

ZUPPE

Pasta e Fagioli	\$9.00	Escarole e Fagioli	\$9.00
Tortellini en Brodo	\$9.00	Italian Chicken Soup	\$9.00

INSALATE

Casa	\$7.00	Caesar	\$9.00
Mixed greens, cherry tomatoes, artichokes, provolone, chick peas, balsamic		Hearts of romaine, croutons, shaved parmesan, homemade Caesar dressing	
Trecolore	\$9.00	Caprese	\$12.00
Arugula, endive, radicchio, lemon vinaigrette		Sliced plum tomatoes, fresh mozzarella, roasted peppers, extra virgin olive oil	
Arugula	\$9.00	Insalata di Mare	\$15.00
Shaved fennel, toasted walnuts, parmesan, walnut vinaigrette		Shrimp, calamari, lump crabmeat, celery, tomato, lemon olive oil	
Warm Goat Cheese	\$12.00		
Baby greens, asparagus, beets, goat cheese croquette, moscato vinegar			

PIZZA

Gluten-free pizza available upon request, \$2. extra

12" Wood-Fired Brick Oven Pizza		Pizza Bianca	\$16.00
When Available		Spinach, ricotta, fontina, mozzarella	
Pizza Margherita	\$15.00	Pizza Tartufata	\$18.00
Fresh Mozzarella, tomato sauce, basil		Exotic mushrooms, mozzarella, white truffle oil	

ANTIPASTI

Antipasto Boccone	\$15.00	Fresh P.E.I. Mussels	\$11.00
Italian salami, cheese, olives, artichokes, roasted peppers		Sautéed in garlic, in light tomato broth. Spicy or sweet	
Calamari Fritti	\$14.00	Shrimp Chèvre	\$15.00
Fried calamari, fresh tomato sauce OR Thai style		Over sliced tomatoes, topped with warm goat cheese, finished in light white wine, capers and mushrooms	
Mozzarella In Carozza	\$9.00	Clams Casino	\$12.00
Layers of fried bread, stuffed with mozzarella, prosciutto, tomato and sweet basil		Sautéed with roasted peppers, smoked pancetta, bread crumbs, natural jus	
Crab Cakes	\$15.00	Eggplant Rollatini	\$9.00
Jumbo lump crab over baby arugula		Fresh ricotta, basil and mozzarella, topped with tomato sauce	
Arancini	\$9.00		
Southern-style rice balls, Bolognese, with peas and mozzarella			

PASTA

Gluten-free pasta available

Cacio e Pepe	\$20.00	Strozzapretti	\$24.00
Spaghetti encrusted with Pecorino Romano, Grana Padano cheese, black pepper, in natural broth		Eggplant, shrimp and pesto in Vodka sauce	
Spaghetti Carbonara	\$20.00	Pappardelle Funghi	\$22.00
Onions, smoked pancetta, egg yolk, parmesan cheese		Mixed exotic mushrooms over handmade ribbon pasta, in white truffle cream sauce	
Paccheri Vinaro	\$20.00	Rigatoni	\$20.00
Onions, asparagus, in pink sauce		Italian sausage, broccoli rabe, red pepper flakes, garlic and oil	
Penne Toscana	\$18.00	Spaghetti con Polpetti	\$20.00
Mushrooms, peas, Bolognese sauce		Veal meatballs, tomato basil sauce, fresh ricotta	
Linguini Vongole	\$22.00	Capellini Frutti di Mare	\$28.00
Clams, parsley, garlic and oil		Shrimp, calamari, scallops, clams, mussels Marechiare in light tomato broth	
Gnocchi Padia	\$19.00	Capellini Scampi	\$24.00
Handmade dumplings, tomato sauce, melted mozzarella		Lightly breaded shrimp, garlic butter, white wine sauce	

SECONDI

Pollo	\$19.00	Veal Milanese	\$25.00
Choice of Francese, Marsala, or Parmigiano		Breaded veal top round, arugula, artichokes, fresh tomatoes, olives, vinaigrette	
Pollo Sorrentino	\$21.00	Veal Saltimbocca	\$25.00
Fresh tomato, eggplant, melted mozzarella, Marsala wine		Prosciutto, spinach, mozzarella, port wine reduction	
Pollo Fantasia	\$22.00	Pignoli Salmon	\$26.00
Wild mushrooms, artichokes, sun-dried tomatoes, sweet Vermouth reduction		Over wild mushroom polenta, sautéed spinach, porcini mushroom sauce	
Pollo Scarpariello	\$24.00	Tilapia Provençale	\$21.00
Bone-in chicken, hot and sweet sausage		Capers, grape tomatoes, green olives, garlic, fresh herbs	
Veal	\$25.00	Rib-Eye Boccone	\$32.00
Choice of Francese, Marsala, or Parmigiano		Roasted garlic, sun-dried tomatoes, capers, broccoli rabe, with garlic fries	