

Antipasti

Carciofi Alla Giudica	12
<i>Baby artichokes sautéed with garlic and olive oil</i>	
Clams Oreganato	14
<i>On a half shell with seasoned bread crumbs</i>	
Clams Casino	14
<i>On a half shell with bacon, roasted peppers and capers</i>	
Clams Posillipo	14
<i>Little neck clams sautéed in a red plum tomato sauce with sun dried tomatoes</i>	
Shrimp Cocktail	16
Mozzarella E Pomodoro	13
<i>Fresh mozzarella with tomatoes, basil, extra virgin olive oil, balsamic</i>	

Carpaccio Affumicato	15
<i>Beef carpaccio with onion, capers, arugula, truffle oil, and shaved parmesan</i>	
Calamaretti Fritti	13
<i>Fried calamari</i>	
Hot Antipasto	16
<i>Eggplant rollatini, shrimp, clams, and roasted peppers in a light marinara sauce</i>	
Shrimp Cocktail	16
Oysters Rockefeller	18
<i>Oysters baked with spinach and a touch of cream</i>	
Polpo Alla Griglia	15
<i>Grilled octopus with tomatoes, capers, onions cannelloni beans, lemon, olive oil</i>	

Zuppe

Pasta Fagioli	10
<i>Pasta and bean soup</i>	
Brodo Di Pollo	10
<i>Chicken soup with seasonable vegetables and noodles</i>	
Soup of the Day	MP

Insalate

Insalata Mista	11
<i>Mixed greens with house vinaigrette</i>	
Insalata Di Barbabietole	12
<i>Baby arugula with red and golden beets, tomatoes, red onion, goat cheese and balsamic glaze</i>	
Insalata Di Tre Colore	11
<i>Arugula, endive, and radicchio with white balsamic vinaigrette</i>	
Insalata Di Cesare	11
<i>Traditional Caesar salad</i>	
Insalata Di Mare	15
<i>Scungilli, octopus and shrimp with mixed greens, olive oil and lemon</i>	
Insalata Indivia	11
<i>Endive with apples, walnuts, gorgonzola and champagne vinaigrette</i>	

Paste

Bucatini Al Amatriciana	19
<i>Thick hollow spaghetti with bacon, onion and tomato sauce</i>	
Linguini Alle Vongole	20
<i>Linguini with manilla clams in a garlic white wine sauce</i>	
Capellini Primavera	19
<i>Angel hair pasta with vegetables in garlic and olive oil</i>	
Cavatelli Con Cima Di Rabe	19
<i>Homemade cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic</i>	
Ravioli Di Formaggio	19
<i>Homemade cheese ravioli in a marinara sauce</i>	
Gnocchi Pomodoro	19
<i>Homemade gnocchi with tomato sauce, basil and dollop of ricotta</i>	
Linguini Milano	22
<i>Linguini with smoked chicken breast, peas, mushrooms and tomatoes in a light cream sauce</i>	
Tagliatelle Porcini	20
<i>Homemade tagliatelle pasta with porcini mushrooms, asparagus, prosciutto in a light pink sauce</i>	
Pappardelle Bolognese	19
<i>Homemade pappardelle pasta with meat sauce</i>	
Linguini Frutta Di Mare	26
<i>Linguini with shrimp, clams, calamari, scungilli in a marinara sauce</i>	
Linguini Gamberi	22
<i>Linguini with baby shrimp in fra diavolo sauce</i>	

If you have a food allergy, please speak to the owner, manager, chef or your server.

Pollo

- Pollo Arrosto** 21
Roasted cornish hen with olive oil over roasted potatoes
- Pollo Martini** 21
Chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce
- Pollo Scarpariello** 22
Boneless dark or white meat chicken with sausage, cherry peppers in a garlic, lemon and white wine sauce
- Pollo Alla Pizzaiola** 21
Chicken breast with peppers, mushrooms and onions
- Pollo Ripieno** 22
Stuffed chicken breast with pepper jack cheese, spinach shiitake mushrooms, smoked bacon, in a burgundy sauce
- Pollo Valdostana** 25
Bone-in chicken breast topped with prosciutto, fontina cheese in a marsala brown sauce over spinach

Carne

- Vitello Pizzaiola** 26
Veal scallopini with peppers, mushrooms and onions in a red sauce
- Vitello Carciofi** 26
Veal scallopini with mushrooms, onions, and artichokes in a white wine sauce
- Vitello Marsala** 26
Veal scallopini with mushrooms and shallots in a marsala sauce
- Vitello Saltimbocca** 27
Veal scallopini topped with prosciutto and fontina cheese served with spinach
- Vitello Sorrentino** 26
Veal scallopini with eggplant and fontina cheese in a marsala wine sauce

Dalla Griglia

- Filet Mignon** 38
With sautéed mushrooms
- Lamb Chops** 38
Roasted Colorado rack of lamb
- Shell Steak Pizzaiola** 36
Shell steak with peppers, mushrooms, and onions in a red sauce
- Veal Chop** 39
Veal chop with sliced potatoes, onions and peppers
- Berkshire Pork Chop** 28
Two bone-in Berkshire pork chops with sliced potatoes, onions and peppers
- Bone-in Ribeye** 39
- Porterhouse For One** 39

Pesce

- Zuppa Di Pesce** 32
Half lobster, clams, shrimp, calamari, scungilli in marinara sauce
- Gamberetto Di Scampi** 32
Shrimp scampi over risotto
- Branzino** 32
Filet branzino baked with olive oil, garlic and broccoli rabe
- Pistachio Crusted Salmon** 32
In a honey mustard sauce over spinach

Risotti

- Risotto Ai Funghi Porcini** 22
Risotto with porcini mushrooms and a touch of truffle oil
- Risotto Con Pollo E Spinaci** 22
Risotto with chicken and spinach
- Risotto Primavera** 20
Risotto with seasonal vegetables with garlic and oil

Contorni

- Asparagus 9 String Beans 9 Spinach 9
Broccoli Rabe 9 Mixed Mushrooms 9
Patate Fritti 6
Roasted potatoes or steak fries

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