

APPETIZERS

Mozzarella in Carrozza \$12

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

Vongole Posillipo \$13

Littleneck clams sautéed with garlic, olive oil & white wine

Prosciutto Antipasto \$15

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

Caprese Bruschetta \$10

Toasted crostini with chopped and marinated tomatoes and onion, topped with fresh mozzarella and olive oil

Eggplant Rollatini \$14

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

Calamari e Gamberi Fritti \$15

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

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

SALAD

Garden Salad \$10

Romaine lettuce, cucumber and tomato in a red wine vinaigrette

Insalata di Cesare \$11

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

Insalata di Arugula \$12

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

Burrata Salad \$16

Spring mix, pine nuts and sliced pear, topped with fresh burrata cheese and finished with a balsamic drizzle

PASTA DISHES

Penne alla Vodka \$18

Creamy pink vodka sauce with prosciutto

Cavatelli Broccoli \$20

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

Pappardella Bolognese \$20

Fresh pasta ribbons with a slow cooked meat sauce of ground beef, pork and veal

Gnocchi Sorrento \$19

Potato gnocchi with tomato sauce and melted mozzarella

Capellini Positano \$25

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

Lobster Ravioli \$28/\$36

Ravioli filled with ricotta and lobster, in a brandy cream sauce, topped with your choice- shrimp or 6 oz lobster tail

MAIN COURSE

Braciola \$33

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

Ribeye Steak \$38

14 oz. ribeye steak, grilled and topped with an au jus, served with broccoli rabe and mashed potato

Grilled Scallops and Shrimp \$28

Served with sautéed spinach

Halibut \$35

Halibut with clams and mussels in a white wine sauce with grape tomatoes and capers, served over linguini

Bronzino \$38

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

Melanzana al Forno \$19

Homemade eggplant parmigiana served with angel hair pasta

Lasagna Bolognese \$22

Homemade lasagna served with meatball and sausage

Chicken or Veal Parmigiana \$20/ \$25

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

Chicken or Veal Marsala \$20/ \$25

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

Chicken or Veal Saltimbocca \$21/ \$26

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

