

Antipasti/Appetizers

Prosciutto, Melon and Cheese Cured “Parma” Italian Ham and Fresh Melon 19

Formaggi Misti Assortment of Gorgonzola, Bel Paese, Grovier and Parmigiana Cheese 13

Vongole Saute Imported Clams Sautéed in garlic and Oil or Marinara Sauce 16

Clams Casino 14

Zuppa De Pesce “For Two” Mussels, Clams, Fish, Calamari and Shrimp Sautéed in a Light Red Sauce 28

Calamari Fritti O Alla Griglia Fried or Grilled to Perfection 14

Cocktail Di Gamberi Shrimp Cocktail 16

Caprese Salad Fresh Buffalo Mozzarella with Basil and Tomatoes 13

Zuppe/Soup

Stracciatella Alla Romana Egg Broth and Parmigiana Cheese 7.5

Minestrone Di Verdura Soup 7.5

Insalata/Salad

Insalata Pazzo Spinach, Red Onions, Raisins, Pine Nuts with Gorgonzola Cheese, Olive Oil and Balsamic Vinaigrette 9

Caesar Salad 8

House Salad Mixed Greens with Tomatoes in a Balsamic Vinaigrette 8

Arugula Salad Lemon, Extra Virgin Olive Oil, a Splash of White Vinaigrette and Topped with Shaved Parmigiano 11

Pasta

Alla Bolognese Spaghetti with Meat Sauce 15

Alla Carbonara Spaghetti with Italian Country Style Bacon and Egg 15

Alle Vongole Spaghetti with Clams in Red or White Sauce 19

Alla Pescatora Linguine with Shrimp, Mussels, Calamari and Clams in a Red or White Sauce 27

Alla Vodka Penne with Pink Vodka Sauce and Prosciutto 16

All’ Arrabbiata Hot Pepper, Tomato and Garlic Sauce with Penne 12

Alla Crema Di Scampi Penne with Mediterranean Shrimp 20

Al Gorgonzola or Pomodoro Gnocchi with Gorgonzola and Mascarpone Sauce or Tomato Basil Sauce 14

Bucatini O Rigatoni All’ Amatriciana Perciatelli or Rigatoni with Pancetta, Tomatoes, Pecorino Cheese and Hot Peppers 16

Fettuccine Alfredo Cream and Parmigiana Sauce 13

Ravioli A Piacere Spinach and Ricotta Cheese Ravioli with Sauce of Your Choice 15

Rice

- Risotto Ai Funghi Porcini** Rice with Porcini Mushrooms 17
Risotto Agli Asparagi Rice with Asparagus Sauce 17
Risotto Alla Pescatora Rice with Shrimp, Mussels, Calamari and Clams 25

Vitello/Veal

- Veal Marie (Paillard)** Topped with Fresh Arugula and Cherry Tomatoes 22
Vitello Alla Parmigiana Veal Cutlet with Sauce and Mozzarella Cheese 23
Vitella Piccante Veal with Lemon, Butter and White Wine Sauce 22
Saltimbocca Alla Romana Veal Seasoned with Sage and Prosciutto in a White Wine Sauce 22
Ossobuco Con Funghi E Piselli Veal Shank with Peas and Mushrooms in a Tomato Sauce 23
Lombata Di Vitello 16 oz. Grilled Veal Chop 38

Pollo/Chicken

- Petti Di Pollo** Chicken Breast Prepared with White Wine and Butter 14
Petti Di Pollo Alla Cacciatora Chicken Breast Prepared with Rosemary Garlic and White Wine
15
Pollo Alla Parmigiana Chicken Cutlet with Prosciutto, Tomato and Mozzarella Cheese 16

Abbacchio/Lamb

- Abbacchio Menta Romana** Rack of Lamb in a Mint and Brandy Sauce 35
Abbacchio Alla Cacciatore Rack of Lamb with Garlic, Rosemary and Vinegar 35

Carne/Meat

- Filetto Di Manzo** 10 oz. Filet Mignon with Barolo or Peppercorn Sauce 34
Salsicce Con Broccoli Rabe Sausage and Broccoli Rabe 19
Surf and Turf 8 oz. Filet and 8 oz. Tail Served with Drawn Butter 45
Entrecot Di Manzo 10 oz. New York Strip Steak 28

Pesce/Fish

- Pesce Spada Alla La Cena O Alla Griglia** Swordfish with White Wine, Lemon and Sage or
Grilled 29
Filetto Di Red Snapper Alla Livornese O Alla Griglia Filet of Red Snapper with Tomato,
Onions, Black Olives and Basil 29
Filetto Di Salmone Filet of Salmon with Mushrooms and Spinach in Balsamic Vinaigrette 27
Tonno Siciliana Grilled Tuna Steak with Capers, Anchovies and Tomatoes 28

Crostacei/Crustacean

- Langostino** Grilled Baby Mediterranean Lobster 48

Coda Di Aragosta Al Cognac in Salsa Rosa Con Baby Langostino 10 oz. Lobster Tail in a
Pink Cognac Sauce with Baby Mediterranean Lobster and Crab Meat 45
All of the above will be served with potatoes and vegetables.

Buon Appetito!

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.