

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 \$17

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 Scampi \$28

Shrimp sautéed with lemon, garlic and white wine 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, garlic and white wine, topped with romano bread crumbs, served with green beans and mashed potato

Jumbo Lump Crab Cake \$39

Homemade crab cake topped with a creamy limoncello sauce and more jumbo lump crab meat, served with garlic sautéed 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