

# Wine List

## House Wine per Glass

E & J Gallo White Zinfandel USA | Adesso Merlot Italy | Adesso Chardonnay Italy  
Glass 11.95

### White Wine

**Frontera Sauvignon Blanc, Chile** 25  
Fruity with citrus and peach aromas.  
Light flavor, fresh and well-balanced.

**Zap Vinho Verde, Portugal** 29  
Bright, fresh and light with a slight spritz. Green  
apples, soft minerality and nice acidity.

**San Giorgio Pinot Grigio, Italy** 34  
Light and refreshing with pear, melon and  
a fresh citrus acidity

**Fetzer Chardonnay, USA** 34  
Apricot, pineapple and apricot notes  
with caramel and vanilla oak on the finish.

**Bree Riesling, Germany** 36  
Crisp with hints of sweet fruity flavors,  
apple, pear and nectarines.

**Batasiolo Moscato D'Asti, Italy** 50  
Lively acidity, luscious sweetness and  
generous hints of citrus, peaches and apricot  
with a gentle spritz.

**Decibel Sauvignon Blanc, New Zealand** 40  
Dry and fresh with bright peachy fruit,  
pineapple and a driving acidity.

**Santa Margherita Pinot Grigio, Italy** 46  
Light, fresh and crisp with a touch of sweetness.

### Rosé

**Pasquiers Grenache Cinsault Rose, France** 32  
Rich currant flavours, tangy raspberry  
and spice before a dry and fresh finish.

### Bubbly

**Sensi 18k Gold Prosecco, Italy** 52  
Delicate hints of strawberry and  
pink grapefruit with a persistent perlage

**Josep Ventosa Rose Cava Brut, Spain** 44  
Lively bubbles and dry with notes  
of wild berries and strawberries.

### Red Wine

**Les Petits Carreaux Merlot, France** 30  
Well structured with ripe red fruits,  
toasted bread and dense tannins.

**Yelcho Reserva Cabernet Sauvignon  
Chile** 30  
Full bodied with gentle tannins,  
bright red fruit and a touch of vanilla.

**Cielo Pinot Noir, Italy** 32  
Light, fruity and round with notes  
of raspberry and huckleberry.

**Primal Roots Red Blend, USA** 34  
Merlot, Syrah, Zinfandel. Oak aged & complex.  
Soft ripe fruit blends with earthy hints,  
zesty berries & spice.

**Yellow Tail Shiraz, Australia** 34  
Deep and dark in the palate with  
classic red berry fruit, long juicy finish.

**Vaglio La Tane Barbera, Italy** 34  
Fruity, round and fresh with notes of  
little red fruits and nutmeg spices.

**Alamos Malbec, Argentina** 36  
Black raspberry, chocolate and sweet spice,  
full bodied.

**Pasqua Lambrusco Frizzante, Italy** 36  
Off dry with a rich sparkle. Fruity, aromatic and  
savoury, a perfect choice with your pizza or pasta!

**Apothic Red, USA** 36  
Smooth and elegant with flavors of blackberry,  
mocha and brown spice.

# Wine List

## Red Wine (continued)

- Sentieri Infiniti Primitivo, Italy** 36  
Fruit forward with ripe blackberry, cassis, and a hint of cedar.
- Camporsino Chianti, Italy** 38  
Red to dark cherries laced with fresh herbs over some earthy cedar and spice.
- Appassimento Rosso, Italy** 38  
Full bodied, complex and well balanced with soft tannins and nice acidity.
- Bolla Valpolicella, Italy** 40  
Flavors of berries, cherries and almonds, enhanced with subtle oak, vanilla and spice.
- Wyndham Bin 555 Shiraz, Australia** 40  
Up front plum flavors with dark cherry, spice and subtle oak.
- Monte Zovo Sa Solin Ripasso Valpolicella Italy** 54  
Dry, with black cherry, dark spice, smoke and dried herbs.
- Frescobaldi Nipozzano Chianti, Italy** 54  
Dark berries, spices of green peppercorn and cloves with a strong fruity finish.
- J Lohr Seven Oaks Cabernet Sauvignon USA** 56  
Fruit aromas of blackberry, plum and blueberry accented with a barrel bouquet of toasted pastry, dark caramel and vanilla.
- Pasqua Ripasso Valpolicella, Italy** 58  
Rich and full bodied with wild cherries, redcurrant, hints of toasting and round tannins.

## Reserve Red

- Bolla Amarone della Valpolicella, Italy** 94  
Rich, dry, black-cherry flavors with a long, round finish, persistent with cocoa and spice.
- Batasiolo Barolo, Italy** 96  
Powerful and persistent with dried fruit, flowers and spices.
- Conte Giangirolamo Rosso, Italy** 110  
Dry, full bodied and lingering with cherry, blackcurrant, spices and balanced tannins.
- Masi Costasera Amarone Classico, Italy** 118  
Rich, ripe baked fruit, hint of cocoa and coffee.
- Collemattoni Brunello di Montalcino Italy** 130  
Wild black fruits, tobacco and noble wood with fine tannins and a long, dry finish.
- Bertani Amarone Classico, Italy** 349  
Big and bold with notes of plum, Morello cherry licorice and spices in perfect balance with the acidity.

## Bevande / Beverages

- Juice** 4.00
- Soft Drinks** 3.95
- Milk** 3.50
- Acqua Minerale** 4.95
- Coffee or Tea** 3.99
- Espresso (Caffé)** 3.95
- Cappuccino** 8.00
- Caffé Latte (Milk with Coffee)** 8.95

# Bar List

## Cocktails

<b>Margarita</b> Tequila, triple sec, lime or strawberry	13.95
<b>Pina Coloda</b> Rum, coconut cream, pineapple juice	13.95
<b>Silver Cloud</b> Kahlua, amaretto, milk, whipped cream	13.95
<b>Bloody Caesar</b> Vodka, clamato juice, spices	13.95
<b>Rusty Nail</b> Scotch, drambuie, lemon peel	13.95
<b>Long Island Iced Tea</b> Vodka, rum, gin, tequila, lemon, cola	13.95
<b>Singapore Sling</b> Gin, cherry brandy, orange and lemon juice	13.95
<b>Harvey Walbanger</b> Vodka, galliano, orange juice	13.95
<b>Killer Kool-Aid</b> Vodka, melon liqueur, cranberry juice	13.95
<b>Crantini</b> Vodka, cranberry juice	13.95
<b>Cosmopolitan</b> Vodka, grand marnier, cranberry, lime juice	13.95

## Bar Shots

<b>Popular Brands</b>	8.95
<b>Premium Brands</b>	9.50
<b>Deluxe Brands</b>	10.50

## Liqueurs

<b>Amaretto, Kahlua, Sambuca, Frangelico, Galliano Baja Rose, Baja Luna, Southern Comfort, Tia Maria, Grappa, Limoncello</b>	7.95
<b>Bailey's Irish Cream, Cointreau, Black Sambuca</b>	7.95
<b>Irish Mist, Grand Marnier, B&amp;B, Drambuie</b>	8.95

# Bar List

## Sangria

Half Pitcher	21.95
Full Pitcher	34.95

## Beers

### Domestic

Labatt, Molson, Budweiser, Bud Light, Coors, Kokanee, Moosehead	7.95
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### Premium

Corona, Heineken, MGD, Morretti, Peroni, Big Rock Traditional, Fort Garry Dark, Fort Garry Pale, Sleeman Honey Brown	8.95
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### Draught

Glass	9.95
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## Aperitifs 2oz

Campari, Cinzano, Dubonnet, Martini & Rossi	11.95
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## Brandy / Cognac

Vecchina Romagna	8.95
Courvoisier	12.95
Remy Martin	12.95

## Specialty Coffee

<b>Italian Coffee</b>	13.95
1/2 oz amaretto, 1/2 oz frangelico, latté	
<b>Spanish Coffee</b>	13.95
1/2 oz tia maria, 1/2 oz brandy, coffee	
<b>Monte Cristo</b>	13.95
1/2 oz kahlua, 1/2 oz grand marnier, coffee	
<b>Irish Coffee</b>	13.95
1 oz bushmills, coffee	
<b>Blueberry Tea</b>	13.95
1/2 oz grand marnier, 1/2 oz amaretto, tea	

# Starters

## Antipasto / Appetizers

<b>Calamari Fritti</b>		19.95
<b>Cozze alla Marinara</b>		24.95
Mussels in tomato sauce and fresh basil		
<b>Eggplant Rollatini</b>		18.95
Eggplant rolled with ricotta and mozzarella cheese in tomato sauce		
<b>Gamberi della Casa</b>		19.95
Shrimp platter with herbed butter sauce		
<b>Garlic Toast</b>		6.00
<b>Antipasto Italiano</b>	<b>for one 15.95</b>	<b>for two 22.95</b>
<b>Frittura di Pesce</b>		<b>for two 27.95</b>
Fried calamari and shrimp		
<b>Cozze Pepate</b>		24.95
Spiced mussels in an extra virgin olive oil, white wine and garlic sauce		
<b>Stuffed Mushrooms</b>		13.95
<b>Shrimp Cocktail</b>		14.95
<b>Bruschetta</b>		12.95
<b>Cheese Toast</b>		9.95
<b>Breadsticks</b>		10.95
<b>Specialty Colosseo Breadsticks</b>		11.95

## Insalate / Salad

<b>Colosseo Salad</b>	<b>half 13.95</b>	<b>full 18.95</b>
Romaine lettuce, tomatoes, red onions, black olives, salami, ham, and cheese served with our special house dressing		
<b>Italian Salad</b>	<b>half 10.95</b>	<b>full 14.95</b>
Romaine lettuce, tomatoes, black olives, red onions, served with our special house dressing		
<b>Cheese Salad</b>	<b>half 11.95</b>	<b>full 16.95</b>
Romaine lettuce, tomatoes, black olives, red onions topped with mozzarella cheese served with our special house dressing		
<b>Caesar Salad</b>	<b>half 11.95</b>	<b>full 16.95</b>
<b>Seafood Salad</b>		<b>22.95</b>
Calamari, shrimp, crabmeat, red peppers, red onions and tomatoes served with our special house dressing		

# Starters

## **Insalate / Salad** (continued)

<b>Feta Salad</b>	<b>half 11.95</b>	<b>full 16.95</b>
Romaine lettuce, tomatoes, red onions, black olives, and feta cheese served with our special house dressing		
<b>Mediterranean Salad</b>	<b>half 14.95</b>	<b>full 18.95</b>
Romaine lettuce, tomatoes, onions, green olives, and shrimps served with our special house dressing		
<b>Spinach Gamberi Salad</b>	<b>half 14.95</b>	<b>full 18.95</b>
Fresh spinach, feta cheese, tomatoes, red onions, olives and jumbo shrimps served with our special house dressing		
<b>Insalata Caprese</b>		<b>16.95</b>
Bocconcini cheese and tomatoes with basil dressing		

## **Brodi / Soups**

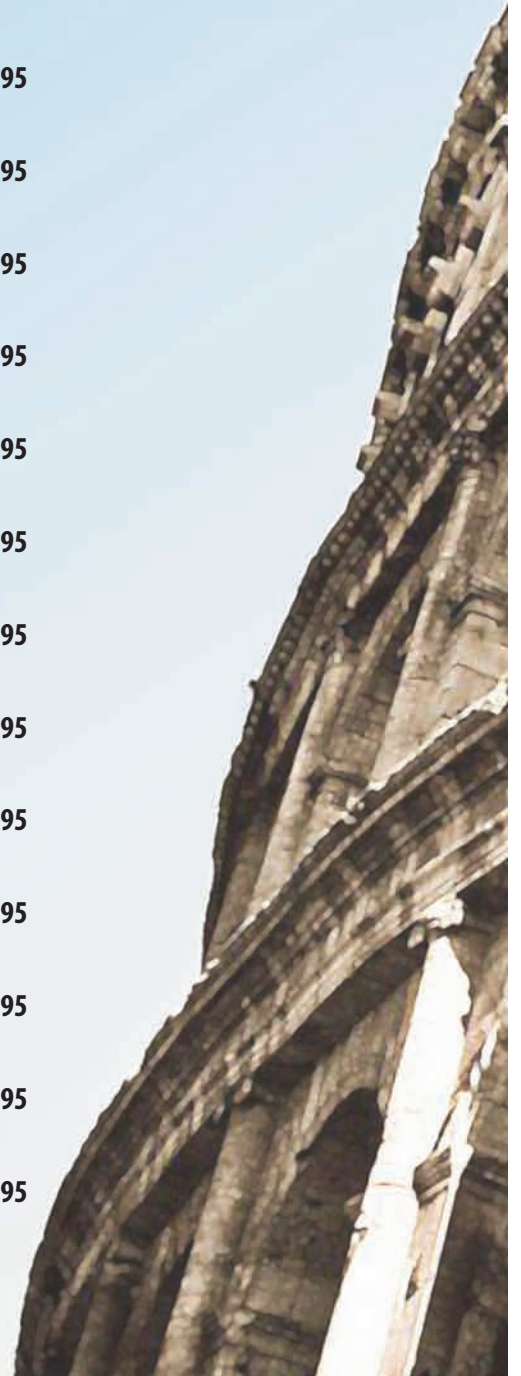
<b>Soup of the Day</b>	<b>10.95</b>
<b>Tortellini in Brodo</b>	<b>12.95</b>
<b>Minestrone</b>	<b>11.95</b>
<b>Baked Onion Soup</b>	<b>11.95</b>
<b>Seafood Soup</b>	<b>16.95</b>
<b>Chicken Noodle</b>	<b>12.95</b>

## Pasta

*Gluten free pasta available on request. Please inform us of any allergies*

<b>Linguine alla Pescatora</b>	28.95
Baby clams, shrimp, squid and mussels in a red sauce. Colosseo feature dish!	
<b>Linguine de Mare</b>	28.95
Shrimp, baby clams, crabmeat and mushrooms in an extra virgin olive oil and garlic sauce	
<b>Linguine Mediterraneo</b>	25.95
Black tiger shrimp and green onion in a creamy white brandy sauce	
<b>Linguine Conca d'Oro</b>	25.95
Shrimp and mushrooms in a rose sauce	
<b>Linguine Shrimp Marinara</b>	25.95
Shrimp and fresh basil in marinara sauce	
<b>Linguine al Pesto</b>	23.95
Fresh pesto cream sauce, with sundried tomato	
<b>Linguine al Vongole</b>	26.95
Fresh clams in white cream sauce or red sauce	
<b>Risotto al Profumo di Mare</b>	26.95
Mixed seafood and risotto in a delicate tomato sauce	
<b>Risotto Genovese</b>	24.95
Bocconcini, prosciutto and peas in risotto with an unforgettable rose sauce	
<b>Baked Ziti</b>	24.95
Ziti, ricotta and mozzarella cheese in a marinara sauce, oven baked	
<b>Fettuccine della Casa</b>	28.95
Salmon, shrimp, gorgonzola in curry cream sauce	
<b>Fettuccine Carbonara</b>	24.95
Bacon, onions, parmesan and egg	
<b>Fettuccine Primavera</b>	24.95
Fresh vegetables in a white cream sauce	
<b>Fettuccine alla Ferdinando II</b>	24.95
Tomato sauce, fresh basil, ham and bocconcini cheese	
<b>Tortellini or Fettuccine alla Panna</b>	24.95
Tortellini stuffed with ground beef or Fettuccine in a white cream sauce	
<b>Spaghetti Puttanesca</b>	23.95
Capers, onions, anchovies and black olives in a tomato sauce	
<b>Ravioli Di Mare</b>	28.95
Ravioli stuffed with lobster, shrimp and crab in rose sauce with red peppers	

# Pasta



# Pasta

## Pasta (continued)

<b>Spaghetti con Polpette or al Ragu</b> Meatballs or spaghetti and meat sauce	<b>24.95</b>
<b>Rigatoni al Telefono con Salsiccia</b> Oven-baked rigatoni with Italian sausage and mozzarella cheese in a tomato sauce	<b>24.95</b>
<b>Ravioli la Ragu</b> Ravioli stuffed with ground beef in a meat sauce	<b>24.95</b>

## Homemade Pasta

<b>Cannelloni</b> Four large pasta rolls filled with ground beef and mozzarella cheese oven baked in a tomato sauce	<b>25.95</b>
<b>Cannelloni di Mare</b> Four large pasta rolls filled with seafood, oven baked in a creamy seafood sauce	<b>26.95</b>
<b>Cannelloni della Nonna</b> Four large pasta rolls stuffed with ricotta cheese and fresh spinach, smothered in a rose sauce	<b>25.95</b>
<b>Lasagne</b> Just like Mamma makes!	<b>25.95</b>
<b>Cavatelli con Salsiccia</b> Homemade Italian sausage in a tomato sauce	<b>24.95</b>
<b>Gnocchi Verdi ai 4 Formaggi</b> Spinach gnocchi in a four cheese sauce	<b>25.95</b>
<b>Gnocchi al Pomodoro</b> Gnocchi in a delicate tomato sauce	<b>23.95</b>
<b>Gnocchi alla Sorrento</b> Gnocchi in a rose sauce then baked with mozzarella and parmigiano cheese	<b>25.95</b>

## Vegetarian Dishes

<b>Melanzane alla Parmigiana</b> Layers of eggplant smothered in mozzarella cheese, oven-baked in tomato sauce	<b>25.95</b>
<b>Penne Broccoli Di Mama</b> Broccoli, sundried tomatoes, parmesan cheese, in an extra virgin olive oil and garlic sauce	<b>23.95</b>



# Entrees

## Entrees

*All entrees served with pasta*

### Pollo / Chicken

**Pollo Shita'ke** 28.95

Chicken and mushrooms in a brandy cream sauce

**Pollo alla Fiorentina** 28.95

Breast of chicken stuffed with spinach and feta cheese, oven-baked and smothered in a rose sauce

**Pollo all Cacciatora** 28.95

Chicken with mushrooms, onions, green and red peppers and black olives in a wine and tomato sauce

**Pollo ai Funghi** 28.95

Chicken and mushrooms in a creamy white sauce

**Pollo alla Parmigiana** 28.95

A delectable chicken parmesan

**Pollo al Limone** 28.95

Filets of Chicken breast sautéed in a lemon and white wine cream sauce

**Pollo alla Principesa** 28.95

Chicken, mushrooms, asparagus and mozzarella oven-baked in a red sauce

**Pollo alla Mediterrane** 28.95

Chicken with green and red peppers, black and green olives, tomato and onions in an extra virgin olive oil and garlic sauce

### Pesce / Fish

**Misto di Pesce di Mare** 30.95

Halibut, scallops and shrimp in a Sambuca rose sauce

**Tilapia al Portafoglio** 28.95

Tilapia mixed with seafood, tossed in a creamy seafood sauce

**Tilapia alla Forno** 27.95

Broiled filet of tilapia with fresh lemon and herbs, served with vegetables

**Salmone Frances Sauce** 30.95

Salmon served with mixed vegetables and pasta in a red sauce

# Entrees

## **Pesce / Fish** (continued)

<b>Zuppa di Pesce</b> Salmon, halibut, shrimp and mussels in a red sauce	<b>30.95</b>
<b>Pesce Cacciucco</b> Mussels, shrimp, chopped tomatoes, onions, olive oil in white wine sauce	<b>29.95</b>

## **Carne / Meat**

<b>Vitello de Diavolo</b> Veal with black olives, capers and garlic in a spicy tomato sauce	<b>29.95</b>
<b>Scaloppine Marinara</b> Veal with shrimp rolled in a rose sauce	<b>31.95</b>
<b>Scaloppine all Marsala</b> Veal with Marsala wine and mushroom	<b>29.95</b>
<b>Scaloppine Picatta Lambata</b> Veal medallions with lemon, butter and white wine sauce	<b>29.95</b>
<b>Scaloppine Pizzaiola</b> Veal with herbs and garlic in a light tomato sauce	<b>29.95</b>
<b>Vitello alla Parmigiana</b> Veal parmesan	<b>30.95</b>
<b>Involtini all Romana</b> Veal with prosciutto, provolone cheese and sage in white wine sauce	<b>31.95</b>
<b>Fettine all Dolce Vita</b> Veal sautéed in a delicious sage and white wine sauce	<b>29.95</b>

# Pizza

## Build Your Own Pizza

All pizzas include mozzarella cheese and our own pizza sauce

Gluten free pizza shell (small size only) available on request

	9" Small	13" Medium	15" Large
<b>Cheese Only</b>	<b>12.95</b>	<b>20.95</b>	<b>24.95</b>
<b>Half and Half</b>	<b>1.00</b>	<b>1.00</b>	<b>1.00</b>
<b>Extra Regular Toppings (each)</b>	<b>1.75</b>	<b>2.75</b>	<b>3.50</b>
Regular Toppings: sausage, pepperoni, bacon, salami, beef, ham, green peppers, mushrooms, onions, black and green olives, pineapple, tomatoes, and banana peppers			
<b>Extra Gourmet Toppings (each)</b>	<b>2.50</b>	<b>3.50</b>	<b>3.75</b>
Gourmet Toppings: chicken, shrimp, Italian sausage, capers, anchovies, Kalamata olives, spicy eggplant, broccoli, spinach, sundried tomatoes, provolone cheese, ricotta cheese and feta cheese			

## Specialty Pizza (no substitutions)

	9" Small	13" Medium	15" Large
<b>Combination</b>	<b>14.95</b>	<b>26.95</b>	<b>30.95</b>
Pepperoni, mushrooms, green peppers and cheese			
<b>Colosseo Special</b>	<b>15.95</b>	<b>27.95</b>	<b>32.95</b>
Mushrooms, onions, bacon, beef, green peppers and cheese			
<b>Special</b>	<b>15.95</b>	<b>27.95</b>	<b>32.95</b>
Pepperoni, mushrooms, sausage, bacon, green peppers and cheese			
<b>Vegetable</b>	<b>15.95</b>	<b>27.95</b>	<b>32.95</b>
Mushrooms, tomatoes, green peppers, onions and green olives			
<b>Napoletana</b>	<b>14.95</b>	<b>25.95</b>	<b>30.95</b>
Capers, black olives, anchovies and cheese			
<b>Greek</b>			<b>31.95</b>
Feta cheese, onions, black olives, tomatoes and mozzarella cheese			
<b>Meat Lovers</b>			<b>33.95</b>
Pepperoni, bacon, salami and beef			
<b>Vesuvio</b>			<b>32.95</b>
Pepperoni, italian sausage, onion, banana peppers			

Continued on next page



# Pizza

## Specialty Pizza (no substitutions)

**Rome** 33.95

Chicken, roast peppers, red onion, feta

**Florence** 33.95

Chicken, fresh tomatoes, onion, spinach, spicy eggplant

**Venezia** 32.95

Italian sausage, onions, banana peppers, green peppers and cheese

**Mediterrano** 33.95

Spinach, onions, tomatoes, feta cheese and chicken

## Panzerotti

**Panzerotti Di Roma** 17.95

Pepperoni, mushrooms and mozzarella cheese, wrapped in fresh dough  
(Italian pizza pop)