

Antipasti (Appetizers)

Romano Ciabatta Garlic Bread Herbed Garlic Romano Ciabatta bread with your choice of dipping sauce	6
Di Piero's Polpette (Meatballs) Sicilian spiced meatballs served with our Bolognese Sauce & Garlic Romano Ciabatta bread	8
Sicilian Rope Salsiccia (Sausage) Served with our Bolognese Sauce & Garlic Romano Ciabatta bread	8
Garlic Romano Mozza Bread Sticks Mozzarella stuffed Garlic Romano bread sticks with your choice of dipping sauce	8
Sicilian Anchovy Bread Fresh baked Romano Ciabatta bread with a garlic butter rub and bits of Anchovies served with your choice of dipping sauce	10
Sicilian Gamberi (Shrimp) Sicilian seasoned shrimp served warm with our spicy Arrabiata sauce & Garlic Romano Ciabatta bread	14
Caprese A medley of fresh Mozzarella, fresh herbed tomatoes with Pomegranate Balsamic Vinaigrette & served with Garlic Romano Ciabatta bread	14
Sauteed Calamari Seasoned Calamari sauteed in our Arrabiata sauce & roasted red peppers, served with Garlic Romano	15 Ciabatta bread
Mussels Ubriaco Drunken shelled Mussels in white wine, garlic & our Arrabiata sauce, served with Garlic Romano Ciab	16 atta bread

Insalate (Salads)

Served with our house Pomegranate Balsamic dressing & Garlic Romano Ciabatta bread

House Salad	8
Fresh greens, peppered bacon, sun dried cranberries & tomato	
Di Piero's Salad	16
Fresh greens, ham, artichoke hearts, calamata olives, mozzarella cheese & tomato	
Cacciatore Salad	16
Fresh greens, garlic herbed grilled chicken, mushrooms, mozzarella cheese & tomato	
Salsiccia Salad	16
Fresh greens, sliced Sicilian sausage, ham, mozzarella cheese & tomato	

Step 1 ~ Choose Your Pasta

All entrees include our house salad & Garlic Romano Ciabatta bread.

Spaghetti	14	Meat Ravioli 10	6
Fettuccine	14	Cheese Ravioli 10	6
Linguini	14	Manicotti 10	6
Penne	14	Lasagna 10	6
Meat Tortellini	16	Pan Fried Pasta 10	6
Cheese Tortellini	16	(Choice of Unfilled Past	a)

Step 2 ~ Choose Your Sauce

Bolognese Meat Sauce Pomodoro Sauce Alfredo Sauce Francesca Sauce Spicy Arrabiata Sauce Accanto (Your Choice of 2 Sauces)

Step 3 ~ Choose Your Pasta Toppings

Cacciatore	Add chicken & mushrooms sauteed in herbed garlic	(Add) 8
Di Brocculi	Add broccoli sauteed in herbed garlic	5
Di Pollo	Add chicken sauteed in garlic & herbs	7
Amatriciana	Add peppered bacon and garlic sauteed onions	7
Al Giardinaro	Add peas & mushrooms sauteed in garlic & herbs	5
Polpettosa	Add Sicilian spiced meatballs	6
Al Salsiccia	Add our fresh Sicilian sausage	6
Di Piero	Add ham & mushrooms sauteed in garlic & herbs	7
Boscaiola	Add mushrooms sauteed in garlic & herbs	5
Di Vito	Add ham & peas sauteed in garlic & herbs	6
Mozzarella	Add baked Mozzarella cheese	3
Di Gamberi	Add shrimp sauteed in garlic & herbs	7
Ricotta	Add mounds of seasoned Ricotta cheese on top of your sauce choice	6
Zucchini	Add seasoned & sauteed Zuchini	5
Fresh Garlic	Add fresh Sauteed Garlic	3
Rustica	Add Sicilian sausage, mushrooms, sauteed onions & roasted red peppers	8
Primavera	Add a fresh medley of vegetables sauteed in garlic & herbs	7

All entrees include our house salad & Garlic Romano Ciabatta bread.

Pollo Balsamico

Sicilian seasoned chicken marinated with our Pomegranate Balsamico & served with a medley of vegetables

Pollo (Chicken)

Pollo Francese

Lightly floured chicken breast sauteed in white wine, butter & fresh lemon juice, served with a medley of vegetables

Pollo Piccata

Lightly floured chicken breast sauteed w/capers, onions, garlic, white wine, fresh lemon juice & butter sauce over Linguini

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Pollo Marsala

Lightly floured chicken breast sauteed w/mushrooms, onions, garlic, Marsala wine & served with a medley of vegetables

Pollo Caprese

Grilled chicken breast topped with our Pomodoro sauce & fresh Mozzarella, served over Fettuccine in a butter sauce

Di Mare (from The Sea)

All entrees include our house salad & Garlic Romano Ciabatta bread.Pasta Pescatore (Salmon)25Sicilian seasoned Salmon chunks served over a mound of Spaghetti topped with our Arrabiata sauce25Linguini Al Vongole25Little neck clams simmered in white wine & our Arrabiata sauce, served over Linguini25Tutto Di Mare25Sicilian seasoned Shrimp, Mussels, Clams & Bay Scallops served over Fettuccine with our Arrabiata sauce25Sicilian seasoned Shrimp, Mussels, Clams & Bay Scallops served over Fettuccine with our Arrabiata sauce25Sicilian seasoned Salmon fillet finished in our Arrabiata broth & served with a medley of fresh vegetables25Cioppino Di Mare35Sanford Steuwith Shrimp Bay Scallops Mussels, Clams, Colemani and White Fish in our Scaford Armabiata broth35

Seafood Stew with Shrimp, Bay Scallops, Mussels, Clams, Calamari and White Fish in our Seafood Arrabiata broth

Bevande (Drinks)

Coke Products & Iced Tea Coffee, Decaf & Hot Te

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Reservations Recommended

Dinner Hours: Thursday - Saturday Starting at 5:30 p.m.

Tel: (217) 572-1410

518 E. Adams St., Springfield IL 62701

Prices subject to change without notice... No checks accepted... We reserve the right to refuse service to anyone. \$3 charge for split plates....\$20 Cork fee per bottle.

*Consuming raw or undercooked meats or seafood, may increase your risk of foodborne illness.

(Full Bar also available... ask your server for selection)