

Antipasti

Bruschetta di Pomodori 12

Toasted bread topped with fresh chopped tomatoes

Caprese di Bufala 16

Bufala mozzarella D.O.P. w/ Heirloom tomato carpaccio and pesto.

Calamari alla Griglia 14

Grilled Calamari w/a mixed greens salad.

Polenta Salsiccia e Funghi 14

Polenta topped w/ sweet sausage and mushrooms in garlic and oil

Piatto Misto 24

Mixed board of Italian Imported cured Meats and Cheese for two

(Prosciutto di Parma, Hot Sopressata, Speck, Parmiggiano Reggiano, Pecorino Crotonese, Castelvetrano Olives)

Insalate

Fresca 11

Mix greens w/ricotta salata, toasted walnuts and raspberry vinaigrette

Spinaci 12

Baby organic fresh spinach, raisins, candied walnuts and fresh cubed mozzarella

Cesare 12

Romaine topped w/homemade dressing and croutons

Barbabietole 13

Roasted baby red beets, arugola and goat cheese

Pasta

Spaghetti Neri ai Frutti di Mare 28

Clams, Mussels and Shrimp over squid ink spaghetti in a spicy fra diavola sauce

Linguine Gamberi e Pesto 24

Linguine in a pesto cream sauce w/ jumbo shrimp

Parmiggiana di Melanzane 22

Traditional baked eggplant parmiggiana style w/ a side of pasta topped w/tomato

Fettuccine alla Bolognese 22

Egg Fettuccine w/ a traditional meat sauce

Orecchiette alla Barese 24

Orecchiette w/broccoli rabe and sweet italian sausage in a garlic and oil sauce

Penne Gorgonzola 21

Penne in a creamy imported gorgonzola cheese sauce

Rigatoni di Amatrice 22

Rigatoni w/guanciale and onion in a plum tomato sauce

Tortellini Funghi e Piselli 22

Meat Tortellini w/baby portobella mushrooms and peas in a creamy sauce

Secondi

Pollo Parmiggiano 22

Breaded boneless breast of chicken, served with pasta on the side

Agnello alla Griglia 32 *

Grilled lamb chops, drizzled w/balsamic glazed over sautéed spinach

Scaloppine al Marsala 24

Thin sliced veal in a marsala mushrooms sauce

Merluzzo all Guazzetto 26

Fresh Cod fillet in a white wine and lemon broth w/cherry tomato, fresh herbs and EVOO

Filetto di Maiale ai Peperoni 24

Pork tenderloin medallions pan seared served w/ roasted bell peppers sauce

Salmone al Pesto 26

Grilled Wild Salmon Fillet topped with a creamy pesto sauce

Dolci

Tiramisu' 10

Homemade in a traditional style

Cannoli alla Siciliana 10

Homemade ricotta filling w/ chocolate chips

Carpaccio di Ananas 10

Thin sliced pineapple served w/ a scoop of vanilla ice cream and maraschino cherries