

Dinner Menu

Antipasti

Caprese ...6.95

Fresh mozzarella, vine ripe tomatoes with oregano, basil and olive oil

Carpaccio di Bue ...9.95

Thin slices of beef tenderloin cooked cold in lemon juice, on a bed of rugola salad and topped with fresh Parmesan

Antipasto Vegetale ...7.95

Roasted red peppers, marinated eggplants, mozzarella, artichokes

Salmone Affumicato ...6.95

Thinly sliced Scottish smoked salmon, capers, onions, olive oil

Brodetto dell' Adriatico ...7.95

Fresh mussels sautéed with garlic, olive oil, white wine and parsley

Crostone ...7.95

Crostone bread topped with portobello mushroom, smoked ham and melted mozzarella

Bruschetta ...4.95

Toasted Montanaro bread topped with diced tomatoes basil and a touch of garlic

Prosciutto e Formaggio ...8.95

Prosciutto crudo and reggianino, mushrooms, olives, artichokes

Zuppa del Giorno ...3.95

Ask the waiter for freshly made soup of the day

Pasta

Linguine al Pesto

Classic sauce from the city of Genoa: Basil, garlic, olive oil, Parmesan and pine nuts ...13.95

Linguine, Cape Sante e Gamberetti ...17.95

Linguine sautéed with shrimps, scallops in a mild tomato sauce

Linguine alla Vongole ...16.95

Linguine with littleneck clams in a light tomato sauce with garlic

Ravioli Aurora ...13.95

Spinach and ricotta filled ravioli in a tomato-cream sauce

Ravioli ripieni di Aragosta e Granchio ...17.95

Lobster and crab meat filled ravioli in a tomato-cream sauce

Farfalle Panna, Prosciutto e Piselli ...13.95

Bow-tie pasta sautéed with peas, Italian ham in a cream sauce

Capellini Primavera ...13.95

Angel-hair pasta with fresh garden vegetable in a light butter sauce

Spaghetti allo Scoglio ...17.95

Spaghetti sautéed with clams, mussels, shrimps and scallops in olive oil, garlic, white wine sauce

Tagliatelle alla Bolognese ...13.95

Fettuccine sautéed in a specialty tomato-meat sauce

Fiocchetti di Formaggio ...14.95

Pouches of pasta filled with cheese in a bacon, onions and cream sauce

*Split plate \$1.50 additional charge

Insalate

Insalata Terrazza ...6.95

Italian Greens with balsamic vinaigrette, Sun Dried tomatoes, Gaeta olives and shaved Permesan

Insalata di Rugola ...6.95

Rugola salad dressed with balsamic vinaigrette and served with tomatoes, pine nuts sliced mushroom and fresh mozzarella

Insalata di Cesare ...4.50

Romaine lettuce tossed in a creamy Caesar's dressing

Insalata Mista ...5.95

Romaine lettuce, radicchio, rucola, cucumber, tomatoes, carré balsamic vinaigrette

Secondi

Pollo alla Siciliana ...15.95

Breast of chicken sautéed with black olives, capers and oregano in a light tomato sauce

Pollo Cordon Bleu ...15.95

Breaded breast of chicken filled with mozzarella and ham, served over a cream of sweet red peppers sauce

Pollo e Salsiccia ...15.95

Breast of chicken and Italian sausages in olive oil, garlic, fresh rosemary in a red wine sauce

Scaloppine San Giuseppe ...19.95

Veal scaloppine sautéed with diced onions and ham, artichoke dried tomatoes in a fresh rosemary demi-glass sauce

Scaloppine di Vitello al Marsala ...18.95

Veal scaloppine sautéed with mushrooms and marsala wine

Scaloppine di Vitello alla Pizzaiola ...18.95

Veal scaloppine sautéed with capers, black olives and oregano in a light tomato sauce

Filetto di Bue al Vino Rosso ...24.95

9oz. filet mignon sautéed in a red wine sauce and mushroom

Gamberi al Vino Bianco ...13.95

Broiled shrimp skewers in a garlic, parsley and white wine sauce served over house salad

Pesce del Giorno ...market price

Fresh fish of the day

Dolci ...5.00

Espresso ...2.25 Cappuccino ...2.75

Caffè e Tè ...2.00

****Gift Certificates Available*
on the premises or by mail**