

## ANTIPASTI - APPETIZERS

### Mozzarella in Carrozza \$11

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

### Vongole Posillipo \$12

Littleneck clams sautéed with garlic, olive oil & white wine

### Prosciutto Antipasto \$14

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

### Arancini \$14

Homemade rice balls filled with risotto, peas, parmigiano and a touch of Bolognese, served with marinara sauce

### Eggplant Rollatini \$14

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

### Calamari e Gamberi Fritti \$15

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

Soups: Traditional Pasta Fagioli Soup or Meatball, Spinach and Potato Soup

## INSALATA - SALAD

### Insalata di Cesare \$10

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

### Spinach Salad \$15

Baby spinach, tomato, red onion, crispy chopped pancetta, hard boiled egg and creamy gorgonzola dressing

### Insalata di Arugula \$11

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

### Burrata Salad \$16

Spring mix, pine nuts and sliced pear, topped with fresh burrata cheese and finished with a balsamic drizzle

## PASTA DISHES

### Penne alla Vodka \$17

Creamy pink vodka sauce with prosciutto

### Cavatelli Broccoli \$19

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

### Pappardella Ragu \$27

Fresh pasta ribbons with a slow cooked short rib ragu, topped with fresh ricotta

### Gnocchi Sorrento \$18

Potato gnocchi with tomato sauce and melted mozzarella

### Capellini Positano \$24

Angel hair pasta in a Pomodoro sauce with jumbo lump crab meat

### Seafood Manicotti \$28

Manicotti stuffed with ricotta, shrimp, crab and spinach, topped with shrimp and a brandy cream sauce

## MAIN COURSE

### Stuffed Pork Chop \$33

Bone-in pork chop, butterflied and stuffed with prosciutto, spinach and fontina cheese, wrapped in bacon and topped in a mushroom sauce, served with broccoli rabe and mashed potato

### Lamb Chops \$35

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

### Grilled Scallops and Shrimp \$27

Served with sautéed spinach

### Ahi Tuna \$35

Pan seared ahi tuna and shrimp, served with asparagus and mashed potato

### Bronzino \$35

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

### Melanzana al Forno \$18

Homemade eggplant parmigiana served with angel hair pasta

### Lasagna Bolognese \$21

Homemade lasagna served with meatball and sausage

### Chicken or Veal Parmigiana \$19/ \$24

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

### Chicken or Veal Marsala \$19/ \$24

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

### Chicken or Veal Saltimbocca \$20/ \$25

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

