

**ANTIPASTI - APPETIZERS**

**Mozzarella in Carrozza \$11**

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

**Asparagus Rollatini \$11**

Fresh asparagus rolled with prosciutto and fontina  
In a romano sauce

**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

**Calamari e Gamberi Fritti \$15**

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

**Ricotta and Figs \$16**

Handmade fresh ricotta, prosciutto di parma and figs,  
drizzled with balsamic reduction

**Soups: Traditional Pasta Fagioli Soup or Shrimp Bisque**

**INSALATA - SALAD**

**Insalata di Cesare \$10**

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

**Gorgonzola Salad \$11**

Romaine lettuce, green peppers, radish, cucumbers  
and crumbled gorgonzola in a red wine vinaigrette

**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 strawberries, 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 Bolognese \$19**

Fresh pasta ribbons with meat sauce, topped with  
parmigiano cheese

**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 Lasagna \$28**

Lasagna sheets layered with calamari, shrimp, crab,  
ricotta and spinach in a pink brandy sauce

**MAIN COURSE**

**Melanzana al Forno \$18**

Homemade eggplant parmigiana served with angel hair  
pasta

**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**

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

**Lamb Chops \$35**

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

**Salmon Casalingo \$24**

baked with capers, garlic and white wine, topped with  
bread crumbs, served with green beans & mashed potato

**Grilled Scallops and Shrimp \$27**

Served with sautéed spinach

**Swordfish \$35**

Grilled swordfish and grilled 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

**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

