

-Mangia bene, ridi spesso, ama molto! -

APPETIZERS

- Bruschetta** • toasted bread topped with homemade tomato bruschetta & asagio 9
Mediterraneo • assorted cheeses, spicy mixed olives, roasted peppers & pickled onions 12
Fried Calamari • fried crispy with homemade marinara & chopped pepperoncini 14
Caprese • tomatoes, homemade fresh mozzarella, roasted peppers, basil infused oil, balsamic glaze 10
Little Neck Clams • Oreganata: whole clams, herbed breadcrumbs, white wine butter sauce 13
• Raw (½ dozen) with lemon & homemade cocktail sauce 10
Portobello Rustica • grilled Portobello, baby spinach, fresh goat cheese, balsamic glaze 12
Potato Crusted Shrimp Croquettes • mixed greens, mandarin oranges, honey Dijon & balsamic glaze 14
Mussels • choice of: luciano (white wine butter sauce), marinara, or fra diavolo 12

Homemade SOUP & SALAD

- Soups:** **Minestrone** 8 • **Pasta Fagioli** 8 • **Soup of the Day** m/p
Garden • mixed greens, carrots, cucumbers, onion, tomatoes, mixed olives, balsamic dressing 9
Caesar • romaine, homemade caesar dressing, croutons, grana di padana 9
Tre Colore • arugula, radicchio, endive, grana di padana, balsamic dressing 9
Balkan • mixed greens, cucumbers, gaeta olives, tomatoes, feta, balsamic vinaigrette 10
Fresca • baby spinach, mandarin oranges, apples, gorgonzola, walnuts, red wine vinaigrette 11
Campagna • endive, radicchio, gorgonzola, roasted peppers, apples, walnuts, balsamic vinaigrette 12

RISOTTO

app 11 | entree 21

- *lemon, artichoke & pea
- *wild mushroom
- *grilled eggplant & smoked mozz
- *fresh mozz & roasted pepper
- *baby arugula pesto
- *roasted red beet
- *risotto di giorno m/p

Homemade PIZZA

- Margherita** • homemade fresh mozzarella, marinara, fresh basil 14
Rugantina • sweet italian sausage, portobello, goat cheese 15
Vesuviana • roasted red peppers, smoked mozzarella 15
O Sole Mio • arugula, gaeta olives, sun dried tomatoes, feta 15

Fresh PASTA

whole wheat pasta \$2 gluten-free pasta \$3

- Italiano** • orechiette, fresh tomatoes, arugula, feta, garlic & olive oil 19
Norma • cavatelli, eggplant, onions, smoked mozzarella, tomato basil sauce 19
Funghi • homemade parpadelle, wild mushrooms, mushroom stock, marsala, cream 20
Pesto • homemade gnocchi, baby arugula pesto, herbed tomato bruschetta & crumbled feta 20
Rosa • fresh lasagna strips rolled with prosciutto & fontina, with sauteed onions, tomato cream vodka sauce 20

Have allergies? please speak to your server or the manager about your allergies prior to ordering.

ENTREES

- Eggplant Rollatini** • egg-battered eggplant stuffed with spinach, ricotta & romano, with melted mozzarella, and homemade tomato sauce 19
- Brandy** • chicken breasts, portobello, brandy sauce, spinach & mashed potatoes 21
- Porto** • potato crusted chicken breasts, port wine sauce, and spinach 22
- Quattro Formaggio** • egg-battered chicken breasts stuffed with mozzarella, fontina, romano & goat cheese, spinach, walnuts, sun dried tomatoes, madeira wine sauce & homemade polenta 24
- Salmon Rustica** • grilled north atlantic salmon, spinach, new potatoes, infused oils, balsamic glaze 24
- Tilapia Antica** • potato-crust ed tilapia fillet with honey dijon & balsamic glaze over sauteed spinach 22
- Risotto di Mare** • mussels, clams, shrimp, tomato sauce, white wine, and butter, over homemade risotto 29
- Paillard** • breaded cutlet, fresh arugula, herbed tomato bruschetta **chicken** 21 **veal** 23
- Sorrentino** • scallopine, breaded eggplant, melted mozzarella, white wine butter sauce, touch of balsamic vinegar, over homemade polenta **chicken** 22 **veal** 24
- Pork Osso Buco Piemontese** • braised & slowly cooked pork shank, vegetable wine sauce, mashed potato 23

TRADITIONAL Italian

- Penne Vodka** • sauteed onions, fresh tomatoes, basil, vodka, cream, and penne 20
- Puttanesca** • homemade marinara, capers, gaeta olives, and spaghetti 18
- Meat Lasagna** • homemade beef lasagna, homemade tomato basil sauce, and melted mozzarella 20
- Linguini & Clams** • whole littleneck clams, clam broth, linguini served with your choice of sauce 22
luciano (white wine butter sauce), *marechiare* (light marinara sauce), or *fra diavlo* (spicy marinara)
- Parmagiana** • breaded & fried, tomato basil sauce, mozzarella **eggplant** 17 | **chicken** 20 | **veal** 22 | **shrimp** 24
- Marsala** • fresh mushrooms, marsala wine, spinach, mashed potatoes **chicken** 20 | **veal** 24
- Francese** • egg batter, lemon, butter, white wine, spinach & mashed potatoes **chicken** 20 | **veal** 24 | **shrimp** 25
- Scarparo** • white wine, butter, tomato, hot cherry peppers, sweet sausage & polenta **chicken** 22 | **veal** 24

SIDES

vegetable 5 polenta 4 pasta 5 potato croquettes 4 new potatoes 4



\$22.95

Sunday- Thursday

1st Course

Soup of the Day | Balkan Salad | Shrimp Croquette

2nd Course

Penne Pesto | Beet Risotto

Eggplant Rollatini | Pasta Pollo | Tilapia Francese | Veal Paillard

Dessert

mini cannoli