

APPETIZERS

Filet mignon, arugula, shaved parmigiano, truffle aioli	17.95
COZZE	
Sautéed mussels, white wine or fresh cherry tomato sauce	14.95
CALAMARI Flash-fried calamari and zucchini served with spicy marinara sauce	17.95
BRUSCHETTA Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic	13.95
ANTIPASTO Parma prosciutto, mortadella, salami, bresaola, tuscan pecorino, grana padano	18.95
BURRATA Creamy burrata, baby arugula, cherry tomatoes, aged balsamic vinegar	16.95
POLIPO Grilled octopus, baby arugula, fingerling potatoes, marinara sauce and black olives	19.95
SALADS	
MISTA	
Mixed greens, cucumbers, cherry tomatoes, shaved carrots and balsamic dressing	8.95
CESARINA Baby romaine, shaved parmesan, croutons, caesar dressing	8.95
GRECA Romaine, cucumbers, peppers, tomatoes, red onion, olives, feta, red wine vinaigrette	
CAPRESE Fresh mozzarella, organic tomatoes, olive oil and balsamic reduction	14.95
ARUGULA Baby arugula, apples, walnuts, shaved parmesan, lemon vinaigrette	11.95

TRADITIONAL PASTA

Gluten free & whole wheat pasta available

SPAGHETTI AND MEATBALLS Pasta with house made meatballs and tomato sauce	21.95
FARFALLE CON POLLO Bow-tie pasta with grilled chicken breast, spinach and roasted red peppers in an asiago cream sauce	22.95
RIGATONI BUTTERA Pasta with Italian sausage and green peas in a creamy tomato sauce	22.95
RAVIOLI CAPRESE Fresh, housemade four cheese ravioli, marinara sauce and parmesan cheese	22.95
GNOCCHI SORRENTINA Potato dumplings in a tomato and basil sauce with fresh mozzarella	21.95
LASAGNA EMILIANA Sheet pasta with béchamel and bolognese sauce	23.95
LINGUINE MARE Baby scallops, calamari, mussels, clams, shrimp, peperoncino, in choice of bianco or rosso sauce	28.95
TAGLIATELLE PRIMAVERA Fresh pasta, lightly cooked spring vegetables, tomato cream sauce and pine nuts	20.95
PENNE BOLOGNESE Classic beef meat sauce and parmigiano	21.95
FETTUCCINE ALFREDO	19.95
TAGLIOLINI SCAMPI Shrimp, capers, cherry tomatoes, garlic, lemon butter	26.95

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

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

^{*}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

SALMONE SICILIANA* Salmon filet, olives, capers, cherry tomatoes, served with broccoli and jasmine rice	26.95
SALMONE ALLA GRIGLIA* Marinated and grilled salmon filet served with a spinach salad and roasted potatoes	26.95
BISTECCA* Marinated, grilled skirt steak, arugula-tomato salad, oven roasted potatoes	29.95
PARMIGIANA DI MELENZANE Neapolitan style eggplant with a side of spaghetti	21.95
POLLO PARMIGIANA Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella, and served with choice of side	23.95
POLLO PICCATA Pan-seared chicken breast, lemon, capers, butter, white wine and choice of side	23.95
POLLO MARSALA Pan-seared chicken breast, mushrooms, in a rich marsala wine sauce with choice of side	23.95
POLLO PAILLARD Marinated and grilled breast served with caesar salad and roasted potatoes	23.95
VITELLO PICCATA Veal, lemon, butter, capers, white wine sauce, and choice of side	29.95
VITELLO MARSALA Veal, mushrooms, rich marsala wine glaze and choice of side	29.95
VITELLO PARMIGIANA Lightly breaded veal cutlet, oven baked with tomato sauce and mozzarella, and served with choice of side	29.95

SIDES:

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

AUTHENTIC NEAPOLITAN PIZZAS

MEZZANOTTE	12" / 14"
Ricotta-tomato sauce, mozzarella, prosciutto and Italian sausage	19.95/23.95
PEPERONI American style pepperoni pizza	17.95/21.95
CAPRICCIO Tomato sauce, fresh mozzarella, artichokes, mushrooms, parma cotto, salami and black olives	18.95/22.95
ISOLA VERDE Cherry tomatoes, fresh mozzarella, baby arugula, prosciutto di Parma, shaved parmigiano	19.95/23.95
VEGETARIANA Tomato sauce, eggplant, zucchini, artichoke, mushrooms, grape tomatoes and evoo	17.95/21.95
DIAVOLA Tomato sauce, fresh mozzarella, spicy sopressata, basil, evoo	18.95/22.95
AMERICANA Classic American style cheese pizza	17.95/21.95
FUNGHI Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic	19.95/23.95
MARGHERITA Tomato sauce, mozzarella, basil	17.95/21.95
ROMANA Tomato sauce, cacio cavallo cheese, gaeta olives, pecorino, fresh basil, evoo	17.95/21.95
REGINELLA Tomato sauce, creamy burrata cheese, fresh basil	19.95/23.95
DANTE Tomato sauce, sweet sausage, roasted peppers, mozzarella, basil, evoo	18.95/22.95
RIPIENO Calzone stuffed with salami, mozzarella, ricotta, and basil	18.95

Additional toppings 1.50 each