



MEZZANOTTE  
DINNER

**APPETIZERS**

<b>CARPACCIO*</b> Baby arugula, truffle aioli, shaved parmesan	10.95
<b>COZZE</b> Sauteed p.e.i. mussels, saffron tomato broth, garlic, parsley, crostini	9.95
<b>CALAMARI</b> Flash-fried with a spicy marinara sauce	10.95
<b>ZUCCHINI</b> Flash-fried with marinara	8.95
<b>BRUSCHETTA</b> Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic	8.95
<b>ANTIPASTO</b> Cured italian meats and cheeses, olives and flatbread	11.95
<b>BURRATA</b> Organic tomatoes, crostini, sweet balsamic, olive oil	12.95

**SALADS**

<b>MISTA</b> Organic mixed greens with cucumbers and cherry tomatoes	6.95
<b>CESARINA</b> Classic caesar salad	6.95
<b>GRECA</b> Romaine, cucumbers, green peppers, tomatoes, red onion, olives, feta, red wine vinaigrette	6.95
<b>CAPRI</b> Fresh mozzarella, organic tomatoes, olive oil and balsamic	9.95
<b>MEZZANOTTE</b> Iceberg and romaine lettuces, tomatoes, ham, artichokes, olives, onions, blue cheese	6.95
<b>ARUGULA</b> Wild arugula, apples, walnuts, shaved parmesan, lemon vinaigrette	7.95

## TRADITIONAL PASTA

### SPAGHETTI AND MEATBALLS

Pasta with house made meatballs and tomato sauce 17.95

### FARFALLE CON POLLO

Bow-tie pasta with grilled chicken breast, spinach, roasted red peppers in an Asiago cream sauce 18.95

### BUCATINI AMATRICIANA

Roman style pasta, marinara sauce, pancetta and Pecorino cheese 16.95

### RIGATONI BUTTERA

Pasta with Italian sausage and green peas in creamy tomato sauce 18.95

### RAVIOLI CAPRESE

Fresh, handmade four cheese ravioli, marinara sauce and parmesan cheese 17.95

### GNOCCHI SORRENTINA

Potato dumplings in a tomato and basil sauce with fresh mozzarella 17.95

### LASAGNA EMILIANA

Fresh sheet pasta with béchamel and bolognese sauce 17.95

### CAPELLINI CON VONGOLE

Imported pasta and baby clams served with olive oil and garlic 19.95

### LINGUINE MARE

Scallops, calamari, mussels, clams, shrimp, peperoncino, choice of bianco or rosso sauce 22.95

### TAGLIATELLE PRIMAVERA

Fresh pasta, lightly cooked spring vegetables, tomato cream sauce and pine nuts 17.95

### CAVATELLI

Apulia classic pasta with sweet Italian sausage, broccoli, cherry tomatoes, parmesan cheese, garlic and olive oil 18.95

### +PASTA BOLOGNESE

your choice of pasta with meat sauce and parmigiano 15.95

### +LINGUINE

with house made marinara sauce 14.95

### +FETTUCCINE

with a classic Alfredo parmesan cream sauce 14.95

### +SPAGHETTI CARBONARA\*

classic roman sauce with pancetta, egg and cacio cavallo cheese 16.95

+ add chicken or shrimp to any of the above pasta dishes  
chicken 5.95 shrimp 7.95

*Gluten free & whole wheat pasta available*

## SECONDI Entrees

Entrees are served with a side of roman style potatoes, roasted broccoli or pasta with marinara or olive oil & garlic

*\*excludes a choice of side*

### **SALMONE SICILIANA\*\***

Salmon filet, olives, capers, cherry tomatoes, served with broccoli and jasmine rice 20.95

### **SALMONE ALLA GRIGLIA\*\***

Marinated and grilled salmon filet served with a spinach salad and roasted potatoes 19.95

### **SCAMPI CAPRESE\***

Penne pasta with shrimp, garlic, zucchini and tomatoes in a white wine sauce with shaved Pecorino cheese 22.95

### **BISTECCA\*\***

Marinated and grilled skirt steak served with an arugula and tomato salad and roasted potatoes 20.95

### **PARMIGIANA DI MELENZANE\***

Napolitan style eggplant with a side of spaghetti 17.95

### **POLLO PARMIGIANA**

Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella 19.95

### **POLLO PICCATA**

Scaloppine, lemon, butter, capers, white wine sauce 19.95

### **POLLO MARSALA**

Scaloppine, mushrooms, rich marsala wine glaze 19.95

### **POLLO PAILLARD\***

Marinated and grilled breast served with caesar salad and roasted potatoes 18.95

### **VITELLO PICCATA\***

Scaloppine, lemon, butter, capers, white wine sauce 22.95

### **VITELLO MARSALA\***

Scaloppine, mushrooms, rich marsala wine glaze 22.95

### **VITELLO PARMIGIANA\***

Lightly breaded, oven baked with tomato sauce and mozzarella 22.95

### **BRANZINO AL FORNO**

Oven roasted whole fish, preparation changes daily 27.95

*\*item made be prepared with raw ingredients and/or cooked to order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## AUTHENTIC NEAPOLITAN PIZZAS

*12" and 16"*

*Additional toppings 1.50 each*

### **MEZZANOTTE**

Ricotta-tomato sauce, mozzarella, prosciutto and Italian sausage 16.95/19.95

### **PEPERONI**

American style pepperoni pizza 14.95/17.95

### **CAPRICCIO**

Tomato sauce, fresh mozzarella, artichokes, mushrooms, parma cotto, salami and black olives 15.95/18.95

### **ISOLA VERDE**

Cherry tomatoes, fresh mozzarella, baby arugula, prosciutto di Parma and shaved parmigiano 16.95/19.95

### **VEGETARIANA**

Tomato sauce, eggplant, zucchini, artichoke, mushrooms, grape tomatoes, evoo 14.95/17.95

### **DIAVOLA**

Tomato sauce, fresh mozzarella, spicy sopressata, basil, evoo 14.95/17.95

### **AMERICANA**

Classic American style cheese pizza 14.95/17.95

### **FUNGHI**

Wild mushroom, sauteed spinach, porcini marsala, roasted garlic 15.95/18.95

### **MARGHERITA**

Tomato sauce, mozzarella, basil 14.95/17.95

### **PARMIGIANA**

Fried eggplant, fresh mozzarella, ricotta, marinated tomatoes, pomodoro, topped with basil 14.95/18.95

### **BUFALINA DOC**

Tomato sauce, bufala mozzarella, grape tomatoes, fresh basil, evoo 17.95/21.95

### **ROMANA**

Tomato sauce, cacio cavallo cheese, gaeta olives, pecorino, fresh basil, evoo 14.95/17.95

### **REGINELLA**

Tomato sauce, creamy burrata cheese, fresh basil 15.95/18.95

### **DANTE**

Tomato sauce, sweet sausage, roasted peppers, basil, evoo 14.95/17.95

### **RIPIENO**

Calzone stuffed with salami, mozzarella, ricotta, and basil 15.95