

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