

Antipasti

Carciofi alla Giudia	14
<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>	
Oysters Rockefeller	18
<i>Oysters baked with spinach and a touch of cream</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	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>	

Shrimp Cocktail	16
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 glaze</i>	
Calamaretti Fritti	14

Pasta

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	22
<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>	

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, with 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** 36
Shell steak with peppers, mushrooms, and onions
- 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** 40
- Porterhouse for One** 44

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

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