

# Antipasti

## **Olive Tapenade & Crostini Board 12**

Three olive tapenade , Marcona almonds, feta-ricotta cheese spread, mini Peruvian sweet peppers and crostinis. (V)

## **Grape Compote & Pancetta Board 12**

Red grape & port wine compote, fried pancetta, feta-ricotta cheese spread and crostinis.

## **Calamari 9**

Lightly battered and fried rings and tentacles served with our homemade marinara sauce.

## **Bruschetta 8**

Rustic Italian bread with fresh mozzarella, diced plum tomatoes, red onions, garlic, basil, olive oil and balsamic vinegar. Drizzled with a balsamic reduction. (V)

## **Caprese 8**

Roma tomatoes, fresh made-in-house mozzarella and Italian basil drizzled with extra virgin olive oil and balsamic reduction. (V)

## **Fried Green Tomato Caprese 9**

Fried green tomatoes layered between homemade mozzarella and basil ribbons. Drizzled with extra virgin olive oil and a balsamic reduction. (V)

# Insalata

## **Grilled Salmon Salad 13**

Grilled Salmon over spring mix and romaine lettuce, walnuts, dried cranberries, red onions, diced tomatoes and feta cheese tossed in a balsamic vinaigrette.

## **Mediterranean Steak Salad 13**

Seasoned grilled bistro fillet served over spring mix and romaine lettuce, feta cheese, red onions, tomatoes and walnuts in a balsamic vinaigrette.

V=Vegetarian

Notice: The consumption of raw or undercooked meat, poultry, seafood and shellfish may increase your risk of food borne illness. Especially if you have certain medical conditions.

Pastas and entrées are served with a house salad and our signature garlic knots.  
Substitute a Caesar salad or a cup of soup for 2.00

For patrons who wish to share, we will happily provide an extra plate and suggest ordering  
an additional side salad and garlic knots for 5.00.

Gluten free pasta available for a 2.00 upcharge.

# Pasta

## **Trietto Ala Vodka 18**

A medley of gnocchi, four cheese ravioli, and tri-colored cheese tortellini sautéed with chicken in our famous vodka sauce (vodka sauce contains pancetta).

## **Ravioli Primavera 15**

Mushrooms, roasted red peppers and broccoli in a sun-dried tomato pesto cream sauce tossed with four cheese ravioli. (V)

## **Penne Siciliano 16**

Penne pasta baked with ricotta, mozzarella, parmesan cheese, meatball, sausage and roasted red peppers.

## **Seafood Cannelloni Gratinati 20**

Pasta filled with lump crabmeat, scallops, shrimp, ricotta and mozzarella cheese with a choice of vodka sauce or alfredo sauce (vodka sauce contains pancetta).

## **Lasagna Alforno 16**

Made with a blend of Italian sausage, ground beef and ricotta cheese.  
Baked with mozzarella and our home-made marinara sauce.

## **Delizia di Mare 20**

Sautéed shrimp, middle neck clams, mussels and bay scallops in your choice of spicy marinara or white wine garlic sauce. Served over linguine.

## **Farfalle ala Vodka with Sausage 17**

Bow-tie pasta tossed in our signature vodka sauce with sweet Italian sausage.

## **Linguini con Vongole 17**

Middle neck clams and chopped clams tossed in a garlic white wine sauce or marinara sauce over linguini.

## **Eggplant Rollatine 15**

Rolled eggplant filled with ricotta cheese and spinach, topped with tomato sauce and melted mozzarella. Served with a side of pasta. (V)

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# Pollo-Bistecca-Vitello

## **Steak & Wild Mushroom Risotto 20**

Grilled bistro fillet & wild mushroom risotto with steamed broccolini in a marsala wine sauce.

## **Bistecca Gorgonzola 19**

Grilled bistro fillet topped with sautéed mushrooms and onions in a gorgonzola cream sauce.  
Served with asparagus and garlic mashed potatoes.

## **Scaloppine Saltimbocca 20**

Veal scaloppine topped with prosciutto, sautéed spinach and fresh mozzarella cheese in a light marsala wine sauce. Served with pasta.

## **Pollo Rustico 17**

Breaded chicken cutlets baked with asparagus and mozzarella topped with caramelized onions and dried cranberries in a light bourbon sauce over garlic mashed potatoes.

## **Stuffed Chicken Marsala 18**

Chicken stuffed with fresh mozzarella, prosciutto & walnut pesto in a mushroom marsala veal demi glaze over linguini.

## **Pollo Piccata or Veal Piccata 17/19**

Lightly seared chicken breast or veal cutlets sautéed with wild mushrooms and capers in a lemon parmesan cream sauce served with a side of pasta.

## **Pollo Parmigiana or Veal Parmigiana 16/19**

Breaded chicken breast or veal cutlets baked with tomato sauce and mozzarella cheese served over pasta.

# Pesce

## **Salmon Piccata 20**

Baked salmon fillet with capers and wild mushrooms served with garlic mashed potatoes and asparagus in a lemon cream sauce.

## **Pesce Lemonciello 18**

Pan seared white fish topped with artichoke hearts, sun-dried tomatoes, kalamata olives and capers in a light white wine lemon sauce served with Tuscan roasted potatoes.

**We appreciate your continued support and patience as we cook all of our food fresh and to order.**

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