

Pasta & Risotti

Fettuccini Alfredo fettuccini with grilled chicken and asparagus tips	15.00
Spaghetti Con Polpetti Di Manzo spaghetti and meatballs	15.00
Spaghetti Bolognese spaghetti with traditional italian meat ragu	15.00
Capellini Ai Vegetali angel hair pasta with grilled zucchini, mushrooms, asparagus, fresh tomato, basil, garlic and olive oil	13.75
Penne Ai Pollo penne pasta with grilled chicken breast, mushrooms, peas, garlic, white wine and creamy tomato sauce	14.75
Spaghetti Di Mare spaghetti with shrimps, scallops, mussels, clams, in a tomato sauce	16.50
Linguine Con Gamberi & Carciofi linguine with prawns, baby artichoke, garlic, white wine, olive oil and lemon	16.25
Tortelli D'Aragosta square shaped ravioli filled with main lobster, shiitake mushrooms, lemon and cream sauce	17.00
Ravioli Di Magro spinach and ricotta cheese filled ravioli, tomato sauce, brown butter, sage and parmesan cheese	15.00
Cannelloni di Vitello Spinaci & Ricotta pasta crepes filled with ground veal, spinach and ricotta cheese, topped with béchamel & tomato sauce and parmesan cheese	14.75
Risotto Alla Milanese Con Pollo & Spinaci italian arborio rice, chicken, baby spinach, saffron and parmesan cheese	16.00
Risotto Con Frutti Di Mare Italian arborio rice with shrimps, scallops, manila clams, mussels, garlic, wine, in a tomato sauce	18.00

Carni & Pollami

Petto Di Pollo Paillard grilled boneless chicken breast marinated in garlic, lemon and rosemary oil	15.50
Scaloppine Di Pollo Al Carciofi breast of chicken scaloppine, white wine, lemon, capers and baby artichoke	15.00
Scaloppine Di Vitello Al Funghi veal scaloppini with wild mushrooms, in marsala wine sauce	20.00
Scaloppine Di Vitello Al Limone & Caperi veal scaloppini, white wine, lemon, butter and capers	20.50
Milanese Di Vitello lightly breaded veal cutlet	21.75
New York Steak grilled new york steak, melted gorgonzola cheese, red wine glaze	23.00
Filetto Di Manzo grilled filet mignon, barolo wine, rosemary herb butter	24.00

Soufflé

Chocolate or Grand Marnier 7.00
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.

Zuppe

Minestra Di Verdura vegetable soup	5.50
Zuppe Del Giorno soup of the day	5.50

Antipasti

Carpaccio thinly sliced beef tenderloin, shaved parmegiano and capers	8.00
Mozzarella Alla Caprese vine ripened tomatoes, fresh mozzarella, oregano and basil	7.00
Bruschetta Toscana toasted ciabatta bread, fresh tomato, garlic, basil and parma prosciutto	7.75
Fritto Misto fried squid, shrimp, artichoke, marinara sauce and caper aioli	8.50
Shrimp Cocktail with horseradish cocktail sauce	8.50

Insalate

Insalata Cesare romaine lettuce, with croutons and caesar dressing	6.50
with Grilled Chicken	13.75
with Grilled Shrimp	15.50
Insalata Mista exotic greens, with fresh herbs, ciabatta croutons, roasted garlic dressing and shaved parmesan cheese	6.50
with Grilled Chicken	13.75
with Grilled Shrimp	15.50
Insalata Di Pera anjou pear, with romaine lettuce, tomato, onion, caramelized walnuts, gorgonzola cheese and balsamic honey dressing	7.00
Paillard Di Salmone grilled salmon filet, over mixed greens, tomato, fennel, asparagus, olive oil and lemon	15.00

Pizza

Pepperoni Pizza pepperoni and mozzarella, provolone, asiago and romano cheese	14.00
Four-Cheese Pizza rich tomato sauce and blend of mozzarella, provolone, asiago and romano cheese	13.50

Panini

served with French Fries

Fresh Turkey Breast Sandwich	12.25
Grilled Chicken Sandwich bacon and provolone	13.25
Grand Cheeseburger your choice of american, provolone or bleu cheese	12.25