

Zuppe

Minestra Di Verdura vegetable soup	6.50
Zuppe Del Girono soup of the day	6.50
Guazzetto black mussels and manila clams in a spicy tomato broth with toasted ciabatta bread	9.50

Antipasti

Carpaccio thinly sliced beef tenderloin, arugula and shaved parmegiano	9.00
Mozzarella Alla Caprese vine ripened tomatoes, fresh mozzarella, oregano and basil	8.00
Bruschetta Toscana toasted ciabatta bread, fresh tomato, garlic, basil and parma prosciutto	9.00
Antipasto Misto assorted cured italian meats, seafood and vegetables	11.00
Longostini Mediterranei Alla Griglia grilled langostinos, arugula, olive oil and lemon	10.75
Fritto Misto fried squid, shrimp, artichoke, marinara sauce and caper aioli	9.50
Shrimp Cocktail with horseradish cocktail sauce	9.50

Insalate

Insalata Cesare romaine lettuce, with croutons and caesar dressing	7.50
with Grilled Chicken	14.75
with Grilled Shrimp	16.50
Insalata Mista exotic greens, with fresh herbs, ciabatta croutons, roasted garlic dressing and shaved parmesan cheese	7.50
with Grilled Chicken	14.75
with Grilled Shrimp	16.50
Insalta Di Pera anjou pear, with romaine lettuce, tomato, onion, caramelized walnuts, gorgonzola cheese and balsamic honey dressing	8.00
Paillard Di Salmone grilled salmon filet, over mixed greens, tomato, fennel, asparagus, olive oil and lemon	16.00

Pizza

Pepperoni Pizza pepperoni and mozzarella, provolone, asiago and romano cheese	15.00
Four-Cheese Pizza rich tomato sauce and blend of mozzarella, provolone, asiago and romano cheese	14.50

Pasta & Risotti

Fettuccini Alfredo	17.00
grilled chicken and asparagus tips	
Spaguetti Con Polpetti Di Manzo	17.00
spaghetti and meatballs	
Spaghetti Bolognese	17.00
spaghetti pasta, with traditional Italian meat ragu	
Capellini Al Pomodoro & Basilico	14.75
angel hair pasta, with fresh tomato, basil, garlic and olive oil	
Penne Arrabbiata	15.00
penne pasta, with garlic and olive oil, in a spicy tomato sauce	
Spaghetti Di Mare	18.50
spaghetti pasta, with shrimps, scallops, mussels, clams, in a tomato sauce	
Linguine Con Gamberi & Carciofi	18.25
thin flat pasta, with prawns, baby artichoke, garlic, white wine, olive oil and lemon	
Tortelli D'Aragosta	19.00
square shaped ravioli filled with main lobster, shiitake mushrooms, lemon and cream sauce	
Ravioli Di Magro	17.00
spinach and ricotta cheese filled ravioli, tomato sauce, brown butter, sage and parmesan cheese	
Risotto Alla Milanese Con Pollo & Spinaci	18.00
Italian arborio rice, chicken, baby spinach, saffron and parmesan cheese	
Risotto Con Frutti Di Mare	20.00
Italian arborio rice with shrimps, scallops, manila clams, mussels, garlic, wine, in a tomato sauce	

Carni & Pollami

Petto Di Pollo Alla Diavola	17.50
chicken breast marinated in spicy grain mustard, olive oil and white wine	
Scaloppine Di Pollo Al Carciofi	17.00
breast of chicken scaloppine, white wine, lemon, capers and baby artichoke	
Scaloppine Di Vitello Al Funghi	22.00
veal scaloppini with wild mushrooms, in marsala wine sauce	
Scaloppine Di Vitello Al Limone & Caperi	22.50
veal scaloppini, white wine, lemon, butter and capers	
Grigliata Mista Di Mare	24.50
mixed seafood grill of head-on prawns, fresh fish of the day and calamari steak	
Capesante Alla Griglia	23.00
grilled sea scallops, roasted red bell peppers and oregano sauce	
Gamberoni Alla Griglia	24.00
grilled jumbo fresh water prawns, arugula, olive oil and lemon	
New York Steak	25.00
grilled new york steak, melted gorgonzola cheese, red wine glaze	
Filetto Di Manzo	26.00
grilled filet mignon, barolo wine, rosemary herb butter	
Carré D'Agnello All Timo	26.00
grilled rack of lamb, brown butter thyme sauce	

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