

## 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.**