

ANTIPASTO

Antipasto Toscano \$13.95

*Imported Italian meats;
Prosciutto di Parma, speck, salame,
mortadella, Parmesan cheese*

Carpaccio di Manzo \$12.95

*Thinly sliced raw beef tenderloin served on bed of arugula,
finished with citronette dressing,
and sliced parmesan cheese*

Cocktail di Gamberi \$15.95

Four Jumbo shrimp, served in a seafood mousse

Fritto di Calamari e Zucchini \$12.75

Fried calamari and zucchini, served with tartar sauce

Cozze posillipo \$10.95

*Mussels sautéed with extra virgin olive oil, garlic, and white wine in
a tomato broth served with pepper toast*

Salsiccia con Mozzarella Affumicata \$10.75

*Grilled Italian sweet sausage, marinated in fresh herbs, topped with
fresh smoked mozzarella cheese*

ZUPPE / INSALATE

Insalata Primavera \$8.95

*Italian tomato basil vinaigrette, chopped tomatoes,
imported dry ricotta cheese, kalamata olives*

Insalata di Spinaci \$10.95

*Spinach salad, mushrooms, whole egg, imported Italian Gorgonzola
cheese, tossed in hot bacon dressing*

Insalata di Cesare (per Due) \$18.00

*Traditional Caesar salad,
made table-side for two*

Caprese di Mozzarella di Bufala \$13.95

*Imported Buffalo mozzarella Campana, sliced tomato, basil,
Extra virgin olive oil, and balsamic vinegar*

Pasta e fagioli \$7.75

Shrimp Bisque \$9.25

Zuppa del Giorno \$7.25

PASTA e' RISOTTI

Risotto ai frutti Di Mare \$26.95

*Risotto with clams, mussels, shrimp, scallop, calamari, and lobster
meat in a light tomato sauce*

Risotto con anatra e Funghi \$24.95

Risotto, portabella mushrooms, roast duck, and smoked mozzarella

Orecchiette all'astice \$25.95

*Orecchiette pasta tossed with Portobello mushrooms, fresh spinach in
a lobster meat cognac sauce with a touch of cream*

Gnocchi Speck e Rugola \$24.95

*Homemade gnocchi tossed with shallots, speck, white wine,
cream and Parmesan cheese, finished with fresh arugula*

Paccheri con Porcini e Gamberi \$26.95

*Jumbo rigatoni, porcini mushrooms, sauté shrimp, cherry tomato,
white wine, garlic butter and Parmesan cheese*

Ravioli burro Salvia e Tartufo Nero \$24.95

*Wild mushroom ravioli, with butter, sage, Imported black truffle,
finished with sliced Parmesan Reggiano cheese*

Fettuccine alla Pescatora \$26.95

*Shrimp ,scallops, mussels, clams ,calamari, extra virgin olive oil,
garlic, white wine, and fresh parsley*

Calamarata al Salmone e Asparagi \$23.95

*Smoked salmon, shallots, asparagus
flamed with white wine, cream, tossed with imported Italian pasta*

Pappardelle con Polpettine di Salsiccia \$24.95

*Jumbo fettuccine, tossed with sweet Italian sausage meatballs, roasted peppers,
onions and tomato sauce finished with Pecorino Romano cheese*

ENTREES

Pollo con Carciofi e Funghi \$25.95

Chicken breast sautéed with clarified butter baked in the oven and layered with Prosciutto and smoked mozzarella finished with Portobello artichoke hearts in a white wine sauce

Vitello alla Piccata \$25.95

Veal scaloppini, sauté flamed with white wine, fresh lemon juice, capers, and finished with butter

Vitello al Marsala \$26.95

Veal scaloppini sauté in clarified butter, flamed with Marsala wine, cream, and champion mushrooms

Costoletta di Maiale Saltimbocca \$28.95

Pork Chop sauté in butter, flamed with white wine, fresh sage, prosciutto, and Fontina cheese

OssoBuco Milanese \$36.95

Veal shank braised with vegetables, fresh herbs, tomato sauce, served with saffron Parmesan risotto

Agnello Griglia \$31.95

12 oz Lamb chops, grilled and finished with extra virgin olive oil and fresh herbs

Filetto alla Griglia \$38.95

*8oz. Beef tenderloin, grilled, infused with fresh herbs, garlic, and olive oil
add grilled lobster tail \$48.95*

Gamberi Ripieni \$31.95

Jumbo shrimps stuffed with crabmeat, wrapped in pancetta, baked, served with a cream cognac sauce

Grigliata Mista \$38.95

Grilled lobster tail, scallops, fish of the day, and shrimp, marinated, in olive oil, garlic, lemon, fresh herbs

Vitello Parmigiana \$36.95

12 oz. Breaded Veal chop, pan fried, layered with fresh mozzarella and served with pasta marinara

Salmone Capperi \$26.95

Filet of salmon, sautéed in extra virgin olive oil, with shallots, capers, white wine, and finished with lemon butter

Dentice Livornese \$26.95

Red snapper sautéed in extra virgin olive oil, garlic, and finished with capers and black olives in a light pomodoro sauce

Zuppa di Pesce \$35.95

Sautéed, scallops, shrimp, mussels, clams, salmon, extra virgin olive oil, garlic, flamed with white wine, pomodoro sauce, tossed in pasta

Executive Chef Massimo Esposito