

## **APPETIZERS**

CARPACCIO*	
Filet mignon, arugula, shaved parmigiano, truffle aioli	14.95
COZZE	
Sautéed mussels, white wine or fresh cherry tomato sauce	12.95
CALAMARI	4
Flash-fried calamari and zucchini served with spicy marinara sauce	14.95
BRUSCHETTA	
Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic	9.95
ANTIPASTO	
Parma prosciutto, mortadella, salami, bresaola, tuscan pecorino, grana padano	16.95
BURRATA	
Creamy burrata, baby arugula, cherry tomatoes, aged balsamic vinegar	14.95
POLIPO	4-0-
Grilled octopus, baby arugula, fingerling potatoes, marinara sauce and black olives	15.95
SALADS	
MISTA	
Mixed greens, cucumbers, cherry tomatoes, shaved carrots and balsamic dressing	7.95
CESARINA	
Baby romaine, shaved parmesan, croutons, caesar dressing	8.95
GRECA	
Cucumbers, green peppers, tomatoes, red onion, olives, feta, red wine vinaigrette	8.95
CAPRESE	
Fresh mozzarella, organic tomatoes, olive oil and balsamic reduction	11.95
ARUGULA	
Baby arugula, apples, walnuts, shaved parmesan, lemon vinaigrette	9.95

# TRADITIONAL PASTA

Gluten free & whole wheat pasta available

SPAGHETTI AND MEATBALLS Pasta with house made meatballs and tomato sauce	20.95
FARFALLE CON POLLO Bow-tie pasta with grilled chicken breast, spinach and roasted red peppers in an asiago cream sauce	21.95
RIGATONI BUTTERA Pasta with Italian sausage and green peas in a creamy tomato sauce	20.95
<b>RAVIOLI CAPRESE</b> Fresh, housemade four cheese ravioli, marinara sauce and parmesan cheese	19.95
GNOCCHI SORRENTINA Potato dumplings in a tomato and basil sauce with fresh mozzarella	18.95
LASAGNA EMILIANA Sheet pasta with béchamel and bolognese sauce	20.95
LINGUINE MARE Baby scallops, calamari, mussels, clams, shrimp, peperoncino, in choice of bianco or rosso sauce	26.95
TAGLIATELLE PRIMAVERA Fresh pasta, lightly cooked spring vegetables, tomato cream sauce and pine nuts	18.95
PENNE BOLOGNESE   Classic beef and pork meat sauce and parmigiano	19.95
FETTUCCINE ALFREDO   Housemade pasta in a creamy parmesan alfredo sauce	18.95
TAGLIOLINI SCAMPI Shrimp, capers, cherry tomatoes, garlic, lemon butter	23.95

\$25 corkage fee per bottle limit 2 bottles per table

+ add chicken [\$8.95] or shrimp [\$10.95] to these pasta dishes

<sup>\*</sup>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.

## **SECONDI**

#### Entrees

<b>SALMONE SICILIANA*</b> Salmon filet, olives, capers, cherry tomatoes, served with broccoli and jasmine rice	24.95
<b>SALMONE ALLA GRIGLIA*</b> Marinated and grilled salmon filet served with a spinach salad and roasted potatoes	24.95
BISTECCA*  Marinated, grilled skirt steak, arugula-tomato salad, oven roasted potatoes	26.95
PARMIGIANA DI MELENZANE Neapolitan style eggplant with a side of spaghetti	19.95
POLLO PARMIGIANA Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella, and served with choice of side	21.95
POLLO PICCATA Pan-seared chicken breast, lemon, capers, butter, white wine and choice of side	21.95
Pollo Marsala Pan-seared chicken breast, mushrooms, in a rich marsala wine sauce with choice of side	21.95
POLLO PAILLARD  Marinated and grilled breast served with caesar salad and roasted potatoes	20.95
VITELLO PICCATA  Veal, lemon, butter, capers, white wine sauce, and choice of side	26.95
VITELLO MARSALA Veal, mushrooms, rich marsala wine glaze and choice of side	26.95
VITELLO PARMIGIANA Lightly breaded veal cutlet, oven baked with tomato sauce and mozzarella, and served with choice of side	26.95

### SIDES:

roman style potatoes fingerling potatoes roasted broccoli pasta with marinara pasta with olive oil & garlic

# **AUTHENTIC NEAPOLITAN PIZZAS**

	12" / 16"
MEZZANOTTE	
Ricotta-tomato sauce, mozzarella, prosciutto and Italian sausage	18.95/22.95
PEPERONI	
American style pepperoni pizza	16.95/20.95
CAPRICCIO	
Tomato sauce, fresh mozzarella, artichokes, mushrooms, parma cotto, salami and black olives	17.95/21.95
ISOLA VERDE	
Cherry tomatoes, fresh mozzarella, baby arugula, prosciutto di Parma, shaved parmigiano	18.95/22.95
VEGETARIANA	
Tomato sauce, eggplant, zucchini, artichoke, mushrooms, grape tomatoes and evoo	16.95/20.95
DIAVOLA	
Tomato sauce, fresh mozzarella, spicy sopressata, basil, evoo	16.95/20.95
AMERICANA	4.6.05/00.05
Classic American style cheese pizza	16.95/20.95
FUNGHI Wild mushrooms, soutéed spinach, persini marsala, reacted garlis	17 05/21 05
Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic  MARGHERITA	17.95/21.95
Tomato sauce, mozzarella, basil	16.95/20.95
PARMIGIANA	10.33/20.33
Fried eggplant, fresh mozzarella, ricotta, marinated tomatoes,	
pomodoro sauce and topped with basil	16.95/20.95
ROMANA	
Tomato sauce, cacio cavallo cheese, gaeta olives, pecorino, fresh basil, evoo	16.95/20.95
REGINELLA	
Tomato sauce, creamy burrata cheese, fresh basil	17.95/21.95
DANTE	
Tomato sauce, sweet sausage, roasted peppers, basil, evoo	16.95/20.95
RIPIENO	47.05
Calzone stuffed with salami, mozzarella, ricotta, and basil	17.95

Additional toppings 1.50 each