

## ANTIPASTI

<b>CALAMARI FRITTI (FRIED CALAMARI)</b> Flour dusted, deep fried calamari served with our signature marinara & tartar sauce	15.95
<b>CARPACCIO DI MANZO (BEEF CARPACCIO)</b> *Raw thin sliced beef topped with fresh arugula, capers, onions, shaved Parmesan & EVOO	13.95
<b>BRUSCHETTA</b> Oven flat bread with marinated tomatoes and balsamic reduction	11.95
<b>MELENZANE ALLA PARMIGIANA (EGGPLANT PARMESAN)</b> Fried eggplant with our signature marinara, melted mozzarella & Parmesan	8.95
<b>COZZE AL VINO BIANCO (MUSSELS IN WHITE WINE)</b> PEI Mussels sautéed with garlic, fresh tomato, fine herbs & white wine	13.95
<b>LUMACHE IN CREMA D'AGLIO (ESCARGOT)</b> Sautéed escargot in white wine, garlic & butter, finished with bread crumbs & parsley	11.95
<b>SALSICCIA PEPPERONI E CIPOLLE (SAUSAGE WITH PEPPERS &amp; ONIONS)</b> Spicy sautéed sausage with peppers & onions	10.95

## INSALATA

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

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

## SIDES

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

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

## PESCE

served with potato and vegetable of the day

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

## CARNE

served with potato and vegetable of the day

<b>VEAL SALTIMBOCCA</b>	28.95
Pan-seared veal layered with prosciutto, fresh sage & sharp provolone with white wine sauce	
<b>BISTECCA DI MAIALE (PAN ROASTED PORK CHOP)</b>	26.95
14oz rib chop, pan roasted with sautéed peppers & onions (*cooked to order)	
<b>AGNELLO SCOTTADITO (LAMB CHOPS)</b>	31.95
Lamb chops, grilled in balsamic reduction	

THE FOLLOWING PREPARATIONS ARE AVAILABLE WITH CHICKEN FOR \$26.95 OR VEAL FOR \$28.95

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