



Antipasti – Appetizers

VEGETALI GRIGLIATI E MOZZARELLA

Fresh grilled portabella mushroom, eggplant, asparagus, endive & fresh mozzarella, roasted pepper. \$13

CALAMARI FRITTI

Tender slices fried and served with tomato sauce: *sweet, medium or hot* \$10/15

SHRIMP COCKTAIL

Classic with cocktail sauce or roasted pepper and caper aioli \$14

STUFFED MUSHROOMS

Ground beef and vegetables stuffed mushroom caps \$11

EGGPLANT ROLLITINI

Stuffed with ricotta and prosciutto topped with provolone cheese and baked \$10

MOZZARELLA FRITTA

Lightly fried & served w/fresh tomatoes, roasted peppers balsamic glaze & olive oil \$11

BRUSCHETTA

Fresh diced tomatoes, onions, fresh herbs, seasoning, olive oil, on slices of crostini. \$8

Soup

\$6

STRACHETELLI
PASTA FAGIOLI
MINISTRONE
TORTELLINI BRODO
LENTIL

Sides

PASTA \$3
SPINACH \$7
BROOCOLI RABE \$8

Pesce – Seafood

SHRIMP AND SCALLOPS

Sautéed with bruschetta tomatoes in a garlic and oil sauce served over linguini \$25

VONGOLE

Fresh **baby clams** sautéed with choice of marechiara sauce or in bianco & served over linguini. \$21

GAMBERI

Shrimp with choice of sauce: Pomodoro, Scampi, Oreganata, Francaise & served over cappellini . \$25

CALAMARI

Fresh squid fried and served over linguini in a tomato sauce. \$22
Sweet or hot.

***Gluten Free and Vegetarian entrees can be prepared upon your request.**



Petti di Pollo – Chicken

All choices \$19.00

LUCIANO

Layered w/roasted peppers, prosciutto, grilled eggplant, fresh mozzarella in a light sauce.

ALA OREGANATA

Baked with seasoned breadcrumbs, garlic, fresh lemon and touch of white wine.

FLORENTINA

Topped with spinach, provolone cheese and served in a lemon white wine sauce.

MILANESE

Breaded and served over baby arugula bruschetta tomatoes with balsamic vinaigrette and shaved romano

Cotolette di Vitello – Veal

All choices \$24.00

SALTIMBOCCA

Topped w/fresh spinach, diced prosciutto, mushroom and provolone cheese in a marsala wine sauce.

SORENTINO

Topped w/sautéed eggplant, provolone & served in a light brown sauce.

PARMIGIANA

Tender slices of veal breaded and topped fresh pomodoro sauce and provolone cheese

Pasta

VERDURA

Linguini with shrimp, wild mushrooms, sun-dried tomato & broccoli rabe in olive oil & garlic. \$22

FUSSILI ARRABIATA

Fresh fussili pasta sautéed in **hot** pink cream sauce w/mushrooms & prosciutto. \$18

FETTUCINI

Fresh fettuccini pasta with sautéed shrimp, chicken, fresh tomatoes, mushrooms and arugula in a sherry wine sauce. \$20

FARFALE CON PESTO

Bowtie shaped pasta sautéed with peas, sun-dried tomatoes, fresh herbs, in a pesto cream sauce. \$17

CAPPELLINI PRIMAVERA

Fresh vegetables sautéed in a pink cream sauce over cappelinni. \$18

MANICOTTI RIPIENI CON SPINACI

Fresh made manicotti stuffed w/ fresh spinach, ricotta, grated cheese, baked in a pomodoro sauce. \$17

TORTELLINI CARBONARA

Diced prosciutto, fresh onions and peas in an alfredo sauce \$18

FUSSILI AL RAGU

Fresh spiral pasta cooked w/ chunks of veal, aromatic vegetables, fresh herbs, tomatoes. \$20

RIGATONI POMODORO

Sautéed in a fresh chunky tomato sauce and finished with fresh pecorino romano cheese \$15

CHEESE RAVIOLI

Served with tomato sauce \$15

PENNE ALA JAJAIRA

Sautéed with breaded eggplant and black olives in a pink cream sauce topped with grilled chicken \$21

Consuming raw or under cooked foods may increase the risk of foodborne illnesses



Specials

OSSO BUCO

Veal shank braised w/ aromatic vegetables, seasonings & served over fresh fettuccini pasta. \$29

RIB-EYE STEAK

Grilled to your pleasure & finished with roasted garlic, served with potato & vegetable. \$29

SALMON

Blackened & served with sautéed broccoli rabe & potato. \$26

CODFISH MARECHIARA

Pan seared & served in a light plum tomato sauce over cappellini. \$26

ZUPPA DI PESCE

Seafood mix of shrimp, scallops, salmon, cod fish, clams and mussels simmered with garlic, olive oil and plum tomato sauce served over linguini. \$30

MARE MISTO

A seafood mix of shrimp, scallops & lobster tail, all simmered with olive oil, garlic & fresh herbs, served over cappellini \$29

CAPPELLINI PESCATORE

Fresh crabmeat, shrimp, baby clams & wild mushrooms, in a light plum tomato sauce w/ cappellini. \$26

BRACIOLA

Tender slices of beef rolled w/ seasoning & fresh herbs braised in a tomato sauce over rigatoni. \$23

RAVIOLI RIPIENI D'ARAGOSTE

Fresh lobster filled ravioli, finished with shrimp, crabmeat, asparagus, in a pesto cream sauce. \$25

RISO CON PESCE

Shrimp, scallops, asparagus and mushrooms served in a pesto cream sauce over arborio rice. \$26

CHICKEN

Grilled and served with sautéed portobello mushrooms, roasted peppers and broccoli rabe \$20

VEAL FRESCO

Breaded top round veal layered with grilled tomatoes and fresh mozzarella \$25

***TIME IS ESSENTIAL IN THE CAREFUL PREPARATION OF FINE FOODS.**

**WE GRATEFULLY REQUEST AND APPRECIATE YOUR PATIENCE.
UPON REQUEST WE WILL PREPARE YOUR INDIVIDUAL DIETARY NEEDS.**