

## Pasta & Risotti

<b>Fettuccini Alfredo</b> fettuccini with grilled chicken and asparagus tips	14.00
<b>Spaghetti Con Polpetti Di Manzo</b> spaghetti and meatballs	14.00
<b>Spaghetti Bolognese</b> spaghetti with traditional italian meat ragu	14.00
<b>Capellini Ai Vegetali</b> angel hair pasta with grilled zucchini, mushrooms, asparagus, fresh tomato, basil, garlic and olive oil	12.75
<b>Penne Ai Pollo</b> penne pasta with grilled chicken breast, mushrooms, peas, garlic, white wine and creamy tomato sauce	13.75
<b>Spaghetti Di Mare</b> spaghetti with shrimps, scallops, mussels and clams, in a tomato sauce	15.50
<b>Linguine Con Gamberi &amp; Carciofi</b> linguine with prawns, baby artichoke, garlic, white wine, olive oil and lemon	15.25
<b>Tortelli D'Aragosta</b> square shaped ravioli filled with main lobster, shiitake mushrooms, lemon and cream sauce	16.00
<b>Ravioli Di Magro</b> spinach and ricotta cheese filled ravioli, tomato sauce, brown butter, sage and parmesan cheese	14.00
<b>Cannelloni Di Vitello Spinaci &amp; Ricotta</b> pasta crepes filled with ground veal, spinach and ricotta cheese, topped with béchamel & tomato sauce and parmesan cheese	13.75
<b>Risotto Alla Milanese Con Pollo &amp; Spinaci</b> italian arborio rice, chicken, baby spinach, saffron and parmesan cheese	15.00
<b>Risotto Con Frutti Di Mare</b> italian arborio rice with shrimps, scallops, manila clams, mussels, garlic, wine, in a tomato sauce	17.00

## Carni & Pollami

<b>Petto Di Pollo Paillard</b> grilled boneless chicken breast marinated in garlic, lemon and rosemary oil	14.50
<b>Scaloppine Di Pollo Al Carciofi</b> breast of chicken scaloppine, white wine, lemon, capers and baby artichoke	14.00
<b>Scaloppine Di Vitello Al Funghi</b> veal scaloppini with wild mushrooms, in marsala wine sauce	19.00
<b>Scaloppine Di Vitello Al Limone &amp; Caperi</b> veal scaloppini, white wine, lemon, butter and capers	19.50
<b>Milanese Di Vitello</b> lightly breaded veal cutlet	20.75
<b>New York Steak</b> grilled new york steak, melted gorgonzola cheese, red wine glaze	22.00
<b>Filetto Di Manzo</b> grilled filet mignon, barolo wine, rosemary herb butter	23.00

## Zuppe

<b>Minestra Di Verdura</b> vegetable soup	4.50
<b>Zuppe Del Giorno</b> soup of the day	4.50

## Antipasti

<b>Carpaccio</b> thinly sliced beef tenderloin, shaved parmegiano and capers	7.00
<b>Mozzarella Alla Caprese</b> vine ripened tomatoes, fresh mozzarella, oregano and basil	6.00
<b>Fritto Misto</b> fried squid, shrimp, artichoke, marinara sauce and caper aioli	7.50
<b>Shrimp Cocktail</b> with horseradish cocktail sauce	7.50

## Insalate

<b>Insalata Cesare</b> romaine lettuce, with croutons and caesar dressing	5.50
<b>with Grilled Chicken</b>	12.75
<b>with Grilled Shrimp</b>	14.50
<b>Insalata Mista</b> exotic greens, with fresh herbs, ciabatta croutons, roasted garlic dressing and shaved parmesan cheese	5.50
<b>with Grilled Chicken</b>	12.75
<b>with Grilled Shrimp</b>	14.50
<b>Insalata Di Pera</b> anjou pear, with romaine lettuce, tomato, onion, caramelized walnuts, gorgonzola cheese and balsamic honey dressing	6.00
<b>Paillard Di Salmone</b> grilled salmon filet, over mixed greens, tomato, fennel, asparagus, olive oil and lemon	14.00

## Pizza

<b>Pepperoni Pizza</b> pepperoni and mozzarella, provolone, asiago and romano cheese	13.00
<b>Four-Cheese Pizza</b> rich tomato sauce and blend of mozzarella, provolone, asiago and romano cheese	12.50

### All You Can Eat Pasta Special

#### Choice of Soup or Salad

Minestrone Soup or Soup Du Jour  
Caesar Salad or Mixed Greens

#### Choice of One Pasta or Combination of Two Pastas

Fettuccini Alfredo with Chicken  
Spaghetti & Meatballs  
Spaghetti Bolognese  
Angel Hair with Grilled Vegetables  
Penne with Grilled Chicken  
Spinach and Ricotta Cheese Ravioli  
Veal Cannelloni

#### Garlic Bread

10.95