## ANTIPASTI

## LUMACHE IN CREMA D'AGLIO

Sautéed escargot, Italian white wine, garlic, butter, bread crumbs and parsley

## CALAMARI \& ZUCCHINI FRITTI

Fresh, flour-dusted, deep-fried calamari, zucchini, arugula, marinara and tartar

## CARPACCIO DI MANZA

Raw, thin sliced, prime beef, arugula, capers, onion, shaved parmesan and EVOO
MELENZANE ALLA PARMIGIANA
Fried eggplant, vegetarian marinara, melted mozzarella, parmesan

18
16 COZZE AL VINO BIANCO
PEI Mussels, garlic, grape tomatoes, fresh-cut herbs and Italian white wine

BRUSCHETTA
14
Grilled flatbread, arugula, marinated tomatoes, balsamic reduction

ANTIPASTO MISTO
Imported Italian cured meats and cheeses, marinated grilled vegetables \& olives *Perfect for sharing

## PINSA ROMANA

Pinsa Romana is an ancient Italian dish and the ancestor to the classic pizza we know today. Having an oval shape and made with semolina, rice and soy flour, Pinsa Romana contains less fats, carbohydrates and gluten, making the dough lighter and healthier - best described as biting into a 'cloud'. Perfect as a meal for one, or to share as an appetizer among your friends and family.

## MARGHERITA

Fresh Mozzarella, Basil, Tomato Sauce

21 VEGETARIAN
Market Fresh Vegetables, Shredded Mozzarella, Tomato Sauce

## INSALATA

Grilled Chicken 8 | 3 Jumbo Shrimp 10 | 8oz Fresh Salmon Filet 14

## CLASSIC CAESAR

Crisp romaine hearts, homemade
croûtons, shaved parmesan \& homemade
dressing *Contains raw eggs

## CAPRESE

Sliced ripe tomato and fresh mozzarella, finished with basil pesto, balsamic reduction, and EVOO

## $12 \mid 8$

CHIANTI SALAD
12 | 8
Mixed greens, cucumbers, cherry tomatoes, kalamata olives, red onions, light balsamic vinaigrette

16
PERE E GORGONZOLA
15
Mixed greens tossed in house vinaigrette with pears, candied walnuts, and gorgonzola cheese

## SOUP $\mathbb{C}$ SIDES <br> All Soup \& Sides 9

## SOUP OF THE DAY

Ask your server about our HOMEMADE soup

## VEGETABLE OR POTATO OF THE DAY

Side order of vegetable or potato of the day

## SIDE OF PASTA

Choice of Pasta and Red Sauce

POLPETTE
Homemade Tuscan Meatballs (2), Marinara (Add Mozzarella + 1)

SAUTEED SPINACH
Baby spinach sautéed in garlic and olive oil
SPAGHETTI CON POLPETTE
20
Our signature meatballs, slow-cooked Bolognese sauce, spaghetti
PARMIGIANA DI MELENZANE 20
Fried eggplant, marinara, mozzarella, rigatoni


## LASAGNA BOLOGNESE

24Hand-rolled pasta, spinach, bechamel, ricotta, mozzarella, Bolognese sauce

## FETTUCCINE SHRIMP FRA

## DIA VOLO

4 jumbo shrimp, fresh tomatoes, mild-spicy tomato sauce, fettuccine

GAPELLINI PESCATORE
Sautéed shrimp, clams, mussels, calamari, fish, capellini pasta, light tomato sauce

SPAGHETTI AGLIO OLIO
Garlic roasted in olive oil, red chili flakes, fresh basil, cherry tomatoes,2



## PASTA

$\square$ SHRIMP SCAMPI
5 jumbo shrimp, white wine sauce, garlic, lemon, spaghetti

PAPPARDELLE OLGA
5 jumbo, pan-seared shrimp, asparagus, vodka sauce, ribbon pasta

PAPPARDELLE ALLA BOLOGNESE
Cheese tortellini, crispy prosciutto, green peas, onions, parmesan cream sauce

SPAGHETTI ALLA CARBONARA
Spaghetti, crispy prosciutto, cream sauce, egg yolk and parmesan

FETTUCCINE ALLE VONGOLE
Sautéed fresh and chopped clams, white wine sauce, fresh herbs, and garlic

Handmade egg pasta, our signature, slow-cooked Bolognese sauce

## ENTREES

Served with potato and vegetable of the day, unless noted

VEAL SALTIMBOCCA
Pan-seared veal, prosciutto, fresh sage, sharp provolone, brownbutter sauce

SALMON PICCATA
Sautéed Atlantic salmon fillet in lemon butter sauce with capers

PARMESAN CHICKEN | VEAL $26 \mid 28$
Breaded and fried choice of meat, mozzarella \& parmesan cheese served with rigatoni \& marinara

28
29
9 MARSALA CHICKEN | VEAL
Tender medallions of chicken or veal, sliced mushrooms, marsala sauce

PICCATA CHICKEN | VEAL

Flour dusted and sautéed choice of meat, lemon butter sauce, capers

SOGLIOLA GAPRI
Filet of Sole, cherry tomatoes, garlic, olives, capers

## SMALL PLATES

## CHICKEN PARMESAN

Breaded and fried chicken, mozzarella, parmesan, rigatoni marinara

## SPAGHETTI CON POLPETTE

Our signature Tuscan meatball, slow-cooked Bolognese sauce, spaghetti

SHRIMP SCAMPI
3 jumbo shrimp, white wine sauce, garlic, lemon, spaghetti

PARMIGIANA DI MELENZANE
Fried eggplant, mozzarella, rigatoni, marinara

