



Antipasti

BRUSCHETTA \$ 13

Fresh tomato, basil, garlic, onion, olive oil on toasted bread.

FRIED CALAMARI \$ 16

Lightly breaded, deep friend tender calamari, cherry peppers served with marinara sauce.

MOZZARELLA STICKS \$ 15

Breaded & lightly fried mozzarella served with marinara sauce.

BROCCOLI OREGNATA \$ 13

Roasted broccoli, garlic, evoo, seasoned breadcrumbs with parmesan

EGGPLANT ROLLATINI \$ 16

Breaded eggplant rolled with ricotta, mozzarella, marinara sauce and baked.

WINGS (5) \$9, (10) \$15, (20) \$28

Mild, Medium, hot, or garlic parmesan.

GRILLED OCTOPUS \$ 20

Fresh grilled octopus, artichoke hearts, cherry tomatoes, spring mix, cannellini beans topped with a balsamic glaze

CLAMS OREGANATA \$ 15

Chopped clams broiled on half-shell with garlic, oregano and seasoned breadcrumbs.

MUSSELS \$ 16

Fra diavolo or white wine garlic

Zuppe e Insalata

MINESTRONE \$ 9

Fresh vegetables, beans, and pasta simmered in a savory tomato-herb broth.

PASTA E FAGIOLI \$ 9

Classic Italian soup in tomato broth loaded with cannellini beans, ditalini pasta, and vegetables.

STRACCIATELLA \$ 9

Italian egg drop soup in a rich broth, delicate strands of egg, parmesan cheese, and parsley.

ADD TO ANY SALAD

Grilled Chicken (\$8), Shrimp (\$9), Salmon (\$10)

HOUSE \$ 13

Fresh mixed greens, tomatoes cucumbers, red onion and balsamic vinaigrette

CAESAR \$ 13

Fresh chopped romaine with shaved parmesan, anchovies, croutons and caesar dressing.

GREEK \$ 15

Fresh romaine, tomatoes, cucumbers, red onion, green peppers, olives, feta and Greek dressing.

Traditional Pizza 12" \$15 / 16" \$18

REGULAR TOPPINGS 12" \$2 / 16" \$3

Pepperoni, Ham, Sausage, Meatballs, Red Onions, Green Peppers, Mushrooms, Garlic, Tomatoes, Broccoli. Black Olives, Jalapeños, Pepperoncini, Pineapple

GOURMET TOPPINGS 12" \$3 / 16" \$4

Prosciutto, Bacon, Grilled Chicken, Artichoke Hearts, Eggplant, Arugula, Basil, Cherry Tomatoes, Broccoli Rabe, Roasted Red Peppers, Fresh Mozzarella, Ricotta, Gorgonzola, Feta Cheese, Kalamata Olives, Presto

CHEESE CALZONE \$ 16

Baked pizza dough stuffed with ricotta and mozzarella cheeses

STROMBOLI \$ 17

Baked pizza dough rolled with mozzarella

Gourmet Pizza 12" / 16"

TIRAMISU \$21 / \$27

Prosciutto, burrata & arugula

BIANCA \$20 / \$25

Ricotta, mozzarella, garlic, no sauce

SICILIANA \$21 / \$27

Eggplant, mozzarella, ricotta, parmesan & fresh basil

LITTLE ITALY \$21 / \$27

Meatball, pepperoni, Italian sausage & ham

MARGHERITA \$21 / \$27

Cherry tomatoes, basil & mozzarella

FIorentia \$ 20 / \$25

Ricotta, tomatoes, spinach & garlic

MAD ITALIAN \$21 / \$27

Ricotta, mozzarella, soppressata, arugula & hot honey

VEGETARIAN \$21 / \$27

Spinach, onions, green peppers, mushrooms & artichokes

Kids - \$12

PENNE ALFREDO

PIZZA

CHICKEN PARMIGIANA

SPAGHETTI & MEATBALLS

CHICKEN FINGERS & FRIES

Join
Us!



Wine Down Wednesday (50% off glass or bottle)

www.TiramisuJupiter.com

(561) 203 - 2266 240 W Indiantown Rd Jupiter FL 33458



Piatti Classici Italiani

CHICKEN PARMIGIANA \$ 26

Breaded chicken cutlet baked with marinara and mozzarella.

CHICKEN FRANCESE \$ 27

Lightly floured egg-dipped chicken cutlet sautéed in a white wine lemon butter sauce.

CHICKEN PICATTA \$ 27

Lightly floured chicken cutlets, sautéed in a white wine lemon caper sauce

CHICKEN MARSALA \$ 27

Sautéed chicken cutlets finished in a marsala wine mushroom sauce.

EGGPLANT ROLLATINI\$ 24

Breaded eggplant rolled with ricotta, mozzarella, marinara sauce and baked.

VEAL PARMIGIANA \$ 27

Breaded veal cutlet baked with marinara and mozzarella.

VEAL FRANCESE \$ 29

Lightly floured, egg-dipped scallopini sautéed in a white wine lemon butter sauce.

VEAL PICATTA \$ 29

Lightly floured scallopini sautéed in a white wine lemon caper sauce.

VEAL MARSALA \$ 29

Veal cutlets scallopini style, sautéed & finished in a marsala wine mushroom sauce.

EGGPLANT PARMIGIANA \$ 24

Layers of eggplant and ricotta baked with marinara sauce & mozzarella.

CHICKEN MILANESE \$ 27

Thin breaded scallopini chicken topped with arugula and chopped tomatoes.

VEAL MILANESE \$ 29

Thin breaded scallopini veal topped with arugula and chopped tomatoes.

VEAL PIZZAIOLA \$ 29

Veal scallopini sautéed with oregano, capers, olives and marinara sauce.

CHICKEN PIZZAIOLA \$ 27

Chicken sautéed with capers, olives and marinara sauce.

GNOCCHI SORRENTINA\$ 25

Potato dumplings baked with fried eggplant, fresh mozzarella and pink tomato sauce

Frutti di Mare

SHRIMP PARMIGIANA \$ 29

Breaded jumbo shrimp baked with marinara and mozzarella.

SALMON LIVORNESE \$ 32

Fresh salmon sautéed in a light tomato sauce with cherry tomatoes, capers and kalamata olives.

SOLE FRANCESE\$ 29

Lightly floured fresh sole, egg-dipped, sautéed in a white wine lemon butter sauce with capers.

CIOPPINO\$ 38

Fresh snapper with clams, mussels, shrimp, scallops, calamari, in a white wine tomato broth served with crostini.

Pasta Fresca

LINGUINI & CLAMS \$ 28

Fresh little neck clams in a white or red sauce.

PENNE ARRABBIATA\$ 26

Fresh penne pasta and sausage with spicy marinara.

SEAFOOD FRA DIAVOLO \$ 36

Fresh spaghetti with shrimp, scallops, calamari, clams, mussels, garlic and spicy marinara.

SPAGHETTI & MEATBALLS \$ 25

Home made meatballs simmered in a tomato sauce, served over a spaghetti and finished with grated parmesan cheese and fresh basil.

RIGATONI ALLA VODKA\$ 26

Sautéed with shallots, cherry tomatoes, basil, prosciutto with vodka sauce.

CHICKEN ALFREDO\$ 28

Chicken cutlet and fettuccini tossed in creamy homemade Alfredo sauce, topped with parmesan cheese.

ORECCHIETTE \$ 28

Ear shaped pasta sautéed with garlic, evoo, broccoli rabe and sausage.

TAGLIATELLE BOLOGNESE \$ 25

Fresh, ribbon-cut pasta served with a classic, rich meat sauce simmered for hours.

Pasta al Forno

LASAGNA DELLA CASA \$ 29

Fresh layered pasta sheets with bolognese sauce, béchamel, mozzarella, ricotta & parmigiana.

BAKED ZITI \$ 27

Tender ziti pasta is tossed with meat sauce, creamy ricotta, mozzarella and parmesan cheese, baked until bubbly and golden.

Pasta al Ripiena

CHEESE RAVIOLI \$ 25

Tender pasta pockets filled with a creamy blend of ricotta, parmesan, and mozzarella cheeses, tossed in marinara sauce.

TORTELLINI ALLA PANNA \$ 27

Cheese tortellini in a white cream sauce with peas & prosciutto.

Sides

SIDE SALAD \$ 7

MEATBALLS \$ 8

GRILLED CHICKEN \$ 8

BROCCOLI \$ 5

ITALIAN SAUSAGE \$ 8

SHRIMP \$ 9

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