

ZUPPE

Pasta E Fagioli	\$5.00	Escarole E Fagioli	\$5.00
Tortellini in Brodo	\$5.00	Stracciatella Alla Romana	\$5.00

INSALATE

Tricolore arugula, endive, radicchio, lemon vinaigrette	\$7.00	Casa mixed greens, cherry tomato, artichoke, provolone, chick peas, balsamic vinaigrette	\$5.00
Arugula shaved fennel, toasted walnuts, parmigiana oregano, walnut vinaigrette	\$7.00	Warm Goat Cheese field greens, asparagus, beets, goat cheese croquette, moscato vinaigrette	\$9.00
Caesar hearts of romaine, croutons, parmesan cheese, bottagra laced caesar dressing	\$6.00	Insalata Di Mare jumbo shrimp, calamari, lump crabmeat, lemon, garlic, extra virgin oil	\$12.00
Caprese vine ripe tomato, fresh mozzarella, basil, extra virgin oil	\$8.00		

ANTIPASTI

Antipasto Siciliano imported salumi, cheeses, olives, roasted peppers, artichokes, tuscan beans	\$12.00	Calamari Fritti fried calamari, fresh tomato basil sauce or thai style	\$10.00
Spiedini Alla Romana fresh mozzarella, prosciutto, anchovy, lemon caper sauce	\$7.00	Crab Cakes jumbo lump crab, baby arugula, remoulade sauce	\$11.00
Arancini sicilian style rice balls, bolognese, peas, fresh mozzarella	\$6.00	Mussels Fradiavolo fresh p.e.i. mussels, garlic, capers, spicy filetto di pomodoro	\$8.00
Clams Casino saute little neck clams, roasted peppers, smoked pancetta, toasted breadcrumbs	\$9.00	Involtini Di Melanzane eggplant,ricotta,tomato basil sauce,fresh mozzarella	\$6.00

PASTAS

Chitarra Al Bottagra shaves of tuna bottagra, sun-dried tomato, garlic & oil, toasted breadcrumbs	\$18.00	Spaghetti Carbonara onions, smoked pancetta, egg yolk, parmigiano cheese	\$15.00
Paccheri Vinaro onions, peas, prosciutto, pink vodka sauce	\$13.00	Garganelli Toscana mushrooms, peas, bolognese sauce	\$14.00
Linguini Vongole little neck clams, parsley, garlic & oil	\$16.00	Hand Made Gnocci Telefono tomato basil sauce, melted mozzarella	\$15.00
Strozzapretti eggplant, gulf shrimp, pesto vodka sauce	\$14.00	Papperdelle Funghi shitake, oyster, porcini mushrooms, truffle cream	\$13.00

Rigatoni sweet italian sausage, broccoli rabe, garlic & oil	\$15.00	Cappellini Di Mare shrimp, calamari, jumbo crab, scallops, clams, mussels, filetto di pomodoro	\$20.00
Spaghetti Con Polpetti vela meatballs, tomato basil sauce, fresh ricotta cheese	\$17.00		

SECONDI

Pollo Tradizionale choice of francese, marsala, parmigiano	\$14.00	Vitello Tradizionale choice of francese, marsala, parmigiano	\$17.00
Veal Milanese breaded veal scallopini, arugula, artichokes, grape tomato, olives, vinaigrette	\$17.00	Veal Saltimbocca prosciutto, spinach, provolone cheese, veal demi	\$18.00
Chicken Sorrentino fresh tomato, eggplant, melted fresh mozzarella, marsala wine	\$16.00	Chicken Fantasia porcini mushrooms, artichoke hearts, sun dried tomato, brandy sauce	\$16.00
Chicken Scarpiello bone in chicken, hot sausage, cherry peppers, potato, oregano	\$22.00		

RUSTIC STYLE PIZZA

Margherita mozzarella, tomato sauce, pecorino cheese, fresh basil	\$9.00	Marinara tomato sauce, garlic, oregano, extra virgin oil	\$7.00
Tartufata fontina cheese, mozzarella, wild mushrooms, white truffle oil	\$11.00	Norma mozzarella, tomato sauce, eggplant, ricotta salata, fresh basil	\$10.00
Polloe Patate chike, potato, mozzarella, rosemary, sicilian sea salt	\$11.00	Caoricciosa mozzarella, tomato sauce, prosciutto, olives, artichokes, peas, mushrooms	\$13.00
Quattro Formaggi mozzarella, fontina, asiago, fresh ricotta (white pizza)	\$11.00	Salasiccia Pappini mozzarella, tomato sauce, sweet italian sausage, broccoli rabe	\$12.00
Binca saute garlic spinach, fresh ricotta, mozzarella	\$12.00	Giambotta mozzarella, tomato sauce, chicken, sausage, cherry peppers, onions, mushrooms	\$13.00
Caprese fresh mozzarella, cherry tomato, basil, extra virgin oil	\$12.00	Arugula mozzarella, tomato sauce prosciutto, arugula, shaves of parmigiana cheese	\$13.00
Bottagra mozzarella, cherry tomato, shaves of bottagra, toasted bread crumbs	\$14.00		