

Salad

Caesar: Fresh romaine, homemade garlic croutons, shaved parmesan cheese, house Caesar dressing \$8

House: Spring mix, cucumbers, carrots, onions, cherry tomatoes, tossed in a balsamic vinaigrette \$7

Caprese: Tomato, mozzarella, drizzled basil oil, with a balsamic glaze \$15

Add Prosciutto, Chicken, Shrimp, or Scallops: \$Market Price

Antipasto

Eggplant Rollatini: Lightly breaded eggplant, stuffed with Ricotta and Parmesan cheese, with a Pomodoro sauce \$14

Calamari Fritti: Deep fried calamari rings and hot peppers with a side of spicy marinara sauce \$15.95

Clams Casino: Minced clams stuffed with bacon, red pepper, sweet onions, and bread crumbs \$16.95

Antipasto: Cured Italian Meats and cheeses served with olives and marinated vegetables \$16

Pasta

Gnocchi: Homemade potato gnocchi, sautéed in a marsala cream wine sauce. Tossed with mixed mushrooms, asparagus tips, and sundried tomatoes \$22.49

Tagliatelle de la Casa: A thin flat pasta. Served in a tomato brandy cream sauce. Topped with sautéed shrimp, scallops, and a touch of garlic basil \$30

Sacchetti: Sheet pasta fashioned into a purse shape, stuffed with crushed pear as well as parmesan, robiola, and ricotta cheese \$24.49

Rigatoni Amatriciana: Tube pasta, tossed in a tomato, Italian chili pepper sauce, with pancetta and pecorino cheese \$22.49

Pollo o Vitello

Parmesan: Breaded cutlet, topped with mozzarella and parmesan cheese, and a tomato sauce

Chicken: \$22.49

Veal: \$24.49

Marsala: Cutlet sautéed in a marsala wine reduction and mixed mushrooms

Chicken: \$22.49

Veal: \$24.49

Piccata: Cutlet sautéed in a light lemon oil sauce with capers

Chicken: \$22.49

Veal: \$24.49

Rustico: Sautéed cutlet, with roasted peppers, onions, black olives, and capers topped with a spicy Pomodoro sauce

Chicken: \$22.49

Veal: \$24.49

Milanese: Panko crusted cutlet, served over a fresh arugula salad with a lemon oil dressing, cherry tomatoes, and freshly shaved parmesan cheese

Chicken: \$20.49

Veal: \$22.49

Pesce

Salmon Livornese: Atlantic salmon, sautéed in a grape tomato sauce, with Kalamata olives, capers, shallots, and a touch of white wine tomato basil \$26

Lemon Sole: A flat white fish, egg battered and sautéed in a lemon butter sauce, with artichokes and capers \$25

Zuppa di Pesce: Mussels, clams, shrimp, and calamari served in a tomato garlic white wine sauce \$30

Bisteca

New York Strip Steak: A 16oz cut of New York Strip served with a side of steak fries

Filet Mignon: An 8oz. filet mignon served with a port wine reduction

Steaks are market price, ask your server.

We also have nightly specials that your server will recite to you. Buon Appetito!