

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.....\$16
- Clams Casino:** Minced clams stuffed with bacon, red pepper, sweet onions and bread crumbs\$17
- Antipasto:** Cured italian meats and cheeses served with olives and marinated vegetables.....\$16
- Stuffed Mushrooms:** Large mushroom caps stuffed with spicy and sweet sausages, mixed vegetables, mozzarella cheese in a lemon butter sauce\$20
- Mussels and Clams:** Mussels, clams, fresh herbs in a spicy tomato basil white wine broth.....\$18

Salad

- Insalata Alle Pere:** Baby mixed greens, fresh mixed berries, sweet gorgonzola cheese and sliced pears tossed in a lemon vinagrette.....\$16
- Insalata Arugula:** Oranges, shaved fennel, olives and crumbled goat cheese in a citrus vingrette\$16
- Caesar:** Fresh romaine, homemade garlic croutons, shaved parmesan cheese, house caesar dressing\$10
- House:** Spring mix, cucumbers, carrots, onions and cherry tomatoes, tossed in a balsamic vinaigrette\$8
- Additions:**
- | | | | |
|---------------------|------|------------------------|------|
| Broccoli Rabe | \$6 | Asparagus | \$6 |
| Spinach..... | \$5 | Mixed Vegetables | \$5 |
| Shrimp..... | \$8 | Salmon | \$10 |
| Crabmeat..... | \$12 | Scallops..... | \$14 |

Pasta

*Pappardelle Bolognese: Slow-cooked classic meat sauce
with beef, veal and pork in plum tomato sauce.....\$26*

*Strozzapreti: Sweet sausage, broccoli rabe, crushed garlic,
extra virgin olive oil.....\$23*

*Ravioli di Mare: Lobster ravioli and rock shrimp in a
brandy-cream tomato sauce\$28*

*Rigatoni Roma: Roasted eggplant, kalamata olives, and
grape tomatoes in a garlic-wine sauce.....\$24*

*Gnocchi Sorrento: Pomodoro basil sauce topped with
fresh mozzarella cheese.....\$26*

*Penne alla Cena: Sauteed with shrimp, sun-dried tomatoes
and asparagus in our tomato cream sauce\$28*

Available types of pasta:

*Angel Hair, Fettuccine, Gnocchi, Pappardelle, Penne,
Ravioli, Rigatoni, Spaghetti, Strozzapreti, Tagliatelle*

We also offer Gluten-free Penne Pasta.

Pollo

Pollo Imperiali: Chicken breast sauteed with brandy and shallots in cream sauce with artichokes, peas and sundried tomato.....\$25

Pollo Carciofi: Chicken breast sauteed with mushrooms, artichoke, garlic, rosemary and Prosecco wine in a light demi-glaze\$25

Vitello

Vitello alla Cena: Sauteed veal and shrimp with mushrooms in a rosemary wine tomato sauce\$28

Vitello Granchio: Sauteed veal, plum tomato, crabmeat and basil in a brandy sauce\$27

Vitello Saltimbocca: Sauteed veal, prosciutto, sage, mozzarella cheese in a marsala wine sauce.....\$27

Agnello

Agnello: New Zealand rack of lamb**Market Price**

Pesce

- Salmon Trio:** Salmon with shrimp, scallops, grape tomatoes,
white wine lemon-butter sauce **\$28**
- Branzino:** Mediterranean sea bass, sauteed in a
lemon white wine caper sauce **\$30**
- Tagliatelle Mediterranean:** Shrimp and scallops with
grape tomatoes and basil in a brandy
tomato cream sauce **\$30**
- Risotto Pescatore:** Arborio rice with shrimp, mussels,
clams and scallops in a garlic white wine
tomato broth **\$34**

Bisteca

- New York Strip Steak:** A 16oz. cut of New York strip steak
served with a side of steak fries **\$38**
- Filet Mignon:** An 8oz. filet mignon served with a
port wine reduction **\$40**

We also have nightly specials that your server will offer.

Buon Appetito!