

## Antipastí

<b>Antipasto Misto</b> \$8.95 Assorted Italian cured meats, roasted peppers, mozzarella, tomatoes and olives.	<b>Calamari Fritti</b> \$8.95 Fried calamari with zesty marinara sauce.
<b>Carciofi Marinati Alla Griglia</b> \$9.95 Grilled artichokes, chilled and marinated in extra virgin olive oil with roasted peppers.	<b>Panecotto</b> \$7.95 Escarole and beans, Italian bread sprinkled w/ parmigiano and baked.
<b>Carpaccio di Manzo</b> \$9.95 Thin slices of filet mignon over arugula with shaved parmigiano and lemon truffle oil.	<b>Impepata di Vongole</b> \$8.95 Sautéed clams with white wine and garlic.
<b>Tartare di Tonno</b> \$9.95 Sushi grade tuna infused with black olives, fresh diced tomato and lime juice over spelt.	<b>Lumache alla Adriana</b> \$8.95 Escargot sautéed in garlic and butter with a touch of sambuca.
<b>Insalata di Pesce</b> \$8.95 Cold seafood salad with celery, onion, fresh diced tomato and lemon vinaigrette.	<b>Ostriche Ripiene</b> \$9.95 Fresh oysters stuffed w/ crabmeat in a brandy sauce topped w/ hollandaise

## Insalate

<b>Insalate Tricolore</b> \$4.95 Tricolor salad with balsamic vinaigrette sauce	<b>Insalata di Spinaci</b> \$5.95 Baby spinach, walnuts, pancetta and shaved parmigiano w/ balsamic vinaigrette
<b>Insalata di Cesare</b> \$4.95 Caesar salad	<b>Insalata Caprese</b> \$5.95 Fresh mozzarella, tomatoes, basil, olive oil

## Primi Piatti

<b>Zuppa del Giorno</b> - Soup of the day	<b>Risotto del Giorno</b> - Risotto of the day
* <b>Tagliatelle alla Bolognese</b> \$10.95 Tagliatelle in a three meat Bolognese sauce with mascarpone cheese and fresh peas.	<b>Bucatini all' Matriciana</b> \$10.95 Bucatini with pancetta, onions, basil, tomatoes and pecorino Romano cheese
* <b>Spaghetti ai Frutti di Mare</b> \$13.95 Spaghetti with clams, shrimp, scallops, mussels and, calamari in a light tomato sauce.	* <b>Fettucine con Porcini</b> \$10.95 Fettucine with wild porcini mushrooms, prosciutto, peas in brandy truffle sauce.
* <b>Linguine alle Vongole</b> \$11.95 Linguine with white or red clam sauce.	* <b>Gnocchi di Patate</b> \$10.95 Gnocchi with fresh tomato and basil.
<b>Spaghetti alla Putanesca</b> \$10.95 Spaghetti w/ black olives, anchovies, capers, tomatoes and touch of hot pepper with basil.	<b>Orecchiette Rapa e Salsiccia</b> \$10.95 Orecchiette with broccoli rabe and sausage.
* <b>Parpadelle al' Astico</b> \$12.95 Parpadelle with lobster meat, artichoke hearts, touch of tomatoes in sherry cream sauce	<b>Penne alla Norma</b> \$10.95 Penne with eggplant, fresh tomatoes and shaved ricotta salata

Made fresh daily \*  
We proudly bake our bread on the premises daily

## Secondi Piatti

<b>Pesce Spada Livornese</b> \$18.95 Swordfish steak sautéed with capers, onions, black olives and fresh tomato.	<b>Tonno all Griglia</b> \$18.95 Grilled ahi tuna steak with arugula salad.
<b>Salmone Croccante</b> \$13.95 Pan-seared crispy salmon with balsamic vinegar sauce.	<b>Cape Sante al Brandy</b> \$14.95 Pan-seared scallops with oyster mushrooms with a touch of cream and brandy sauce.
<b>Gamberi Pancetta</b> \$14.95 Sautéed jumbo shrimp wrapped w/ pancetta over spinach in garlic and lemon sauce	<b>Tilapia alla Limone</b> \$11.95 Tilapia filet lightly breaded, baked with fresh lemon and white wine.
<b>Pollo alla Fantasia</b> \$12.95 Breast of chicken topped with crab meat, sautéed spinach in a sherry cream sauce.	<b>Pollo Ripieno</b> \$11.95 Stuffed chicken breast with prosciutto, mozzarella, in a madiera mushroom sauce.
<b>Pollo alla Romana</b> \$11.95 Breast of chicken with black olives, capers, roasted peppers in red vinaigrette sauce.	<b>Pollo alla Griglia con Rapini</b> \$12.95 Thinly pounded breast of chicken, grilled and served over sautéed broccoli rabe.
<b>Bistecca di Manzo alla Griglia</b> \$16.95 Marinated grilled rib-eye.	<b>Filetto di Manzo Ripieno</b> \$18.95 Filet mignon stuffed w/ gorgonzola, provolone, walnuts, wrapped w/ prosciutto over polenta.
<b>Ossobuco di Vitello</b> \$18.95 Braised center cut veal shank with saffron risotto.	<b>Costolette di Agnello al Barolo</b> \$18.95 Rack of lamb panseared with Barolo red wine sauce and fresh rosemary.
<b>Costolette di Maiale Calabrese</b> \$12.95 Pork chop w/ onions, roasted peppers, potatoes, hot cherry peppers in red wine vinaigrette sauce.	<b>Lonza di Maiale all' Balsamico</b> \$11.95 Roasted loin of pork with aged balsamic vinegar, rosemary and garlic sauce.
<b>Vitello Principessa</b> \$13.95 Medallions of veal topped with prosciutto, eggplant, fresh mozzarella, sliced tomato, fresh peas in a marsala wine sauce.	<b>Vitello Paradiso</b> \$13.95 Veal medallions topped w/ lobster meat, melted mozzarella, chopped tomatoes in sparkling wine sauce.
<b>Vitello Milanese</b> \$12.95 Breaded veal cutlet topped with arugula, chopped tomatoes, onions and slices of Parmigiano reggiano cheese.	<b>Vitello Adriana</b> \$13.95 Veal scallopine dipped in egg batter w/ pine nuts sautéed in Grand Marnier sauce over spinach.

## Contorni

<b>Cime di Rapa Saltate</b> \$5.95 Sautéed broccoli rabe	<b>Spinaci all'aglio</b> \$5.95 Sautéed spinach with garlic and oil
<b>Funghi Trifolati</b> \$5.95 Sautéed wild mushrooms	<b>Escarolla con Capperi e Olive</b> \$5.95 Sautéed escarole w/ capers and olives

We proudly prepare our foods with only the freshest quality of fish, meats and produce.

For your convenience gratuity will be applied for parties of eight or more.

Please make your server aware of any food allergies.