

## APPETIZERS

### Mozzarella in Carrozza

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

### Vongole Posillipo

Littleneck clams sautéed with garlic, olive oil & white wine

### Calamari Fritti

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

### Arancini

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

### Eggplant Rollatini

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

### Prosciutto Antipasto

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

Soup: Traditional Pasta Fagioli Soup or New England Style Clam Chowder

## SALAD

### Insalata di Cesare

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

### Insalata di Arugula

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

## PASTA DISHES

### Penne alla Vodka

Creamy pink vodka sauce with prosciutto

### Cavatelli Broccoli

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

### Tagliatelle Alfredo

Fresh pasta ribbons in a creamy alfredo sauce with parmigiano cheese

### Gnocchi Sorrento

Potato gnocchi with tomato sauce and melted mozzarella

### Linguine ai Frutti di Mare

Shrimp, clams, mussels and calamari served over linguini pasta in your choice of a red or a garlic white wine sauce

### Lobster Ravioli

Lobster meat and ricotta stuffed ravioli topped with shrimp and a brandy pink cream sauce

## MAIN COURSE

### Lasagna Bolognese

Homemade lasagna served with meatball and sausage

### Salmon Casalingo

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

### Bracirole

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

### Lamb Chop

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

### Melanzana al Forno

Homemade eggplant parmigiana served with angel hair pasta

### Chicken or Veal Parmigiana

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

### Chicken or Veal Marsala

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

### Chicken or Veal Saltimbocca

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