

## **ZUPPE**

<b>Pasta e Fagioli</b>	<b>8.95</b>
Classic italian bean and pasta soup	
<b>Porre e Patate</b>	<b>8.95</b>
Potato and leek soup topped with brioche croutons and fresh basil	

## **INSALATE**

<b>Insalata Mista</b>	<b>8.95</b>
Belgian endive, Arcadian mixed greens, and tomato with a balsamic vinaigrette	
<b>Rucola con Noci e Parmigiano</b>	<b>9.25</b>
Baby arugula, roasted walnuts, shaved parmesan with lemon and extra virgin olive oil	
<b>Spinaci e Funghi</b>	<b>9.25</b>
Baby spinach, sautéed mushrooms, bacon, topped with a mustard vinaigrette	
<b>Insalata di Cesare</b>	<b>8.95</b>
Caesar salad	

<b>GARLIC BREAD</b>	<b>4.00</b>
Parmesan cheese, garlic, parsley, and a little olive oil	

## ANTIPASTI

<b>Bruschetta</b>	<b>10.95</b>
Toasted slices of baguette topped with tomato, basil, shaved parmesan, goat cheese and drizzled olive oil	
<b>Calamari Fritti alla Salsa Arrabbiata</b>	<b>11.95</b>
Crispy calamari served with a spicy marinara sauce	
<b>Carciofo alla Romana</b>	<b>8.95</b>
Whole artichoke cooked in lemon, olive oil and garlic served with a mustard vinaigrette	
<b>Prosciutto di Parma con Melone</b>	<b>10.95</b>
Sliced imported Parma Prosciutto with seasonal melon	
<b>Mozzarella alla Caprese</b>	<b>9.95</b>
Imported fresh mozzarella with vine ripe tomato, basil, drizzled with extra virgin olive oil	
<b>Lumache ai Fughi Selvaggio</b>	<b>10.95</b>
Escargot with wild mushrooms, herb-butter, touch of basil pesto	
<b>Cozze E Vongole</b>	<b>11.95</b>
Blue Bay Mussels and Clams steamed with herbed butter and white wine	
<b>Salsiccia Con Pepperoni Arrostiti E Cipolle</b>	<b>10.95</b>
Italian sausage with roasted peppers, sautéed onions in tomato sauce	
<b>Polpetti Al Sugo Pmodoro E Melanzano</b>	<b>9.95</b>
Homemade meatball cooked in tomato sauce served over eggplant Milanese	
<b>Antipasto</b>	<b>14.95</b>
Salami, Soppressota, Mortadella, Prosciutto Parseman, roasted peppers, and cured olives.	

## PASTA E RISOTTO

### **Risotto Primavera**

Risotto with asparagus, fresh tomato, porcini mushrooms, peas, **22.95**  
**basil, herbs, olive oil and shallots**

### **Agnolotti alla Crema**

Wonderfully light house made pasta filled with a mixture of spinach, parmesan **19.95**  
and ricotta cheese in a cream sauce

### **Penna Polpetti Al Forno**

Quill like pasta baked with meatballs, sausage, parmesan cheese, mozzarella **21.95**  
in a tomato sauce

### **Linguine alla Vongole**

Thin pasta with sautéed whole clams in garlic, and white wine **18.95**

### **Linguine alla Bolognese**

Freshly made pasta with finely chopped veal in a traditional tomato sauce **19.95**

### **Ravioli di Carne**

Homemade pasta filled with veal, ricotta cheese, roasted tomatoes, **19.95**  
mushrooms, basil tomato sauce

### **Trenette alla Carbonara**

Thin handmade pasta with bacon, parmesan cheese **18.95**  
in a cream sauce

### **Rigatone con Salsiccia**

Rigatone pasta with sausage, asparagus, fresh tomato, basil in **19.95**  
a light ricotta cheese sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PESCI

<b>Scaloppini di Salmon con Spinaci e Salsa di Salmoriglio</b>	<b>21.95</b>
Broiled salmon scaloppini served over spinach with lemon olive oil, and pine nut	
<b>Trota con Rucola</b>	<b>23.95</b>
Grilled trout served with arugula, orange, toasted almonds, with a citrus viaigrette.	
<b>Frutti di Mare con Pasta</b>	<b>24.95</b>
Mussels, clams, shrimp, scallops, calamari served with linguine in tomato sauce	
<b>Gamberi E Capesante</b>	<b>25.95</b>
Sauteed Shrimp and Scallops over linguine with sun dried tomato, pancetta, mushrooms, basil, olive oil and shallots	

## LE CARNE

<b>Piccata al Limone</b>	<b>23.95</b>
Veal scaloppini sautéed with lemon and butter	
<b>Vitello al Funghi Porcini</b>	<b>25.95</b>
Grilled Veal scallopini with porcini mushrooms, pancetta, sage in a sherry cream sauce	
<b>Vitello alla Parmigiana</b>	<b>24.95</b>
Breaded veal with melted mozzarella and a tomato sauce	
<b>Filetto di Manzo</b>	<b>27.95</b>
Grilled filet mignon with mushrooms in a brandy cream sauce	
<b>Bistecca alla Griglia</b>	<b>28.95</b>
Grilled 12oz. NY strip steak with garlic herbed butter and French Fries	
<b>Petto di pollo ripieno</b>	<b>21.95</b>
Chicken breast stuffed with spinach, fontina cheese, in a rosemary, white wine sauce	
<b>Ossobuco in Gremolada con Risotto</b>	<b>27.95</b>
Braised veal shank with herbs, and a light tomato sauce over risotto	