

## ANTIPASTI

<b>CALAMARI FRITTI</b> Flour dusted, deep fried calamari served with our signature marinara & tartar sauce	14.95
<b>CARPACCIO DI MANZO</b> Thin sliced beef topped with fresh arugula, capers, shaved Parmesan and EVOO	13.95
<b>ANTIPASTO MISTO</b> Selection of imported Italian cured meats and cheeses with marinated grilled vegetables and 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</b> Baked eggplant with our signature marinara, melted mozzarella and Parmesan	8.95
<b>COZZE AL VINO BIANCO</b> PEI Mussels sautéed with garlic, fresh tomato, fine herbs and white wine	13.95
<b>LUMACHE IN CREMA D'AGLIO</b> Sautéed escargot in white wine, garlic and butter, finished with bread crumbs and parsley	10.95

## INSALATA

<b>CLASSIC CAESAR</b> Crisp romaine tossed in house made dressing, croûtons and shaved Parmesan	8.95
<b>SPINACI</b> Organic baby spinach, tender beets, candied walnuts, goat cheese and balsamic vinaigrette	8.95
<b>CHIANTI SALAD</b> Mixed baby greens tossed in our house made balsamic vinaigrette with cucumbers, tomatoes, kalamata olives and red onions	7.95
<b>CAPRESE</b> Sliced ripe tomato and fresh mozzarella finished with basil pesto, balsamic reduction and EVOO	11.95

## PASTA

<b>RIGATONI O SPAGHETTI CON POLPETTE</b> Our signature giant meatballs with slow cooked Bolognese sauce over choice of pasta	17.95
<b>PARMIGIANA DI MELENZANE</b> Egg-battered eggplant fried and layered with classic marinara and mozzarella, baked to perfection. Comes with rigatoni marinara	17.95
<b>FETTUCCINI CON GAMBERI ALLA DIAVOLA</b> Pan-seared jumbo shrimp, fresh tomato and spicy tomato sauce, over house made fettuccini	21.95
<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b> Generous portion of garlic roasted in olive oil with red chili flake, fresh basil and cherry tomato	14.95
<b>PAPPARDELLE ALLA BOLOGNESE</b> Hand made ribbon pasta tossed in our signature Bolognese	17.95
<b>LASAGNA BOLOGNESE</b> Hand rolled pasta sheets layered with spinach, bechamel, ricotta and mozzarella in our slow cooked Bolognese sauce	17.95
<b>RIGATONI SALSICCIA E RAPINI</b> Spicy Italian sausage and broccoli rabe over rigatoni with roasted garlic, red chili pepper flake, olive oil, cherry tomatoes and pecorino cheese	17.95
<b>SPAGHETTI ALLA CARBONARA</b> House made spaghetti tossed with crispy pancetta in classic cream sauce thickened with egg yolk and parmesan	17.95
<b>SPAGHETTI ALLA PESCATORA</b> Sautéed shrimp, scallops, clams, mussels and calamari over spaghetti in light spicy tomato sauce	29.95

## PASTA

<b>PAPPARDELLE CON GAMBERI E CAPPESANTE</b> Shrimp and scallops pan-seared with onions and tossed in rich lemon cream sauce over our house made ribbon pasta	24.95
<b>GNOCCHI DELLA CASA</b> Hand crafted potato dumplings with a choice of: marinara, gorgonzola or Bolognese sauce	17.95
<b>FETTUCCINI ALLE VONGOLE</b> Sautéed whole and chopped clams tossed with classic white wine and lemon sauce, fresh herbs, garlic and whole butter	20.95
<b>TORTELLINI ALLA ROMANA</b> Cheese tortellini tossed with crispy prosciutto, green peas and Parmesan in light cream sauce	18.95
<b>CANNELLONI DI PESCE</b> House made stuffed pasta with seafood, topped with bechamel and light tomato sauce	20.95
<b>AGNOLOTTI RICOTTA E SPINACI</b> Hand crafted pasta stuffed with imported ricotta cheese sautéed spinach with tomato sauce and fresh basil	18.95
<b>SPAGHETTI AGLI SCAMPI</b> Classic white wine sauce with garlic and lemon finished with butter over spaghetti	24.95

## PESCE

<b>FILETTO DI SALMONE CAPPERI E LIMONE</b> Pan-seared Pacific salmon fillet with capers and zesty lemon-butter	24.95
<b>CACCIUCCO ALLA MEDITERRANEA</b> Traditional Italian fish stew with mussels, clams, shrimp, white fish and calamari in light tomato	29.95
<b>FILETTO DI SOGLIOLA ALLA LIVORNESE</b> Fillet of Sole sautéed with onions, tomato, kalamata olives and crushed red pepper in light tomato	24.95

## CARNE

<b>SCALOPPINE DI VITELLO AL MARSALA</b> Tender medallions of veal sautéed pan seared with sliced mushrooms finished with rich marsala sauce	24.95
<b>VITELLO ALLA PARMIGIANA</b> Pan fried golden brown veal cutlets with classic marinara and melted mozzarella served with a side of rigatoni marinara	24.95
<b>SALTIMBOCCA ALLA ROMANA</b> Pan-seared veal scaloppine layered with prosciutto, fresh sage and sharp provolone finished with white wine and whole butter	25.95
<b>SCALOPPINE DI POLLO PICCATA</b> Flour dusted and sautéed chicken breast with silky lemon butter sauce and capers	22.95
<b>POLLO ALLA PARMIGIANA</b> Juicy chicken breast fried golden brown and covered with marinara and melted mozzarella. Comes with rigatoni marinara	22.95
<b>FEGATO ALLA VENEZIANA</b> Pan-seared calf liver with crispy pancetta, caramelized onions and red wine vinegar	21.95
<b>BISTECCA DI MAIALE</b> 14oz Smithfield rib chop, pan roasted with sautéed peppers, onions and rosemary broto	23.95

## BANQUET ROOM

LET US HOST YOUR NEXT PRIVATE PARTY OR BUSINESS EVENT. OUR BACK ROOM SEATS UP TO 75 GUESTS. SPEAK WITH THE MANAGER FOR DETAILS.