



Antipasti

(appetizers)

Antipasto Romano

Genoa salami, prosciutto, mortadella, roasted peppers, mozzarella

7.75

Funghi Trifolatti

Sautéed portobello mushroom with garlic herbs, white wine and topped with fontina

cheese

6.25

Calamari Fritti

Fried squid served with marinara sauce

7.75

Mozzarella Fritta

Lightly breaded mozzarella a la carozza topped with marinara sauce

7.25

Bruschetta

roasted old world bread topped with roma tomatoes, fresh basil, extra virgin olive oil

6.25

Gamberi alla Coda di Gallo

Chilled prawns served with spicy cocktail sauce

10.50

Scampi

Jumbo shrimp sautéed in garlic butter and fresh lemon

9.75

Prosciutto di Parma e Melone

Sweet melon in season and imported italian dried cured ham

8.50

Garlic Breadsticks

Topped with parmesan cheese

3.75

Insalate

(salads)

Insalata Mista

Tossed green leaf salad, topped with salami, provolone cheese, tomatoes, black olives, peperoncini, garbanzo beans, and red onion with choice of dressing

6.95

Insalata Di Mare

Marinated bay shrimp, red pepper, roma tomatoes, boiled egg, artichoke, pinto beans and olives, served over romaine lettuce with house lemon-pepper cream dressing

7.95

Insalata Caprese
sliced fresh tomato and fresh
(bufala-style) mozzarella and
fresh basil
7.95

Insalata di Cesare
Our classic caesar salad with
garlic croutons, fresh
parmesan cheese and crispy
romaine. Topped with our
homemade caesar dressing
8.25
Chicken, additional
2.00
Shrimp, additional
4.00

Nodini di San Daniele
Bufala-style mozzarella, parma prosciutto and tomoato,
balsamic vinaigrette
6.95

ZUPPA

(soup)

Pasta Fagioli
Traditional bean soup with
tomato, prosciutto and pasta
5.25

Minestrone
An italian tradition -
homemade vegetable soup
with pasta
5.25


Primi Piatti

(pasta)

Served with italian bread. Choice of Meatballs, Sausage or
Chicken Pieces May Be
Added at an Additional Charge of
3.00 each


Spaghetti alla Aglio e Olio
Garlic, olive oil, fresh basil,
seasoning and italian parsley
11.25

Linguine Verdi alla Carmen
Curry cream sauce with diced
tomatoes, chicken pieces,
julienne zucchini and shrimp
14.25


Fettuccine Alfredo
A traditional cream, butter
and parmesan cheese sauce
flavored with fresh ground
pepper
11.25


**Capelli d' Angelo Quatro
Formaggi**
Four cheese cream sauce -
fontina, mozzarella,
provolone, swiss
12.25

Spaghetti alla Bolognese
Flavorful meat and tomato

Linguine with Clams
Fresh linguine with diced

sauce
12.25

tomato, garlic, white wine
and littleneck clams
14.25



Rigatoni al Pesto

Traditional genovese basil
sauce with cream and pine
nuts
12.25

Ravioli or Tortellini della Casa

Baked cheese stuffed pasta
covered with marinara sauce
12.25



Capellini Filetto di Pomodoro

Angel hair pasta with fresh
tomatoes, garlic and basil
11.25

Rigatoni alla Barese
A combination of rigatoni and
broccoli sautéed with garlic,
red pepper cream and
parmesan
13.25



Penne all 'Arrabbiata

Garlic, red pepper and marinara sauce
11.25

Secondi Piatti

(specialties)

Specials will be served with fettuccine marinara, ciabatta and soup or salad

Scaloppine di Vitello
veal scaloppine
18.50

**Petto di Pollo al Vostro
Piacere**
chicken breast
14.75

Marsala
marsala wine and mushroom
sauce

Piccata
lemon butter and caper sauce

Francese
dipped in egg, lemon, parsley
and mushroom sauce

Parmigiana
glazed with tomato sauce and
melted mozzarella

Lasagna al Forno

Made fresh daily, layers of pasta with meat sauce, ricotta and
mozzarella cheese topped with bolognese and bechamel sauce
15.25



Aragosta Fra Diavolo
Sautéed maine lobster tails
simmered in a spiced sauce of
tomatoes, onions, garlic, red
peppers and white wine
served over linguine

Ossobuco al Forno
Veal shank braised with
tomato and mushroom
21.25

24.25

Homemade Manicotti

Fresh rolled manicotti stuffed with ricotta cheese, parmesan, fresh herbs with a bechamel sauce and a marinara sauce

14.75

Bistecca all Aglio

Medallions of beef tenderloin smothered in a rich tomato sauce with onions, peppers and herbs

19.25

Sausage and Peppers

Grilled mild Italian sausage in a sauce of roasted peppers, tomato, garlic and herbs served over fettuccine

noodles

13.25

Cioppino Genovese

shrimps, scallops, mussels and clams with vegetables in a white wine sauce, served over linguine

20.25

Shrimp Scampi

Sautéed in garlic butter, served with fettuccine

noodles

19.75

Salmon (Livornese)

fresh salmon fillet with tomato, herbs, kalamata olives and capers

15.25

Eggplant Parmigiana

Layers of lightly breaded eggplant oven baked with marinara sauce and mozzarella cheese

13.25



Red Wines

Citra Merlot

Riunite Lambrusco Italy

Georges Duboeuf Beaujolais

Beringer "Founder's Estate"

Cline Vineyards Zinfandel

White Wines

I Lohr "Cypress"

Cavit Pinot Grigio

Il Tasso Orvieto

Beringer "Founder's Estate"

Blush Wine

8.25

Meridian Paso Robles,
Cabernet Sauvignon,
California
8.25

J. Lohr "Cypress" White
Zinfandel, California
8.00

Beringer "Foundry's Estate"
Merlot
8.50

Beringer White Zinfandel,
California
9.00

Il Tasso, Chianti, Italy
9.00

Sutter Home White
Zinfandel
9.50

J. Lohr "Cypress" Merlot,
California
9.50

Regale's House Wine

J. Lohr "Cypress" Cabernet
Sauvignon, California
9.50

Glass of House Wine
7.00

Citra Sangiovese, Italy
11.25

One Half Carafe of House
Wine
10.00

One Carafe of House Wine
18.00

Bevande

(beverages)

Cappuccino, Mocha or Latte

Single

4.50

Double

4.95

Espresso

Single

3.75

Double

4.75

Imported Mineral Water

3.50

Coffee, Tea, Sodas

2.50

Pizza

Our pizzas are made just for you at the moment you order with the finest and freshest ingredients

Cheese Pizza

New York style pizza pie

10.25

Pepperoni

Pepperoni, cheese and zesty tomato sauce

11.25

Primavera

Broccoli, cauliflower, carrots, spanish onions, bell peppers, asparagus, green onions, diced tomatoes, and spinach topped with alfredo sauce

12.25

O Sole Mio

Sun-dried tomatoes, spinach, grilled breast of chicken, portobello mushrooms, ricotta cheese and mozzarella

12.25

Genovese

Shrimp, diced tomato, pesto, mozzarella and mushrooms

13.25

Maui

Sugar cured ham, hawaiian pineapple, mozzarella cheese and roma tomatoes

11.25

Dolci

(Dessert)

A Taste of Italy

Our signature dessert, includes tiramisu, cannoli with pistachio cream, chocolate cup filled with cappuccino mousse and profiterole, topped with chocolate filled hazelnut mousse

6.25

Spumoni al Ventaglio

An Italian favorite, creamy, smooth vanilla and pistachio ice cream, flavored with fruit and nuts, topped with a fan cookie

4.25

*Enhance the flavor of this frozen delight with Sandeman's Ruby Port

Tiramisu

Espresso soaked ladyfingers in a sweet Italian mocha mousse

5.25

*To truly enjoy the espresso flavors, combine this delicious dessert with Remy Martin vsop

Pastel de Melone

A dark chocolate cookie crust filled with delicious raspberry sherbet, chocolate chips and surrounded with lemon and lime sherbet.

6.25

*A renaissance masterpiece when combined with Consetino Viognier, an incredible dessert wine

Torta al Formaggio

New York style cheesecake

6.25

*One great tradition deserves another, enjoy with Dow's 20 year Tawny Port

Profiterole alla Noccioli

Hazelnut cream puffs with caramel sauce

4.50

*The rich, ripe fruit flavors of Eola Hills Sauvignon Blanc go perfectly with this dessert

Tartufo

Hazelnut chocolate ice cream covered with hard chocolate

4.25

*The perfect dessert with your favorite coffee drink, try our double cappuccino

After Dinner Drinks

Cognacs

Remy Martin vsop 7.50
Courvoisier vsop 7.50
Martell Cordon Bleu 10.50

Ports

Dow's 20 year Tawny Port 7.50
Sandeman's Ruby Port 6.00
Cockburn's LBV Port '94 5.75

Grappas

Castello Banfi 6.00
Grappa Ruta Candelini 5.25

Dessert Wines

Eola Hills Sauvignon Blanc 6.75
Consentino Viognier 5.25

Cordials


Amaretto di Saronno 6.50
B&B 6.50
Grand Marnier 6.00
Calvados Bouzzard 10.00
Drambuie 6.50
Frangelico 6.00
Sambuca 6.00
Kahlua 6.00

Coffee Drinks

Espresso
Single 3.75 Double 4.75
Cappuccino, Mocha or Latte
Single 4.50 Double 4.95
Specialty Coffees 6.50

 = Spicy Hot

 = Vegetarian Dishes

 = Healthy Alternative