

ANTIPASTI

CALAMARI FRITTI (FRIED CALAMARI) Flour dusted, deep fried calamari served with our signature marinara & tartar sauce	16.95
CARPACCIO DI MANZO (BEEF CARPACCIO) *Raw thin sliced beef topped with fresh arugula, capers, onions, shaved Parmesan & EVOO	13.95
BRUSCHETTA Oven flatbread with marinated tomatoes and balsamic reduction	11.95
MELENZANE ALLA PARMIGIANA (EGGPLANT PARMESAN) Fried eggplant with our signature marinara, melted mozzarella & Parmesan	8.95
COZZE AL VINO BIANCO (MUSSELS IN WHITE WINE) PEI Mussels sautéed with garlic, fresh tomato, fine herbs & white wine	13.95
LUMACHE IN CREMA D'AGLIO (ESCARGOT) Sautéed escargot in white wine, garlic & butter, finished with bread crumbs & parsley	11.95
SALSICCIA PEPPERONI E CIPOLLE (SAUSAGE WITH PEPPERS & ONIONS) Spicy sautéed sausage with peppers & onions	10.95

INSALATA

CLASSIC CAESAR Crisp romaine hearts tossed in house made dressing, croûtons & shaved Parmesan*Contains raw eggs	9.95
SPINACI Organic baby spinach, tender beets, candied walnuts, goat cheese & balsamic vinaigrette	9.95
CHIANTI SALAD Mixed greens, cucumbers, cherry tomatoes, kalamata olives & red onions with balsamic vinaigrette	8.95
CAPRESE Sliced ripe tomato & fresh mozzarella finished with basil pesto, balsamic reduction & EVOO	13.95
PERE E GORGONZOLA Mixed greens tossed in house vinaigrette with pears, candied walnuts & gorgonzola cheese	10.95

COLD PLATES

all except Antipasto Misto, served with crispy flat bread

NATALIA SALAD (SALMON & ARUGULA) Grilled salmon over bed of arugula, marinated artichoke & goat cheese with oil lemon dressing	20.95
PORTOBELLO E GAMBERI SALAD Mixed greens with balsamic, grilled shrimp and oven roasted portobello mushrooms	21.95
ANTIPASTO MISTO (APPETIZER PLATTER) Imported Italian cured meats & cheeses, and marinated grilled vegetables. Perfect for sharing	22.95
ANTIPASTO CHIANTI (CHIANTI APPETIZER PLATTER) Assortment of capponata, grilled eggplant, marinated artichoke & roasted red bell peppers	12.95
PROSCIUTTO E MOZZARELLA Board with prosciutto, mozzarella and arugula garnish	18.95
SPECK GORGONZOLA E PERE Smoked prosciutto, gorgonzola and sliced pear	17.95
FORMAGGI MISTI Chef selection of Italian cheeses	17.95

SIDES

SIDE OF PASTA Choice of spaghetti or rigatoni with Bolognese or marinara	7.95
RAPINI Sautéed rapini in garlic and olive oil	8.95
VEGETABLE OR POTATO OF THE DAY Side order of our vegetable or potato of the day	6.95
SIDE OF SPINACH Baby spinach sautéed in garlic and olive oil	7.95

* CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

SPAGHETTI CON POLPETTE (SPAGHETTI & MEATBALLS)	19.95
Our signature meatballs with slow cooked Bolognese sauce over spaghetti	
PARMIGIANA DI MELENZANE (EGGPLANT PARMESAN)	18.95
Fried eggplant layered with marinara & mozzarella, then baked & served with rigatoni	
RIGATONI SALSIACCIA E RAPINI (RIGATONI WITH SAUSAGE & RAPINI)	20.95
Spicy Italian sausage & rapini with roasted garlic, EVOO, cherry tomatoes & cheese	
LASAGNA BOLOGNESE	20.95
Hand rolled pasta layered with spinach, bechamel, ricotta & mozzarella in Bolognese sauce	
GNOCCHI AL GORGONZOLA	20.95
Hand crafted potato pasta with imported gorgonzola and cream	
TORTELLONI ALLA ROMANA	21.95
Cheese tortelloni tossed with crispy prosciutto, green peas & onions in Parmesan cream sauce	
FETTUCINE ALLESANDRO	21.95
Sautéed shrimp, sun-dried tomatoes, spinach & garlic in olive oil & white wine sauce	
FETTUCINE ALLE VONGOLE	22.95
Sautéed whole & chopped clams tossed with white wine sauce, fresh herbs & garlic	
FETTUCINE SHRIMP FRA DIAVOLO	25.95
Pan-seared jumbo shrimp, fresh tomato and spicy tomato sauce, over fettucine	
SHRIMP SCAMPI	28.95
5 Large Shrimp in white wine sauce with garlic & lemon over spaghetti	
CAPELINI PESCATORE	30.95
Sautéed shrimp, clams, mussels, calamari & fish over angel hair in light tomato	
PAPPARDELLE OLGA	29.95
5 shrimp & asparagus pan-seared & tossed in vodka sauce over our ribbon pasta	
PAPPARDELLE ALLA BOLOGNESE	20.95
Hand made egg pasta tossed in our signature Bolognese sauce	
SPAGHETTI AGLIO OLIO	18.95
Garlic roasted in olive oil with red chili flake, fresh basil and cherry tomato over spaghetti	
SPAGHETTI ALLA CARBONARA	20.95
Spaghetti tossed with crispy pancetta in cream sauce with egg yolk and parmesan	

PESCE

served with potato and vegetable of the day

SALMONE PICCATA	26.95
Sautéed Atlantic salmon fillet in lemon butter sauce with capers	
CACCIUCCO ALLA MEDITERANEA	31.95
Italian fish stew with mussels, clams, shrimp, calamari & white fish in light tomato	
SOGLIOLA CAPRI	25.95
Fillet of Sole sautéed with cherry tomato, garlic, Kalamata olives & capers	
MIXED SEAFOOD GRILL	30.95
Grilled 8oz salmon & 3 shrimp	

CARNE

served with potato and vegetable of the day

VEAL SALTIMBOCCA	28.95
Pan-seared veal layered with prosciutto, fresh sage & sharp provolone with white wine sauce	
BISTECCA DI MAIALE (PAN ROASTED PORK CHOP)	26.95
14oz rib chop, pan roasted with sautéed peppers & onions (*cooked to order)	
AGNELLO SCOTTADITO (LAMB CHOPS)	33.95
Lamb chops, grilled in balsamic reduction	
THE FOLLOWING PREPARATIONS ARE AVAILABLE WITH CHICKEN FOR \$26.95 OR VEAL FOR \$28.95	

MARSALA	
Tender medallions of chicken or veal sautéed with sliced mushrooms finished in rich marsala sauce	
PICCATA	
Flour dusted and sautéed choice of meat with silky lemon butter sauce & capers	
PARMESAN	
Breaded and fried choice of meat topped with parmesan cheese, baked & served with pasta marinara	