

CENA MENU

Antipasti

Bread Basket (Italian sourdough baguette, focaccia, olive oil and balsamic vinegar)	2
Bruschetta (sliced toasted garlic bread, tomato, basil, garlic, drizzled with olive oil)	11
Meat/Cheese Tray (Chef's choice of cured meats, imported and domestic cheeses, crostini)	14
Gamberetti di Aglio (shrimp sautéed with slivered garlic and crushed red peppers)	13
Fritto Misto (fried tubes & tentacles, shrimp, fennel, green beans, lemon aioli)	12

Insalata della Casa

(mesclun greens tossed with Italian vinaigrette) 9

Insalata Mista

(mesclun greens, toasted almonds, strawberries, feta cheese, balsamic vinaigrette) 10

Arugula-Gorgonzola Insalata

(arugula, toasted pinenuts, tomatoes, onions, gorgonzola, gorgonzola dressing) 11

Insalata alla Caesar

(Romaine hearts, croutons, Caesar dressing and grated Parmigiano-Reggiano) 11

Caprese

(tomatoes, fresh mozzarella, basil, Kalamata olives, olive oil and balsamic glaze) 12

Minestrone Ortolano

(an old favorite made fresh with vegetables and herbs) 8

Primi Piatti

Cannelloni

(pasta rolled and filled with crab, shrimp, fish served with a lobster-cream sauce) 24

Capellini con Pollo

(onions, roasted garlic, sundried tomatoes, chicken, white wine cream sauce) 20

Spaghetti di Gamberetti

(sautéed shrimp, green peas, fresh basil in a tomato cream sauce) 22

Spaghetti Bolognese

(our classic Italian meat sauce) 19

Linguini con Vongole

(fresh clams in own broth) 21

Lasagna

(layers of flat pasta, Bolognese, mushrooms, seasoned ricotta and mozzarella) 20

Melanzane

(baked eggplant, mozzarella cheese and a seasoned tomato-cream sauce) 19

Fettuccini Gamberetti con Pesto

(spinach fettuccini, sun dried tomatoes, fresh spinach, olives, sautéed shrimp) 23

Pasta del Giorno

A/S

Secondi Piatti

Salmone Grigliata

(grilled Ora King salmon, fresh herbs, olive oil, over a creamy saffron risotto) 27

Scampi Gamberetti

(large prawns sautéed in garlic, white wine, spinach fettuccini) 25

Calamari Livornese

(calamari steak sautéed with capers, tomatoes and a lemon-wine sauce) 21

Cioppino

(shrimp, scallops, clams, calamari, mussels and fish in our spicy marinara sauce) 25

Pollo Parmesan

(crispy chicken scaloppini, mozzarella cheese, spaghetti marinara) 21

Pollo Marsala

(chicken scaloppini sautéed with a sweet Marsala wine-mushroom sauce) 21

Filetto al Forno

(C.A. filet mignon, grilled, truffle-garlic butter, Parmigiano-Reggiano) 39

Ribeye Steak

(pan seared, portabella mushrooms, pink peppercorns, gorgonzola, red wine reduction) 38

Vitello Piccata

(milk fed veal scaloppini sautéed in a caper, lemon-butter sauce) 28

Vitello Siciliana

(breaded veal scaloppini, grilled eggplant, Fontina cheese, sage and rosatta sauce) 27

Tera-Mare

(veal scaloppini, shrimp scampi white wine lemon-butter sauce) 29

Water and Bread will be served upon request!!

\$4 split plate charge

\$15 corkage fee

Because our menu can only hold but a little of our knowledge, we recommend that if there is an item on this menu that is not tantalizing to you, please ask, and we will be happy to satisfy any request.

Jaime Alderete, Executive Chef/Owner

\$4 split plate charge

Water and Bread will be served upon request!!

\$15 corkage fee