

## Antipasti-Appetizers

### Bruschetta 5.95

Ciabbatta bread grilled and topped with chopped tomatoes, fresh basil, garlic and extra virgin olive oil

### Tegamino di melanzane 6.95

Eggplant lightly breaded and pan fried topped with marinara sauce and melted mozzarella cheese

### Caprese con peperoni 9.95

Sliced tomatoes, fresh buffalo mozzarella, sweet onion slices, roasted peppers and basil infused olive oil

### Cozze all' Arrabbiata 9.95

fresh black mussels in a white wine and spicy tomato basil broth

### Portobello alla griglia con salsa all' Aglio 9.95

Grilled portobello mushrooms with smoked mozzarella and garlic herb sauce

### Prosciutto di Parma con melone 11.95

Imported ham from Parma with fresh melon

### Carpaccio di manzo con arugola e Parmigiano 11.95

Raw beef tenderloin thinly sliced with arugola, shaved parmesan cheese and drizzled with extra virgin olive oil

### Calamari fritti 10.95

Fried baby squid with marinara sauce

### Scampi alla paglia 11.95

Shrimp sauteed in a garlic, white wine and lemon sauce, served over a bed of straw potatoes

### Antipasto della casa - Serves 2 12.95

Marinated vegetables, Prosciutto, salami, buffalo, mozzarella and roasted peppers



## Insalate - Salads

### Insalata di campo con balsamico e Parmigiano 6.00

Baby field greens with balsamic vinaigrette and shaved Parmesan cheese

### Insalata di cesare (for 1) 6.00 (for 2) 10.00

Hearts of romaine with croutons and traditional dressing

### Insalata do spinaci 7.95

Baby spinach with Maui onions, cherry tomatoes, cucumber, dry ricotta cheese and candied pecans with Italian vinaigrette

**Insalata di arugla con mele a finocchio 7.95**

Baby arugula with shaved fennel and diced green apple w/orange infused extra virgin olive oil dressing

**Insalata di verza calda 7.95**

Warm napa cabbage salad with sauteed mushrooms, pancetta and gorgonzola cheese with a warm balsamic vinaigrette

**Zuppe - Soups****Zuppa Vegetariana 6.00**

Daily fresh vegetable soup

**Pasta e fagioli 6.00**

Country style tuscan bean soup with pasta

**Zuppa di orzo 6.50**

Barley soup with wild mushrooms and chicken

**Paste - Pasta****Penne all' Arrabbiata 10.95**

Penne pasta served with a spicy marinara sauce

**Capellini alla checca 12.95**

Angel hair pasta with olive oil, garlic, fresh tomato and basil sauce

**Ravioli do zucca al burro e salvia 12.95**

Ravioli stuffed with roasted butternut squash with brown butter and sage

**Gnocchetti sardi con broccoli pomodori secchi e salsiccia 13.95**

Small shell pasta sauteed with broccoli, sun dried tomatoes and sausage in an extra virgin olive oil and garlic sauce

**Rollatine di melanzane alla Siciliana 12.95**

Grilled eggplant stuffed with angel hair pasta in a fresh tomato sauce, topped with mozzarella cheese and baked

**Gnocchi alla piacere 13.95**

Homemade potato dumplings with fresh tomato and basil

**Lasagna alla bolognese 14.95**

Homemade Lasagna with bechamel and meat sauce

**Ravioli di pollo alla genovese 13.95**

Homemade chicken ravioli with pesto cream sauce

**Rigatoni alla Bolognese 13.95**

Rigatoni with meat sauce

**Mezzaluna di vitello con porcini 14.95**

Homemade half moon pasta filled with veal, served with peas, prosciutto and porcini mushrooms in a light cream sauce

**Penne alla Vodka 15.95**

With a tomato cream sauce

**Linguine alla vongole veraci 16.95**

Linguine pasta with Manila clams in a white or red sauce

**Gamberetti fradiavolo 19.95**

Linguine pasta with shrimp sauteed in a spicy tomato sauce



**Secondi - Main Courses**

**Piccatine di pollo al limone o marsala 16.95**

Chicken scaloppine with a lemon caper sauce or marsala wine sauce

**Petto di pollo alla Romana 17.95**

Pan sauteed chicken breast with prosciutto, artichokes and mushrooms in a white wine sauce

**Piccatine di vitello con funghi di bosco 19.95**

Veal scaloppine sauteed with white wine, shallots and a wild mushroom ragout

**Vitello alla parmigiana 19.95**

Veal scaloppine lightly breaded, topped with tomato sauce and mozzarella cheese, and served with pasta in a marinara sauce

**Costoletta di maiale alla griglia 19.95**

Grilled center cut pork chop with a honey balsamic sauce

**Sella di agnello con menta e aglio 26.95**

Roasted New Zealand baby lamb chops with roasted garlic fresh mints

**Ossobuco alla Milanese 26.95**

Braised veal shank with vegetables, fresh herbs and tomato sauce, served on a bed of saffron risotto

**Filetto di bue allo scalogno con Barolo 25.95**

Grilled filet mignon with roasted shallots and Barolo wine sauce

**Salmone alla griglia con senape 19.95**

Grilled Atlantic Salmon with dijon mustard sauce

**Sogioletta del Pacifico 18.95**

Sand Dabs sauteed with lemon white wine and capers

*Most entrees served with a selection of fresh vegetables and mashed potatoes*