

APPETIZERS

Mozzarella in Carrozza \$14

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

Clams Casino \$16

seasoned clams with pancetta and red peppers, drizzled with lemon sauce

Calamari Fritti \$16

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

Caprese Bruschetta \$14

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

Eggplant Rollatini \$16

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

Prosciutto Antipasto \$20

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

Soup: Traditional Pasta Fagioli Soup or Chicken and Vegetable Soup

SALADS

Insalata di Cesare \$12

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

Garden Salad \$12

Romaine lettuce, cucumber and tomato in a red wine vinaigrette

Insalata di Arugula \$14

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

Spinach Salad \$24

Grilled shrimp, red onions, pine nuts, tomatoes and pancetta over baby spinach in a balsamic vinaigrette

PASTA DISHES

Penne alla Vodka \$22

Creamy pink vodka sauce with prosciutto

Cavatelli Broccoli \$23

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

Pappardella Bolognese \$25

Fresh pasta in a Bolognese meat sauce topped with parmigiano cheese

Gnocchi Sorrento \$23

Potato gnocchi with tomato sauce and melted mozzarella

Linguini al Frutti de Mare \$35

Shrimp, clams, mussels and calamari in a red or white wine sauce over linguini pasta

Lobster Ravioli \$36

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

MAIN COURSE

Melanzana al Forno \$24

Homemade eggplant parmigiana with angel hair pasta

Salmon Casalingo \$31

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

Grilled Scallops and Shrimp \$38

Served with sauteed spinach

Halibut \$40

Pan seared with light bread crumbs in a butter, lemon and caper sauce with spinach

Lamb Chop \$41

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

Lasagna Bolognese \$30

Homemade lasagna served with meatball and sausage

Bacon Wrapped Chicken \$35

Chicken breast stuffed with roasted pepper, spinach & ricotta cheese, wrapped in bacon with a mushroom truffle sauce, served with green beans and mashed potatoes

Chicken or Veal Parmigiana \$25/\$30

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

Chicken or Veal Marsala \$25/\$30

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

Chicken or Veal Saltimbocca \$26/\$31

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

CHILDREN'S MENU \$14

CHEESE RAVIOLI or PENNE WITH RED SAUCE or BUTTER SPAGHETTI WITH MEATBALL CHICKEN FINGERS AND FRIES CHICKEN PARMIGIANA WITH ANGEL HAIR PASTA

All of our dishes are prepared fresh, so please limit substitutions, which increases prep time and costs. If substitutions are requested, then there will be a nominal surcharge.