

### **APPETIZERS**

CARPACCIO*	
Baby arugula, truffle aioli, shaved parmesan	10.95
COZZE	
Sautéed p.e.i. mussels, saffron tomato broth, garlic, parsley, crostini	9.95
CALAMARI	
Flash-fried with a spicy marinara sauce	10.95
ZUCCHINI	
Thinly sliced, flash-fried and served with marinara	8.95
BRUSCHETTA	
Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic	8.95
ANTIPASTO	
Cured Italian meats and cheeses, olives and flatbread	11.95
BURRATA	
Organic tomatoes, crostini, sweet balsamic, olive oil	12.95
SALADS	
MISTA	
Organic mixed greens with cucumbers and cherry tomatoes	6.95
CESARINA	
Classic Caesar salad	6.95
GRECA	
Romaine, cucumbers, green peppers, tomatoes, red onion, olives,	
feta, red wine vinaigrette	6.95
CAPRI	
Fresh mozzarella, organic tomatoes, olive oil and balsamic	9.95
MEZZANOTTE	
Iceberg, romaine, tomatoes, ham, artichokes, olives, onions, blue cheese	6.95
Iceberg, romaine, tomatoes, ham, artichokes, olives, onions, blue cheese <b>ARUGULA</b>	
Iceberg, romaine, tomatoes, ham, artichokes, olives, onions, blue cheese	6.95 7.95

### **TRADITIONAL PASTA**

Gluten free & whole wheat pasta available

SPAGHETTI AND MEATBALLS	
Pasta with house made meatballs and tomato sauce	17.95
FARFALLE CON POLLO	
Bow-tie pasta with grilled chicken breast, spinach and 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 a 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	
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, in 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,	10.05
parmesan cheese, garlic and olive oil	18.95
PASTA BOLOGNESE	15.05
Your choice of pasta with meat sauce and parmigiano (+)	15.95
Linguing pasts with house made marinara sauce	14.05
Linguine pasta with house made marinara sauce (+)	14.95
FETTUCCINE  Fottugging pasts with a classic alfredo parmosan group cause (1)	14.95
Fettuccine pasta with a classic alfredo parmesan cream sauce  SPAGHETTI CARBONARA*	14.93
Classic Roman sauce with pancetta, egg and cacio cavallo cheese 🕂	16.95
	10.33
🕂 add chicken [\$5.95] or shrimp [\$7.95] to these pasta dishes	

### **SECONDI**

#### Entrees

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, grilled skirt steak, arugula-tomato salad, oven roasted potatoes	20.95
PARMIGIANA DI MELENZANE	
Neapolitan style eggplant with a side of spaghetti	17.95
POLLO PARMIGIANA	
Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella, and served with choice of side	19.95
POLLO PICCATA	
Scaloppine, lemon, butter, capers, white wine sauce and choice of side	19.95
POLLO MARSALA	
Scaloppine, mushrooms, rich marsala wine glaze and choice of side	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, and choice of side	22.95
VITELLO MARSALA	
Scaloppine, mushrooms, rich marsala wine glaze and choice of side	22.95
VITELLO PARMIGIANA	
Lightly breaded, oven baked with tomato sauce and mozzarella, and served with choice of side	22.95
BRANZINO AL FORNO	
Oven roasted whole fish, preparation changes daily and choice of side	27.95

sides: roman style potatoes | roasted broccoli | pasta with marinara | pasta with olive oil & garlic

# **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, shaved parmigiano	16.95/19.95
VEGETARIANA	
Tomato sauce, eggplant, zucchini, artichoke, mushrooms, grape tomatoes and evoo	14.95/17.95
DIAVOLA	
Tomato sauce, fresh mozzarella, spicy sopressata, basil, evoo	14.95/17.95
AMERICANA	4 4 0 5 14 5 0 5
Classic American style cheese pizza	14.95/17.95
FUNGHI	15 05/10 05
Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic MARGHERITA	15.95/18.95
Tomato sauce, mozzarella, basil	14.95/17.95
PARMIGIANA	11.33/17.33
Fried eggplant, fresh mozzarella, ricotta, marinated tomatoes,	
pomodoro sauce and 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