

## APPETIZERS

### Mozzarella in Carrozza \$14

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

### Calamari Fritti \$16

Batter-dipped and fried, served with marinara sauce

### Eggplant Rollantini \$18

Pesto, roasted red pepper, parmigiano and fresh mozzarella rolled in battered eggplant slices and topped with a pink sauce

### Shrimp Cocktail \$19

Extra large shrimp served with lemon slices and traditional cocktail sauce

### Caprese Napoletano \$14

Sliced tomatoes, mozzarella, basil and olive oil

### Vongole Posillipo \$15

Littleneck clams sautéed with garlic, olive oil & white wine

### Prosciutto Antipasto \$19

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

### Burrata Antipasto \$20

Fresh imported burrata cheese served alongside slices of imported prosciutto, provolone and balsamic glaze

## SALAD

### Insalata di Cesare \$12

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

### Insalata di Casa \$14

Chopped baby greens with provolone cubes, sopressata, olives, roasted pepper, artichokes, bruschetta style tomatoes and red wine vinaigrette

### Insalata di Arugula \$14

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

### Insalata di Mare \$25

A cold seafood salad of seven fish- calamari, shrimp, octopus, scallops, mussels, clams and crab meat, tossed with celery, baby arugula and lemon olive oil

## PASTA DISHES

### Penne alla Vodka \$20

Creamy pink vodka sauce with prosciutto

### Ravioli Pomodoro \$20

Cheese ravioli in a traditional tomato sauce

### Cavatelli Broccoli \$21

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

### Gnocchi Sorrento \$21

Potato gnocchi with tomato sauce and melted mozzarella

### Pappardella Bolognese \$23

Fresh pasta ribbons in a slow cooked meat sauce

### Linguini Scampi \$27

Shrimp sautéed in garlic, white wine and lemon, served over linguini pasta

### Lobster Ravioli \$35

Lobster and ricotta stuffed homemade ravioli in a creamy pink sauce and topped with shrimp

## MAIN COURSE

### Melanzana al Forno \$21

Homemade eggplant parmigiana served with angel hair pasta

### Salmon Casalingo \$30

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

### Red Snapper \$37

Fresh red snapper in an arrabbiata tomato sauce with long hot peppers, served alongside linguini pasta

### Zuppa di Sette Pesce \$39

Shrimp, clams, mussels, calamari, crab meat, scallops and salmon sautéed in a marinara sauce and topped with homemade croutons

### Bronzino \$39

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

### Lollipop Lamb Chops \$38

Grilled baby lamb chops served with garlic sautéed spinach and mashed potato

### Chicken or Veal Parmigiana \$23/ \$28

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

### Chicken or Veal Marsala \$23/ \$28

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

### Chicken or Veal Saltimbocca \$24/ \$29

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

### Chicken or Veal Monterosa \$24/ \$29

Topped with spinach and mozzarella cheese in a pink sauce, served with green beans and mashed potato

## KID'S MENU \$12

For those 12 years old and younger only

Spaghetti and Meatball – Chicken Parmigiana with Angel Hair Pasta – Penne Pasta with Red Sauce, Alfredo or Butter Cheese Ravioli – Chicken Fingers and French Fries

*Buon Natale e Felice Anno Nuovo*