

## ANTIPASTI

<b>CALAMARI FRITTI (FRIED CALAMARI)</b> Flour dusted, deep fried calamari served with our signature marinara & tartar sauce	14.95
<b>CARPACCIO DI MANZO (BEEF CARPACCIO)</b> Raw thin sliced beef topped with fresh arugula, capers, shaved Parmesan & EVOO	13.95
<b>ANTIPASTO MISTO (APPETIZER PLATTER)</b> Imported Italian cured meats & cheeses, marinated grilled vegetables & olives. Perfect for sharing	19.95
<b>BRUSCHETTA RUSTICA</b> Grilled slices of ciabatta bread topped with marinated tomatoes	8.95
<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	10.95
<b>ANTIPASTO CHIANTI (CHIANTI APPETIZER PLATTER)</b> Assortment of capponata, grilled eggplant, marinated artichoke & roasted red bell peppers	12.95
<b>FRITTO MISTO (FRIED APPETIZER PLATTER)</b> Assortment of fried calamari, shrimp, zucchini & red bell peppers	19.95
<b>SALSICCIA PEPPERONI E CIPOLLE (SAUSAGE WITH PEPPERS &amp; ONIONS)</b> Sautéed sausage with peppers & onions	8.95

## INSALATA

<b>CLASSIC CAESAR</b> Crisp romaine tossed in house made dressing, croûtons & shaved Parmesan	8.95
<b>SPINACI</b> Organic baby spinach, tender beets, candied walnuts, goat cheese & balsamic vinaigrette	8.95
<b>CHIANTI SALAD</b> Mixed greens, cucumbers, tomatoes, kalamata olives & red onions with balsamic vinaigrette	7.95
<b>CAPRESE</b> Sliced ripe tomato & fresh mozzarella finished with basil pesto, balsamic reduction & EVOO	11.95
<b>PERE E GORGONZOLA</b> Mixed greens tossed in house vinaigrette with pears, candied walnuts & gorgonzola cheese	9.95
<b>ARUGULA &amp; STRAWBERRY</b> Arugula, strawberries, toasted almonds & balsamic glaze	9.95
<b>MEDITERRANEAN SALAD</b> Baby spinach with sundried tomato, kalamata olives, & grilled shrimp in house vinaigrette	16.95
<b>ROMANA</b> Romaine, roasted red bell peppers, toasted almonds, shaved grana & grilled chicken in house vinaigrette	16.95
<b>NATALIA SALAD (SALMON &amp; ARUGULA)</b> Grilled salmon over bed of arugula, marinated artichoke & goat cheese with oil lemon dressing	18.95

## SIDES

<b>SIDE OF PASTA</b> Choice of spaghetti or rigatoni with Bolognese or marinara	6.95
<b>BROCCOLI RABE</b> Sautéed broccoli rabe 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

## PASTA

<b>SPAGHETTI CON POLPETTE (SPAGHETTI &amp; MEATBALLS)</b>	17.95
Our signature giant meatballs with slow cooked Bolognese sauce over spaghetti	
<b>PARMIGIANA DI MELENZANE (EGGPLANT PARMESAN)</b>	17.95
Fried eggplant layered with marinara & mozzarella, then baked & served with rigatoni	
<b>RIGATONI SALSICCIA E RAPINI (RIGATONI WITH SAUSAGE &amp; BROCCOLI RABE)</b>	17.95
Spicy Italian sausage & broccoli rabe with roasted garlic, EVOO, cherry tomatoes & cheese	
<b>LASAGNA BOLOGNESE</b>	17.95
Hand rolled pasta layered with spinach, bechamel, ricotta & mozzarella in Bolognese sauce	
<b>GNOCCHI AL PESTO</b>	18.95
Hand crafted potato pasta with herb pesto & cherry tomatoes	
<b>TORTELLONI ALLA ROMANA</b>	18.95
Cheese tortelloni tossed with crispy prosciutto, green peas & onions in Parmesan cream sauce	
<b>FETTUCCINE ALESSANDRO</b>	17.95
Pan-seared shrimp, sun-dried tomatoes, spinach & garlic in olive oil & white wine sauce	
<b>FETTUCCINE ALLE VONGOLE</b>	20.95
Sautéed whole & chopped clams tossed with white wine sauce, fresh herbs & garlic	
<b>FETTUCCINE SHRIMP FRA DIAVOLO</b>	25.95
Pan-seared jumbo shrimp, fresh tomato and spicy tomato sauce, over house made fettuccine	
<b>SHRIMP SCAMPI</b>	26.95
6 Large Shrimp in white wine sauce with garlic & lemon over spaghetti	
<b>CAPELLINI PESCATORE</b>	29.95
Sautéed shrimp, scallops, clams, mussels, calamari & white fish over angel hair in light spicy tomato	
<b>PAPPARDELLE OLGA</b>	29.95
3 shrimp & 3 scallops pan-seared & tossed in vodka sauce over our house made ribbon pasta	
<b>PAPPARDELLE ALLA BOLOGNESE</b>	17.95
Hand made egg pasta tossed in our signature Bolognese sauce	
<b>SPAGHETTI AGLIO OLIO</b>	17.95
Garlic roasted in olive oil with red chili flake, fresh basil and cherry tomato over spaghetti	
<b>SPAGHETTI ALLA CARBONARA</b>	18.95
House made spaghetti tossed with crispy pancetta in cream sauce with egg yolk and parmesan	

## PESCE

<b>SALMONE PICCATO</b>	24.95
Sautéed Atlantic salmon fillet in lemon butter sauce with capers	
<b>CACCIUCCO ALLA MEDITERRANEA</b>	29.95
Italian fish stew with mussels, clams, shrimp, scallops, calamari & white fish in light tomato	
<b>SOGLIOLA CAPRI</b>	24.95
Fillet of Sole sautéed with cherry tomato, garlic, Kalamata olives & capers	
<b>MIXED SEAFOOD GRILL</b>	29.95
Grilled 8oz salmon, 2 shrimp and 2 scallops served with potato and vegetable of the day	

## CARNE

<b>VEAL CHOP MILANESE</b>	27.95
16 oz veal chop pounded, breaded and topped with arugola, cherry tomatoes & shaved parmesan	
<b>VEAL SALTIMBOCCA</b>	25.95
Pan-seared veal layered with prosciutto, fresh sage & sharp provolone with white wine sauce	
<b>BISTECCA DI MAIALE (GRILLED PORK CHOP)</b>	23.95
14oz Smithfield rib chop, pan roasted with sautéed peppers & onions	
<b>AGNELLO SCOTTADITO (LAMB CHOPS)</b>	29.95
Lamb chops pan roasted with fresh herbs and finished with demi glace	

**THE FOLLOWING PREPARATIONS ARE AVAILABLE WITH CHICKEN FOR \$22.95 OR VEAL FOR \$24.95**

<b>MARSALA</b>	
Tender medallions of chicken or veal sautéed with sliced mushrooms finished in rich marsala sauce	
<b>PICCATO</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 and served with pasta marinara	