

**Pasta Barrista \$9**

Bacon, red onion, garlic, roma tomatoes, sautéed and topped with parmesan.

**Alla Marinara \$8**

Fresh Gallic sautéed with olive oil, tomatoes and red onion.

**Alla Arrabbiata \$8**

Spiced with hot pepper, garlic and tomatoes

**Aio e Oie e Peppero \$9**

Sautéed Garlic chips, olive oil and hot peppers topped with parmesan.

**Spaghetti Polpette o Salsicce \$9**

Spaghetti Meatballs or Italian Sausage

**Rigatoni Bolognese \$9**

Classic Meat Sauce

**Pesto Alla Genovese \$11**

Fresh Basil, garlic, pine nuts in a parmesan cream sauce served with Penne pasta.

**Lasagna al Forno \$11**

Baked lasagna served with meat sauce.

**All Amatriciana \$10**

Pancetta (Italian Bacon) tomatoes, onions, balsamic and hot peppers.

**Puttanesca \$10**

Olive oil, anchovies, kalamata olives, capers, tomato sauce and garlic.

**Ravioli \$11**

Pasta pillows filled with seasoned parmesan cheese.

**Fettuccini Alfredo \$13**

**With Chicken \$17**

**Melenzane alla Griglia con pollo \$12**

Eggplant marinated in olive oil, garlic, grilled to perfection served with chicken breast and served with a red sauce.

**Vongole con salsa Bianco or Rosso \$14**

Red or white clam sauce

**Linguine Calamari \$13**

Tender pieces of squid sautéed with tomatoes red pepper garlic and shallot

**Scampi Savoy \$16**

Sautéed mushrooms, and shrimp in a spicy red sauce.

**Scampi Fri Diablo \$16**

Sautéed Garlic mushrooms and shrimp in a spicy red sauce.

**Scampi Butter and Garlic \$16**

Sautéed mushrooms, garlic, white wine, and lemon.

**Linguine Pescatore \$21**

Linguini with shrimp, scallops, clams, calamari, Red or White

## Great Appetizers

**Whole Roasted Garlic \$3**

Slow oven roasted makes it soft and mellow, served in olive oil easy to spread on your bread.

**Peperoni Arrostiti \$5**

Roasted red peppers marinated in olive oil and garlic, and balsamic vinaigrette.

**Grilled Eggplant \$5**

Eggplant marinated in a light olive oil and garlic, grilled to perfection and lightly seasoned with a balsamic vinaigrette. 5.

**Mozzarella Caprese \$7**

Buffalo mozzarella and sliced tomatoes with basil, balsamic and olive oil.

**Bruschetta al Pomodoro e Basilico \$6**

Toasted garlic bread, with chopped tomatoes, fresh basil and olive oil.

**Scampi alla Mossarda \$8**

Shrimp sautéed with garlic, white wine and a mustard sauce.

**Calamari Fritti \$8**

Tender fried calamari served with a spicy arrabbiata sauce.

**Steamers \$12**

Little necks sautéed in olive oil, garlic, white wine.

**Insalata - Zuppe  
(Salads) (soup)****Caesar Salad \$6**

Romaine served with parmesan, croutons.

**House Salad \$4**

Spring mix served with tomatoes, cucumbers, red onion served with balsamic vinaigrette.

**Antipasto Salad \$8**

Salami, provolone, mozzarella, eggplant, artichoke hearts, and roasted red peppers.

**Pasta Fagioli \$5**

Pasta and bean soup.

**Entrée**  
**Veal and Chicken**  
All entrees include Bread and choice of soup  
(Pasta Fagioli or Salad)

**Melanzana Alla Parmigiana \$10**

Eggplant baked with our house tomatoe sauce and topped with mozzarella.

**Petti di Pollo Al Marsala \$13**

Fillets of chicken sautéed with fresh mushrooms and Marsala wine.

**Pollo Angelo \$13**

Whole breast of chicken diced with artichokes hearts, black olives roasted peppers, and mushrooms in a sherry brandy sauce.

**Pollo Mancini \$14**

Fillets of chicken sautéed with shallots, garlic, mushroom in a sherry cream sauce.

**Lemon Chicken \$14**

Filets of chicken sautéed with shallots, mushrooms, white wine and fresh lemon

**Vitello \$ 17**

Veal Scaloppini with lemon butter or marsala.

**Cololette alla Parmigiana \$17**

Veal or Chicken cutlet breaded and baked with fresh basil, tomato sauce and topped with imported cheese.

**Saltimbocca alla Romana \$ 17**

Veal Slices with prosciutto ham, sage, so good it will jump in your mouth!

**Steaks and Seafood**

**Steak Curruso \$16**

Tips of filet sautéed in olive oil, mushrooms, diced tomatoes, bell peppers, and garlic in a burgundy wine demi glaze.

**Filet Migon \$20**

Served with portabella Mushroom

**Filet Mignon Pepperoni \$20**

Char Grilled with roasted red bell peppers and gorgonzola cheese.

**Salmon Savoy \$16.95**

Sautéed with shallot garlic mushrooms, flamed in a sherry wine, and reduced in a heavy cream served with shoestring potatoes.

**Surf and Turf \$55.95**

8oz. Australian lobster tail and an 8oz. filet mignon served with drawn butter.

**For Catering call 682-3128**