

## APPETIZERS

### Mozzarella in Carrozza \$13

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

### Vongole Posillipo \$14

Littleneck clams sautéed with garlic, olive oil & white wine

### Prosciutto Antipasto \$19

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

### Caprese Bruschetta \$12

Toasted crostini with chopped and marinated tomatoes and onion, topped with fresh mozzarella and olive oil

### Eggplant Rollatini \$15

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

### Calamari Fritti \$14

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

Soups: Traditional Pasta Fagioli Soup or Chicken and Vegetable Soup

## SALAD

### Garden Salad \$12

Romaine lettuce, cucumber and tomato in a red wine vinaigrette

### 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

### Spinach Berry Salad \$17

Spinach, strawberries, blue berries and red onion, topped with crumbled feta cheese, candied walnuts and finished with a balsamic drizzle

## PASTA DISHES

### Penne alla Vodka \$20

Creamy pink vodka sauce with prosciutto

### Cavatelli Broccoli \$21

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

### Pappardella Bolognese \$23

Fresh pasta ribbons with a slow cooked meat sauce of ground beef, pork and veal

### Gnocchi Sorrento \$21

Potato gnocchi with tomato sauce and melted mozzarella

### Capellini Positano \$30

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

### Lobster Ravioli \$32

Ravioli filled with ricotta and lobster, in a brandy cream sauce with grape tomatoes and topped with shrimp

## MAIN COURSE

### Melanzana al Forno \$21

Homemade eggplant parmigiana with angel hair pasta

### Grilled Scallops and Shrimp \$33

Served with sautéed spinach

### Halibut \$36

Halibut with clams and mussels in a white wine sauce with grape tomatoes and capers, served over linguini

### Bronzino \$38

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

### Ribeye Steak \$39

14 oz. ribeye steak, grilled and topped with an au jus, served with broccoli rabe and mashed potato

### Lasagna Bolognese \$27

Homemade lasagna served with meatball and sausage

### Braciole \$35

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

### 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