

Zuppe

Minestra Di Verdura	7.00
vegetable soup	
Zuppe Del Girono	7.00
soup of the day	
Guazzetto	10.50
black mussels and manila clams in a spicy tomato broth with toasted ciabatta bread	

Antipasti

Carpaccio	10.00
thinly sliced beef tenderloin, arugula and shaved parmegiano	
Mozzarella Alla Caprese	8.50
vine ripened tomatoes, fresh mozzarella, oregano and basil	
Bruschetta Toscana	9.75
toasted ciabatta bread, fresh tomato, garlic, basil and parma prosciutto	
Antipasto Misto	12.00
assorted cured italian meats, seafood and vegetables	
Longostini Mediterranei Alla Griglia	11.75
grilled langostinos, arugula, olive oil and lemon	
Fritto Misto	10.50
fried squid, shrimp, artichoke, marinara sauce and caper aioli	
Shrimp Cocktail	10.50
with horseradish cocktail sauce	

Insalate

Insalata Cesare	8.50
romaine lettuce, with croutons and caesar dressing	
with Grilled Chicken	15.50
with Grilled Shrimp	17.50
Insalata Mista	8.00
exotic greens, with fresh herbs, ciabatta croutons, roasted garlic dressing and shaved parmesan cheese	
with Grilled Chicken	15.50
with Grilled Shrimp	17.50
Insalata Di Pera	9.00
anjou pear, with romaine lettuce, tomato, onion, caramelized walnuts, gorgonzola cheese and balsamic honey dressing	
Paillard Di Salmone	17.00
grilled salmon filet, over mixed greens, tomato, fennel, asparagus, olive oil and lemon	

Pizza

Pepperoni Pizza	16.00
pepperoni and mozzarella, provolone, asiago and romano cheese	
Four-Cheese Pizza	15.50
rich tomato sauce and blend of mozzarella, provolone, asiago and romano cheese	

Sandwiches

served with french fries

Fresh Turkey Breast Sandwich	14.25
Grilled Chicken Sandwich	15.25
bacon and provolone	
Grand Cheeseburger	14.25
your choice of american, provolone or bleu cheese	

Pasta & Risotti

Fettuccini Alfredo	18.00
grilled chicken and asparagus tips	
Spaghetti Con Polpetti Di Manzo	18.00
spaghetti and meatballs	
Spaghetti Bolognese	18.00
spaghetti pasta, with traditional Italian meat ragu	
Capellini Al Pomodoro & Basilico	15.75
angel hair pasta, with fresh tomato, basil, garlic and olive oil	
Penne Arrabbiata	16.00
penne pasta, with garlic and olive oil, in a spicy tomato sauce	
Spaghetti Di Mare	19.50
spaghetti pasta, with shrimps, scallops, mussels, clams, in a tomato sauce	
Linguine Con Gamberi & Carciofi	19.25
thin flat pasta, with prawns, baby artichoke, garlic, white wine, olive oil and lemon	
Tortelli D'Aragosta	20.00
square shaped ravioli filled with main lobster, shiitake mushrooms, lemon and cream sauce	
Ravioli Di Magro	18.00
spinach and ricotta cheese filled ravioli, tomato sauce, brown butter, sage and parmesan cheese	
Risotto Alla Milanese Con Pollo & Spinaci	18.75
Italian arborio rice, chicken, baby spinach, saffron and parmesan cheese	
Risotto Con Frutti Di Mare	21.00
Italian arborio rice with shrimps, scallops, manila clams, mussels, garlic, wine, in a tomato sauce	

Carni & Pollami

Petto Dio Pollo Alla Diavola	18.50
chicken breast marinated in spicy grain mustard, olive oil and white wine	
Scaloppine Di Pollo Al Carciofi	18.00
breast of chicken scaloppine, white wine, lemon, capers and baby artichoke	
Scaloppine Di Vitello Al Funghi	24.00
veal scaloppini with wild mushrooms, in marsala wine sauce	
Scaloppine Di Vitello Al Limone & Caperi	24.50
veal scaloppini, white wine, lemon, butter and capers	
Grigliata Mista Di Mare	25.50
mixed seafood grill of head-on prawns, fresh fish of the day and calamari steak	
Capesante Alla Griglia	24.00
grilled sea scallops, roasted red bell peppers and oregano sauce	
Gamberoni Alla Griglia	25.00
grilled jumbo fresh water prawns, arugula, olive oil and lemon	
New York Steak	26.00
grilled new york steak, melted gorgonzola cheese, red wine glaze	
Filetto Di Manzo	28.00
grilled filet mignon, barolo wine, rosemary herb butter	
Carré D'Agnello All Timo	28.00
grilled rack of lamb, brown butter thyme sauce	

Soufflé

Chocolate or Grand Marnier 8.00
served with crème anglaise and whipped cream

▶ please allow 30 minutes to bake ◀

Prices do not include state sales tax.
15% gratuity will be added on groups of six or more.