

Antipasti Freddi — Cold Appetizers

CARPACCIO DI MANZO AL PARMIGIANO

A thin slice of Black Angus filet mignon served with shaved Parmesan cheese, extra virgin olive oil and lemon. //11.50

CARPACCIO DI SALMONE

A thin slice of North Atlantic Salmon filet served with capers, onions, extra virgin olive oil, lemon and diced tomatoes. //10.75

INSALATA CAPRESE

Vine ripened tomato and Buffalo milk mozzarella, sliced and dressed in extra virgin olive oil and fresh basil leaves. //9.25

COCKTAIL DI GAMBERI

Shrimp Cocktail served with cocktail sauce. //11.75

Antipasti Caldi — Hot Appetizers

INVOLTINI DI MELANZANE

Eggplant dipped in a light batter and filled with ricotta, mozzarella and Parmesan cheese and sun-dried tomatoes with a fresh tomato sauce then baked in the oven. //8.95

CARCIOFI E FUNGHI

Artichokes hearts and mushrooms sautéed with shallots and white wine. //8.75

VONGOLE IN GUAZZETTO

Manila clams, in a fresh tomato, garlic, white wine and basil sauce, served with a slice of toasted bread. //9.95

LUMACHE AL VINO BIANCO

Snails sautéed with garlic, white wine, butter and parsley. //7.50

Zuppe e Insalate — Soup and Salads

ZUPPA DEL GIORNO

Soup of the Day. //6.25

INSALATA DELLA CASA

A mixture of romaine and green leaf lettuce topped with tomato. //5.75
Choose Balsamic vinaigrette or creamy Italian dressing.

INSALATA CESARE

Crisp romaine lettuce tossed with our own Caesar dressing and freshly baked croutons. //6.50

add Chicken 6.00 add Shrimp 8.00

INSALATA DI RUCOLA CON GORGONZOLA

Arugola salad with walnuts and blue cheese, served with olive oil and balsamic vinaigrette. //8.95

I Nostri Risotti

RISOTTO CON ASPARAGI

Arborio rice slowly simmered with shallots, asparagus, white wine and finished with Parmesan cheese. //17.75

RISOTTO CON PORCINI

Arborio rice slowly simmered with Porcini mushrooms and White Truffle Oil. //18.50

RISOTTO AI FRUTTI DI MARE

Arborio rice slowly simmered with a variety of fresh fish and seafood, garlic, white wine and fresh tomato sauce. //20.50

RISOTTO ALLO ZAFFERANO CON GAMBERI

Arborio rice, slowly simmered with saffron threads, white wine and fish broth, finished with Parmesan cheese and topped with shrimp. //21.50

Pasta

INVOLTINI DI MELANZANE

Eggplant dipped in a light batter and filled with ricotta, mozzarella and Parmesan cheese and sun-dried tomatoes with a fresh tomato sauce then baked in the oven. //14.50

PENNE ALLA VODKA

Penne pasta tossed with shallots, vodka, tomato sauce and a touch of cream. //15.75

RAVIOLI CON FUNGHI DI BOSCO

Ravioli stuffed with wild mushrooms, sautéed with shallots and sun-dried tomatoes in a light cream sauce. //16.95

SPAGHETTI AI FRUTTI DI MARE

Spaghettini pasta tossed with shrimp, fish, sea scallops, clams, mussels, garlic, white wine and tomato sauce. //20.50

SPAGHETTI ALLA SICILIANA

Spaghettini pasta tossed with garlic, extra virgin olive oil, sun-dried tomatoes and fresh basil, sprinkled with toasted pine nuts and Parmesan cheese. //15.75

FETTUCCINE BOLOGNESE

Fettuccine pasta tossed in our homemade tomato meat sauce. //15.95

LINGUINE ALLE VONGOLE

Linguine pasta with fresh clams steamed in their own broth with garlic and fresh Italian parsley. Choose a red or white sauce. //17.75

I Pesci — Fish and Seafood

PESCE DEL GIORNO

Fresh Fish of the Day. //M.P.

SALMONE ALLA GRIGLIA

Fresh North Atlantic salmon filet brushed with extra virgin olive oil and fresh herbs then grilled. //21.50

SALMONE CON LIMONE E CAPERI

Fresh North Atlantic Salmon filet sautéed in a lemon caper parsley sauce. //21.75

GAMBERONI AI CARCIOFI

Shrimp sautéed with extra virgin olive oil, garlic, white wine and artichoke hearts, served over a bed of spinach. //22.00

Le Carne — Meats

POLLO ALLA PARMIGIANA

Lightly breaded chicken breast topped with fresh tomato sauce and melted mozzarella cheese, served with Spaghetti pasta. //15.95

POLLO ALLA MARSALA

Chicken breast sautéed with mushrooms and Marsala wine. //15.75

POLLO AI CARCIOFI

Chicken breast sautéed with artichokes hearts and topped with melted mozzarella. //15.75

VITELLO ALLA PARMIGIANA

Lightly breaded Veal Scaloppini topped with fresh tomato sauce and melted mozzarella cheese, served with Spaghetti pasta. //20.95

VITELLO PICCATO

Veal Scaloppini sautéed with capers, parsley and finished in a lemon butter sauce. //20.95

SCALOPPINE DI VITELLO ARLECCHINO

Veal scaloppini sautéed with mushrooms, shallots, white wine, topped with fresh spinach and melted fontina cheese. //20.95

CONTROFILETTO ALLA GRIGLIA

Grilled New York strip steak, brushed with seasoned olive oil, fresh herbs and garlic. //23.95

FILETTO DI MANZO ALLA GRIGLIA

Grilled Filet Mignon. //31.00

CARRE D'AGNELLO

Rack of Lamb, sautéed with brandy and fresh herbs in a garlic demy glaze sauce. //31.50

Contorni — Side Orders

SPINACI ALL' UVETTA E PINOLI

Fresh whole leaf spinach sautéed with raisins and toasted pine nuts. //4.50

ASPARAGI AL PARMIGIANO

Fresh asparagus with Parmesan cheese. //4.50

PISELLI CON PROSCIUTTO

Sweet peas sautéed with extra virgin olive oil, onions and Prosciutto. //4.50

Dolci — Desserts

TIRAMI SU

Ladyfingers, dipped in espresso and liqueurs, layered with mascarpone cheese and zabaglione sauce. //6.50

CANNOLI

Italian pastry filled with ricotta cream and chocolate chips. //6.00

STRUDEL DI MELE

Apple Strudel. //6.50 With ice cream add 0.75

MOUSSE AL CIOCCOLATO

Dark Chocolate Mousse. //6.50

CRÈME BRULÉE

Light and delicate custard flavored with vanilla and orange and topped with crisp caramelized sugar. //6.50

KEY LIME PIE

Our deliciously homemade Key Lime Pie. //6.50

TORTA AL CIOCCOLATO

Our delicious homemade flourless chocolate cake. //6.50

TARTUFO

The classic Tartufo semi-fredo, with a vanilla gelato center, covered by a chocolate ice cream and dipped in Belgian Chocolate. //7.50

GELATI MISTI

Assortment of ice creams Vanilla, Strawberry and Chocolate. //5.75