

APPETIZERS

Mozzarella in Carrozza \$13

Breaded and baked fresh bocconcini mozzarella served in a light marinara sauce with capers and parmigiano cheese

Vongole Posillipo \$14

Littleneck clams sautéed with garlic, olive oil & white wine

Calamari Fritti \$14

Tender calamari batter-dipped and fried, served with marinara sauce and lemon

Arancini \$15

Homemade rice balls filled with risotto, peas, parmigiano and a touch of Bolognese, served with marinara sauce

Eggplant Rollatini \$15

Lightly battered sliced eggplant rolled with roasted pepper, pesto and fresh mozzarella in a creamy pink sauce

Prosciutto Antipasto \$19

Prosciutto, sopressata, roasted peppers, artichoke hearts, olives and provolone

Soups: Traditional Pasta Fagioli Soup or Meatball, Spinach and Potato Soup

SALAD

Insalata di Cesare \$12

Traditional Caesar salad, served with homemade toasted croutons and topped with parmigiano cheese

Spinach Salad \$15

Baby spinach, tomato, red onion, crispy chopped pancetta, crumbled gorgonzola cheese and red wine vinaigrette

Insalata di Arugula \$14

Baby arugula with bruschetta style tomatoes, shaved parmigiano cheese and a red wine vinaigrette

Burrata Salad \$19

Spring mix, pine nuts and diced canteloupe, topped with fresh burrata cheese and finished with a balsamic drizzle

PASTA DISHES

Penne alla Vodka \$20

Creamy pink vodka sauce with prosciutto

Cavatelli Broccoli \$21

Homemade cavatelli pasta sautéed in olive oil, garlic and fresh broccoli, then tossed with parmigiano cheese

Tagliatelle Alfredo \$23

Fresh pasta ribbons in a creamy alfredo sauce with parmigiano cheese

Gnocchi Sorrento \$21

Potato gnocchi with tomato sauce and melted mozzarella

Capellini Positano \$30

Angel hair pasta in a pomodoro sauce with jumbo lump crab meat

Seafood Manicotti \$32

Stuffed manicotti shells topped with shrimp and a brandy cream sauce

MAIN COURSE

Melanzana al Forno \$21

Homemade eggplant parmigiana served with angel hair pasta

Salmon Casalingo \$28

Salmon fillet baked with capers, garlic and white wine, topped with romano bread crumbs, served with green beans and mashed potato

Grilled Scallops and Shrimp \$33

Served with sautéed spinach

Bronzino \$38

Whole bronzino, filleted table side and served with your choice- broccoli rabe, spinach or arugula salad

Braciolo \$35

Tender beef stuffed with prosciutto, parmigiano, mozzarella and fresh herbs, slow roasted and topped with a Bolognese sauce, served over cavatelli pasta

Lasagna Bolognese \$27

Homemade lasagna served with meatball and sausage

Lamb Chops \$38

Lollipop lamb chops, grilled to order and served with broccoli rabe and mashed potato

Chicken or Veal Parmigiana \$23/ \$28

Breaded, fried and topped with tomato sauce and melted mozzarella, served with angel hair pasta

Chicken or Veal Marsala \$23/ \$28

With mushrooms, sautéed in a marsala wine sauce and served with green beans and mashed potato

Chicken or Veal Saltimbocca \$24/ \$29

Topped with prosciutto, spinach, sage and fontina, in a white wine sauce, served with green beans and mashed potato