones:

(Add a side salad for \$2)

STROMBOLIS WITH ONE TOPPING 8.95
Additional toppings are \$1 each

STROMBOLI CACCIATORE 10.95
Grilled chicken, mozzarella cheese, peppers, onions, mushrooms, and fresh tomatoes

STROMBOLI PRIMAVERA 10.95
Mozzarella cheese, spinach, onions, mushrooms, fresh tomatoes, fresh garlic, and broccoli

STROMBOLI VALDIANO 10.95
Mozzarella cheese, pepperoni, Italian sausage, fresh mushrooms, onions, and green peppers.

STROMBOLI SCARPARELLO 10.95
Grilled chicken, mozzarella cheese, italian sausage, black olives, and banana peppers

CALZONE W/RICOTTA & CHEESE 8.95
Additional toppings are \$1 each

TOPPINGS

Pepperoni, sausage, meatballs, ham, bacon, mushrooms, onions, green peppers, black olives, cherry peppers, spinach, broccoli eggplant, fresh tomatoes, anchovies, fresh garlic, capers, roasted red peppers, gorgonzola, ricotta, red onions, fresh basil, pepperoncini, banana peppers, artichokes, feta cheese

TT GLUTEN FREE

Entrees:

(Entrees served with a side salad or soup)

TORTELLINI CARBONARA 12.95
Cheese filled tortellini pasta tossed in a sauce of pancetta ham, shallots, and cream

RIGATONI BOSCAIOLA 12.95
Rigatoni pasta tossed with pancetta ham, fresh mushrooms, and roasted tomatoes in a pink cream sauce

FETTUCCINE ALFREDO 11.95
Egg noodle fettuccine pasta tossed in a creamy Alfredo sauce

*ADD CHICKEN 2.95 ADD SHRIMP 6.95

HOUSEMADE BAKED LASAGNA 11.95
Triple layered lasagna made with Bolognese sauce, ricotta and mozzarella cheeses, and marinara

CHICKEN MARCO POLO 14.95
Chicken breast sautéed with capers, sundried tomatoes, and artichokes hearts in a lemon white wine sauce served with angel hair pasta

TT CHICKEN ASHLEY 13.95
Grilled chicken breast lightly seasoned with a side of grilled vegetables and sauteed spinach. Garnished with a charbroiled lemon half.

*SUBSTITUTE CHICKEN FOR SALMON 4.00

CHICKEN MARSALA 13.95
Chicken breast in a Marsala wine sauce with fresh mushrooms. Served with fettucini pasta

EGGPLANT STRATI 13.95
Eggplant layered with sautéed spinach and ricotta cheese, topped with mozzarella, oven baked and served with marinara sauce and a side of angel hair pasta

(add grilled chicken breast to any entree for \$2.95, add grilled salmon for 6.95, or add grilled shrimp for \$6.95)

RIGATONI JOHNLUCA 11.95
Rigatoni pasta tossed in a hearty pomodoro sauce with sliced Italian sausage and bell peppers

PASTA WITH BOLOGNESE SAUCE 10.95
Homemade Italian meat sauce

SPAGHETTI WITH MEATBALLS 10.95

EGGPLANT PARMIGIANA 12.95
Served with a side of angel hair pasta

CHICKEN PARMIGIANA 12.95
Served with angel hair pasta

VEAL PARMIGIANA 13.95
Served with angel hair pasta

GRILLED SALMON PICCATA 17.95
Grilled filet of salmon topped with a sauce of capers, lemon, butter, and white wine. Served with angel hair pasta

SHRIMP MARINARA 15.95
(fra diavolo/spicy upon request)
Served over linguini pasta

Subs & Paninis:

(served with kettle chips or fresh fruit)

MEATBALL PARMIGIANA SUB 7.95

CHICKEN PARMIGIANA SUB 8.95

VEAL PARMIGIANA SUB 9.95

SAUSAGE AND PEPPERS SUB 8.95

SOPRESSATA PANINI 9.95
Sopressata, fresh mozzarella, tomatoes, and roasted peppers on our house made foccacia bread

EGGPLANT PANINI 8.95
Layed eggplant with fresh mozzarella, roasted peppers, and red onions on our house made foccacia bread

CHICKEN CUTLET PANINI 9.95
Chicken cutlet, sliced prosciutto di Parma, roasted peppers, fresh mozzarella, fresh basil and olive oil on our house made foccacia bread

PORTOBELLO PANINI 8.95
Balsamic sautéed portobello mushrooms, eggplant, roasted peppers, red onions and fresh mozzarella on our house made foccacia bread

GRILLED CHICKEN PANINI 9.95
Grilled Chicken Breast, roasted peppers, red onions, lettuce and marinated tomatoes topped with fresh mozzarella cheese on our house made foccacia bread

PROSCIUTTO PANINI 9.95
Thinly sliced prosciutto di Parma, fresh mozzarella, tomatoes, and roasted peppers on our house made foccacia bread

Sides:

BOWL OF HOUSEMADE SOUP \$6.95

TT BROCCOLI RABE 5.95

TT ESCAROLE AND BEANS 5.95

TT SIDE SALAD 4.95

TT SAUTEED VEGETABLES 4.95

Red Wines

White Wines

AMARONE DELLA VALPOLICELLA CLASSICO ANTICHE TERRE ITALY 75

This Amarone della Valpolicella displays a hints of cherry jam and spices with a hint of tobacco and ripe red fruits. Aged in oak for 18 months, this wine is a robust match for roasts, stews, and mature cheeses.

BAROLO, VILLA ROSA - PIEDMONT, ITALY 69

A bouquet of violets, roses, and dogwood is accented by black fruit aromas and hints of leather and spice. The palate is dry, with round, structured tannins pervading the long, persistent finish. A full-bodied, well-balanced red.

BRUNELLO DI MONTALCINO, CASANUOVA - TUSCANY, ITALY 90

36 months in oak barrels. Loaded with dark fruit, and leather. Marvelous richness and complexity with a round, enveloping finish.

CABERNET SAUVIGNON FOXHOLLOW - CALIFORNIA 6 / 24

Rich and supple with juicy plum, blackberry and chocolate flavors; with a pleasant sense of sweetness backed up by good acidity and moderate tannins. This wine offers early complexity and charm with real richness and depth.

CABERNET SAUVIGNON, VILLA MARIN - VENETO, ITALY 7 / 28

Ripe black cherry and black currant flavors, with notes of earthy character leading to a low acidity & round, smooth finish.

CABERNET SAUVIGNON, BLACKBURN - PASO ROBLES, CA 10 / 32

An approachable bright Cabernet Sauvignon with wintergreen, cinnamon and dried cranberry aromas. Creamy flavors of strawberry shortcake, cinnamon and a touch of cumin linger on the pallet followed by a soft, luscious, lasting finish.

CHIANTI, RIGOLETTO - TUSCANY, ITALY 6 / 24

This full bodied Chianti displays lush notes of black currant, plum & raspberry matched by gentle tannins & a long finish. The stainless steel aging emphasizes the fruit and terroir.

CHIANTI, PUGLIANO - TUSCANY, ITALY 8 / 30

Made from organically grown grapes. Intense aromas of plum with some old world leather followed by a juicy fruit flavor of dark cherries and red fruits. Although it has abundant fruit and accessible texture in your mouth, it has classic Chianti character and flavors you would expect from a fine Classico.

CHIANTI CLASSICO, NABUCCO - TUSCANY, ITALY 12 / 36

100% Sangiovese from the classic region of Chianti. 12 months in oak barrels. Ruby red with black cherry flavors and smooth, slight tannic finish.

CHIANTI CLASSICO RISERVA DOCG, CARPINETO - TUSCANY, ITALY 49

A complex and elegant bouquet highlighted by persistent raspberry and vanilla aromas. It is warm and full with a velvety mouthfeel and a long, generous finish.

"LIANO" (SANGIOVESE 70% CABERNET 30%), UMBERTO CESARI - EMILIA ROMAGNA, ITALY 88

Boasting a persistent bouquet of ripe fruit, interlaced with vanilla and spices, this dry red has a complex, yet harmonious taste with a lingering finish.

MERLOT, VILLA MARIN - VENETO, ITALY 7 / 28

This ruby-colored wine has aromas of raspberry, cherry and a hint of vanilla. Flavors of cherry and plum lead to a soft velvety finish.

PETITE SIRAH, PROULX - PASO ROBLES, CA 10 / 32

Aromas of medium roast coffee beans, vanilla and tobacco flow into flavors of candied cranberries, cherry preserves and chocolate ice cream. Layers of toast, maple syrup and strawberry jam continue to unfold through the "classic Kevin Riley" soft, lingering, velvety finish.

PINOT NOIR, GRAND CRU VINEYARDS - CALIFORNIA 6 / 24

This ruby-colored wine has aromas of raspberry, cherry and a hint of vanilla. Flavors of cherry and plum lead to a soft velvety finish.

PINOT NERO (NOIR), CA MONTEBELLO - LOMBARDY, ITALY 10 / 32

Brilliant wine from the Oltrepo' region of Lombardy. To the nose it is of great elegance, intense, clean, with the unmistakable scent of dried flowers and spice.

PINOT NOIR, ARGUS - NAPA VALLEY, CARNEROS, CA 52

This ruby-colored wine has aromas of raspberry, cherry and a hint of vanilla. Flavors of cherry and plum lead to a soft velvety finish.

PRIMITIVO, VARVAGLIONE "12 E MEZZO" - PUGLIA, ITALY 8 / 30

This wine has an elegant ruby-red color and its intense smell has fruity nuances of ripe plums, cherries jam and a touch of cocoa. Also, it is slightly aromatic with a finish of vanilla. Good in texture, this wine is soft and rich in mature tannins.

RIPASSO, ANTICHE TERRE - VENETO, ITALY 39

This wine is born of the time-honoured blend of corvina, corvinone and rondinella grapes using the traditional method of refermenting or "ripasso" with Amarone. Red berry fruits with a hint of spices on the nose. It has a soft and well-rounded finish on the palate which makes it the ideal accompaniment to casseroles and red meat dishes.

RIPASSO, CESARI "MARA" - VENETO, ITALY 45

Full-bodied, with ripe fruit aromas and flavors. It is smooth and elegant with a persistent, warm, finish.

SANGIOVESE, ALVERDI - EMILIA-ROMAGNA, ITALY 7 / 26

Aromas of violets and a hint of spice lend themselves to this dry red filled with ripe plums and balanced tannins, offering a slightly crisp finish.

SANGUE DI GIUDA, CA MONTABELLO - LOMBARDY, ITALY 9 / 30

Red sweet, slightly sparkling wine produced in Northern Italy. Charged ruby red color with violet reflections. To the nose, it is refined, pungent, and clean denoting the fragrance of fresh fruit, amply spiced and pleasantly floral. This wine is full bodied, soft and balanced with a lingering persistence.

CHAMPAGNE, JFJ WINERY - CALIFORNIA (187ML SPLIT) 9

This is a pale-colored sparkling wine that is filled with fruity aromas. Taste this sparkling wine with mingled flavors of apples, limes & pears.

CHAMPAGNE, MOET & CHANDON "IMPERIAL" - FRANCE 100

Aromas of flowers and hazel nuts with a soft, fruity finish.

CHARDONNAY FOXHOLLOW - CALIFORNIA 6 / 24

This wine is smooth and creamy with vibrant fruit flavors. Tastes like a Chardonnay without the overbearing oak. Enough acidity to prop up the citrus and ripe pear nuances, finishing with a balanced floral edge.

CHARDONNAY, BLACKBURN - MONTEREY, CA 10 / 32

A bright Chardonnay with a fresh light mouth feel. Aromas of pineapple, lemon zest and lemon curd capture your attention and are followed by fresh tropical fruit flavors, honeysuckle & minerality.

MALVASIA, VARVAGLIONE "12 E MEZZO" - PUGLIA, ITALY 8 / 30

This highly-scented with vanilla nuances wine originates from the combination of the Apulian sun and the white Malvasia del Salento grapes. Nuances of tropical fruits, honey and vanilla mix together. Its taste is intensely fresh and balanced. It has a good texture and it is harmonious and persistent. Its flavour is delicate and dry.

MOSCATO, CA MONTABELLO - LOMBARDY, ITALY 9 / 30

Straw yellow with golden reflections, the intense and fragrant floral aromas are marked with apricot and peach blossoms. A delicate persuasive sweetness.

PINOT GRIGIO, IMPERO - VENETO, ITALY 6 / 24

Wine with a brilliant golden color and typical delicate perfume. Its flavor is delicate, agreeable and mellow.

PINOT GRIGIO, CA MONTEBELLO - LOMBARDY, ITALY 10 / 32

This favorite white wine has bright, straw yellow color. The aroma is reminiscent of peach and apple. The flavor is full and has good balance.

PROSECCO BRUT, CA BELLAVITIS - VENETO, ITALY 7 / 30

Fruity with hints of ripe apple and pear. Delicate and elegant. Well balanced and persistent with a fruity after taste.

RIESLING, "WILLIAM VIGNE" FULKERSON - FINGER LAKES, NY 9 / 30

Enveloping your nose are luscious hints of orange blossom, yellow plum and soft citrus. Minerality and white peach flavors with light citrus and tart apple.

SAVIGNON BLANC, DE MARTINO ESTATE - CHILE 8/29

Bursting with citrus fruit and white peach aromas accented by herbal notes, it is smooth and easy-drinking with great acidity.

WHITE ZINFANDEL, FOXHOLLOW - CALIFORNIA 6 / 24

With aromas reminiscent of fresh cut summer strawberries and fruit flavors, this wine finishes with a slightly sweet balance and is served chilled.

Gourmet Pizzas: (10")

CHEESE PIZZA 8.50
Additional Toppings are 1.00 each

PIZZA CAPRESE 10.50
Mozzarella, tomatoes, and fresh basil

PIZZA DA MEATS 11.95
Mozzarella, pepperoni, sausage, bacon, ham, and meatballs with pizza sauce

PIZZA MARGHERITA 11.95
Fresh mozzarella, fresh basil, and marinara

PIZZA MICHAEL 11.50
Lite mozzarella, capers, red onions, anchovies & olive oil with pizza sauce, made very thin and well done

PIZZA OLIVIA 11.50
Mozzarella, eggplant, spinach, tomatoes topped with provolone

PIZZA PICCANTE 10.50
Mozzarella, hot peppers, and sausage with pizza sauce

PIZZA POLLO 11.95
Mozzarella, grilled chicken, garlic, tomatoes, and onions

PIZZA PRIMAVERA 11.95
Mozzarella, spinach, broccili, grilled onions, fresh tomatoes and mushrooms

PIZZA QUATTRO FORMAGGI 10.95
Mozzarella, gorgonzola, romano, and parmigian cheeses with pizza sauce and fresh basil

PIZZA VALDIANO 11.95
Mozzarella, pepperoni, sausage, green peppers, meatballs, onions, mushrooms with pizza sauce

PIZZA VIA ROSSA 10.50
Mozzarella, pepperoni, roasted peppers, red onions with pizza sauce

All of our pizzas are done well and well done.

TOPPINGS

Pepperoni, sausage, meatballs, ham, bacon, mushrooms, onions, green peppers, black olives, cherry peppers, spinach, broccoli eggplant, fresh tomatoes, anchovies, fresh garlic, capers, roasted red peppers, gorgonzola, ricotta, red onions, fresh basil, pepperoncini, banana peppers, artichokes, feta cheese

Beverages:

BEVERAGES 2.75

Coke, Caffeine Free Diet Coke, Sprite, Cherry Coke, Pibb Xtra, Root Beer, Lemonade, Iced Tea, Raspberry Tea Coffee, Decaf Coffee, Espresso, Decaf Espresso

DOUBLE ESPRESSO 3.50 CAPPUCCINO 3.95
SAN PELLEGRINO 2.95 ACQUA PANNA 2.95

All of our entrees are prepared to order using only the finest ingredients. Please expect a reasonable cook time in preparation of your order with care.

Consuming raw or under-cooked meats may increase your risk of food-borne illness.