

Antipasti

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| Carciofi alla Giudia | 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> | |
| Carpaccio Affumicato | 15 |
| <i>Beef carpaccio with onion, capers, arugula, truffle oil, and shaved parmesan</i> | |
| Shrimp Cocktail | 16 |

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| Hot Antipasto | 16 |
| <i>Eggplant rollatini, shrimp, clams, and roasted peppers in a light marinara sauce</i> | |
| Polpo alla Griglia | 16 |
| <i>Grilled octopus with tomatoes, capers, onions cannelloni beans, lemon, olive oil</i> | |
| Eggplant Rollatini | 14 |
| <i>Three pieces of breaded eggplant, stuffed with fresh ricotta and parmesan over tomato sauce</i> | |
| Mozzarella e Pomodoro | 14 |
| <i>Fresh mozzarella with tomatoes, basil, extra virgin olive oil, balsamic</i> | |
| <i>Fried calamari</i> | |
| Calamaretti Fritti | 14 |

Zuppe

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| 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

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| 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 | 12 |
| <i>Traditional Caesar salad</i> | |
| Insalata di Mare | 16 |
| <i>Scungilli, octopus and shrimp with extra virgin olive oil and lemon</i> | |
| Insalata Indivia | 12 |
| <i>Endive with apples, walnuts, gorgonzola and champagne vinaigrette</i> | |

Pasta

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| Bucatini al Amatriciana | 21 |
| <i>Thick hollow spaghetti with bacon, onion and fresh tomato sauce</i> | |
| Linguini alle Vongole | 24 |
| <i>Linguini with manilla clams in a garlic white wine sauce</i> | |
| Capellini Primavera | 21 |
| <i>Angel hair pasta with vegetables in garlic and olive oil</i> | |
| Cavatelli con Cima di Rabe | 21 |
| <i>Homemade cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic</i> | |
| Ravioli di Formaggio | 21 |
| <i>Homemade cheese ravioli in a fresh tomato sauce</i> | |
| Gnocchi Pomodoro | 21 |
| <i>Homemade gnocchi with fresh 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 | 21 |
| <i>Homemade tagliatelle pasta with porcini mushrooms, asparagus, prosciutto in a light pink sauce</i> | |
| Pappardelle Bolognese | 21 |
| <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 | 24 |
| <i>Linguini with baby shrimp in fra diavolo sauce</i> | |
| Metà Pasta | 13 |
| <i>A half order of any pasta entrée listed above</i> | |

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

Pollo

- Pollo Arrosto** 23
Roasted cornish hen with olive oil over roasted potatoes
- Pollo Martini** 23
Chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce
- Pollo Scarpariello** 23
Boneless dark or white meat chicken with sausage, cherry peppers in a garlic, lemon and white wine sauce
- Pollo Alla Pizzaiola** 23
Chicken breast with peppers, mushrooms, onions, and a touch of tomato sauce
- Pollo Ripieno** 23
Stuffed chicken breast with pepper jack cheese, spinach shiitake mushrooms, smoked bacon, in a burgundy wine sauce
- Pollo Valdostana** 25
Bone-in chicken breast topped with prosciutto, spinach and melted fontina cheese in a marsala wine brown sauce

Vitello

- Vitello Capricciosa** 27
Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes
- Vitello Carciofi** 27
Veal scallopini with mushrooms, onions, and artichokes in a white wine sauce
- Vitello Marsala** 27
Veal scallopini with mushrooms and shallots in a marsala sauce
- Vitello Saltimbocca** 27
Veal scallopini topped with prosciutto and fontina cheese in a brown butter sage sauce over spinach
- Vitello Sorrentino** 27
Veal scallopini with eggplant and fontina cheese in a marsala wine sauce

Dalla Griglia

- Filet Mignon** 39
With sautéed mushrooms
- Lamb Chops** 39
Roasted Colorado rack of lamb
- Shell Steak Pizzaiola** 36
Shell steak with peppers, mushrooms, and onions in a red sauce
- Veal Chop** 42
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** MP
- Porterhouse for One** MP

Pesce

- Zuppa di Pesce** 32
Half lobster, clams, shrimp, calamari, scungilli in marinara sauce
- for Two 60
- 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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