

ANTIPASTI & SIDE DISHES

Calamari Fritti -----12.50
fried calamari with two sauces

Carpaccio-----11.95
thinly sliced fillet mignon, arugula, capers
and shaved parmigiano

Antipasto Misto – serves 2 to 4 people-----19.95
an assortment of appetizers including cured meats, cheeses,
marinated vegetables, olives and more. Serves 2 to 4

Calamari Steak-----9.95
char-grilled, olive oil, lemon, sea salt, parsley

Spinaci Saltata-----6.50
organic baby spinach sauteed in garlic, lemon, olive oil

Polpo-----11.95
grilled, marinated octopus, potatoes, olives

Mussels-----12.50
sauteed with shallots in a Sambuca-cream sauce

Polpette -----two for 8.95
two large housemade meatballs in tomato sauce

Bruschetta Rustica -----8.95
toasted ciabatta bread, pesto, mozzarella fresca,
baked and topped with chopped tomatoes, basil

Spicy Buffalo Chicken Wings-----8.95
with celery sticks and bleu cheese dip

PASTA

Penne or Spaghetti with Meatballs-----16.95
with meat sauce and two large meatballs

Eggplant Parmigiana-----15.95
classic parmigiana served with penne marinara

Lasagna Bolognese, Housemade-----16.95
layered with meat sauce, ricotta, mozzarella & parmigiano

Gnocchi di Casa – housemade-----15.95
with bolognese, gorgonzola or marinara sauce

Capellini Pomodoro -----12.95
angel hair pasta, fresh tomato, garlic, basil

Orecchietti con Salciccia-----16.95
spicy sausage, broccoli rabe, fresh tomato

Pappardelle Carbonara-----15.95
pancetta, egg yolk, cream, parmigiano cheese

Ravioli del Giorno-----A.Q.
a housemade specialty, consult your server

Spaghetti alla Puttanesca-----15.95
pancetta, olives, capers and tomato

Penne Melanzane-----13.95
eggplant, garlic, tomato, basil, goat cheese

PESCE

Pappardelle con Gamberi e Capesante-----21.95
prawns & sea scallops sauteed with butter, garlic, cream,
and lemon, served with pappardelle pasta

Spaghetti alla Pescatore -----24.95
prawns, scallops, calamari, clams, mussels & fresh fish
Add 6oz lobster tail for \$10

Calamari Steak Dore' -----19.95
pan-fried abalone style with lemon, butter, white wine sauce

Pesce Fresco del Giorno-----A.Q.
Fresh fish of the day

Salmon Piccata – -----22.95
fresh salmon filet with white wine, lemon, butter
and capers sauce

Linguine con Vongole-----18.95
Fresh and chopped clams, white wine, garlic,
chopped tomato

Gamberi Saltati-----21.95
large shrimp sauteed in a gorgonzola cream sauce

Fillet of Sole Dore'.....19.95
lemon-butter sauce

CARNE

Veal Piccata,-----22.95
with lemon, capers and butter sauce

Veal Saltimbocca – -----22.95
with prosciutto, provolone cheese, sage

Veal Pamigiana -----22.95
served with penne marinara

Pollo Piccata -----19.95
chicken breast with lemon-caper sauce

Pollo Rustico -----19.95
chicken breast sauteed with mushrooms, artichoke hearts
and sun-dried tomatoes

Veal Marsala-----22.95
with mushrooms, butter and marsala wine

Calf's Liver Saute'-----18.95
with pancetta, caramelized onions, reduction sauce

Pollo Parmigaina-----19.95
cheese topped chicken breast, served with penne

Pollo Marsala-----19.95
chicken breast w/shallots, mushrooms, marsala wine

Bistecca Fiorentina-----29.95
16oz ribeye steak, char-grilled, served with baby
organic spinach and gorgonzola-mushroom sauce