

## APPETIZERS

### Mozzarella in Carrozza \$14

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

### Calamari Fritti \$16

Tender calamari, floured and fried, served with red sauce

### Arancini \$18

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

### Clams Casino \$16

Seasoned clams with pancetta, red peppers and lemon

### Prosciutto Antipasto \$20

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

### Eggplant Rollatini \$16

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

### Fresh Ricotta & Melon \$20

Melon slices wrapped with sliced prosciutto surround a  
mound of fresh ricotta cheese

Pasta Fagioli or Italian Wedding Soup

## SALAD

### Insalata di Cesare \$12

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

### Insalata di Arugula \$14

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

### Insalata di Arance alla Siciliana \$13

Spring mix with fresh orange slices and a citrus vinaigrette

### Strawberry Burrata Salad \$19

Baby spinach, sliced strawberries and candied walnuts  
topped with a fresh burrata cheese ball and finished with a  
balsamic drizzle

## 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 ribbons in meat sauce topped with  
parmigiano cheese

### Gnocchi Sorrento \$23

Potato gnocchi with tomato sauce and melted mozzarella

### Linguini ai Frutti di Mare \$35

Shrimp, clams, mussels and calamari sauteed in a white  
wine or red sauce, tossed with linguini pasta

### Lobster Ravioli \$36

Lobster meat and ricotta stuffed ravioli topped with  
shrimp and a cream sauce

## MAIN COURSE

### Melanzana al Forno \$24

Homemade eggplant parmigiana served with  
angel hair pasta

### 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, served with green beans and  
mashed potato

### Lasagna Bolognese \$30

Served with a meatball and sausage

### Salmon Casalingo \$31

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

### Grilled Scallops and Shrimp \$38

Served with sauteed spinach

### Jumbo Lump Crab Cake \$39

Homemade crab cake topped with a creamy limoncello sauce and  
jumbo lump crab meat, served with sauteed asparagus spears

### Bronzino \$43

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

### Braciole \$40

Tender beef stuffed with prosciutto, parmigiano, mozzarella and  
fresh herbs, slow roasted and topped with a Bolognese sauce,  
served over cavatelli pasta

## CHILDREN'S MENU \$14

CHEESE RAVIOLI - PENNE WITH RED SAUCE or BUTTER - SPAGHETTI WITH MEATBALL  
CHICKEN FINGERS AND FRIES - CHICKEN PARMIGIANA WITH ANGEL HAIR PASTA