

APPETIZERS

Hotsy Totsy Shrimp sautéed in our special spicy marinara 16.

Cozze Diavolo PEI mussels, garlic, Calabrese pepper and parsley 14.

Calamari Fritti Crispy fried calamari served with house tomato sauce 16.

Pepi Buttafuoco Fried long hot peppers with shaved Parmigiano Reggiano 13.

Spiedini Romana Fried brochette of bread, mozzarella cheese, lemon caper sauce 14.

Trippa Calf's tripe, slow cooked with onions, carrots, celery, fresh tomato and chopped sausages 18.

Burrata Imported cream milk mozzarella with cherry tomatoes, olive oil, basil 14.

Italiana della Casa Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano 9.

Caesar Traditional Caesar salad 9.

Pasta e Fagioli With tubettini pasta 12.

PASTA

Schiaffettoni Rigatoni, ground sausage, mozzarella cheese, vodka sauce 22.

Cavatelli Bolognese Fresh cavatelli with traditional meat sauce garnished with fresh whole-milk ricotta 22.

Penne Norma Eggplant, tomatoes, basil, shaved aged ricotta salata 22.

Capellini Hotsy Totsy Shrimp in a spicy marinara sauce over angel hair 26.

Ravioli Aurora Piccante Housemade ravioli filled with lobster meat in a mildly spicy vodka sauce 25.

Linguine Vongole Thin linguine, garlic, baby clams, extra virgin olive oil 24.

ENTRÉE

Cotoletta alla Milanese Veal Cutlet, pounded with seasoned breadcrumbs, topped with tricolor salad, cherry tomatoes and shaved Parmigiano cheese (or Parmigiana style with penne pasta) 31.

Vitella Sorrentina Veal scaloppini, topped with prosciutto, eggplant and mozzarella cheese, white wine and touch of fresh tomato served with roasted potatoes 28.

Petto di Pollo Martini Pan seared Parmigiano-crust chicken breast, with lemon, white wine, vermouth and topped with fried artichoke hearts 24.

Chicken Scarpariello Boneless Chicken and sausage, garlic, lemon, balsamic vinegar served with roasted potatoes 24.

Salmon Atlantic Filet of salmon, grilled and set over arugula, fennel and blood oranges, drizzled with balsamic glaze 31.

Daily Specials

Appetizers

Carciofi siciliana Large Artichoke stuffed with breadcrumbs, garlic, Parmigiano cheese, and parsley 15.

Porchetta all Romana Thin sliced oven roasted baby suckling pig, served with potato croquettes 12.

Terrina di Melanzane Traditional Sicilian eggplant parmigiana 14.

Polipo Freddo Thinly sliced chilled octopus, saffron potatoes, cannellini beans, red onions, cherry tomatoes, lemon vinaigrette dressing 13.

Polpette Beef and pork meatballs in ragu sauce with fresh ricotta cheese 13.

Soup: Zuppa di Ceci Chickpeas, arugula, toasted Tuscan bread 11.

Pasta

Ravioli ai Porcini Homemade ravioli filled with ricotta cheese, porcini mushrooms and fresh herbs, in a light cream sauce with truffle essence 22.

Entrée

Sogliola Arracanata Lemon sole, topped with breadcrumbs, garlic and oregano, white wine and lemon, served with sautéed escarole 28.

Caciucco Shrimp, monkfish, calamari, clams and mussels in a light plum tomato sauce with capers, olives and parsley, served over angel hair pasta 29.

Pesce Spada Charcoal-grilled swordfish steak, served over sautéed escarole and beans 29.

Costolette di Bue Vino Rosso Slow cooked beef short ribs, red wine reduction, fresh herbs set over cavatelli pasta 28.

Scaloppina di Vitello Valdostana Tender milk-fed veal topped with imported Parma prosciutto, fontina cheese, and mozzarella in a mushroom Marsala wine sauce, served with mashed potatoes 27.

Fegato Veneziana Calf's Liver, sautéed with onions, Pancetta and balsamic vinegar, served with sautéed spinach and roasted potatoes 24.