

Per Cominciare.....

<i>Carpaccio con Arrughetta</i>		10.95
Thin slices of aged Filet Mignon with Arugula and shaved Parmesan		
<i>Gamberoni Con Vongole al Limone</i>		13.75
Jumbo Shrimps & Clams, sautéed in Garlic, Lemon White Wine, served with Potatoes and topped with Arrabiatta		
<i>Melanzane alla Parmigiana</i>	<i>Small</i>	8.95
Classic Eggplant with Fresh Mozzarella and Marinara	<i>Large</i>	12.95
<i>Polenta con Salsiccia e Fagioli</i>		9.75
Italian Sausage (Chicken or Pork), Cannellini Beans and Marinara over soft Polenta		
<i>Frittura di Calamari e Carciofi</i>		11.95
Pan-fried Breaded Calamari (Squid) and Artichoke Hearts served with Tartar Sauce		
<i>Calamari Ripieni</i>		12.50
Fresh Calamari (Squid) stuffed with Diced Shrimp, Scallops & Vegetables in White Wine		
<i>Caprese con Pomodoro Arrosto</i>		11.50
Fresh Burrata, roasted with fresh Tomatoes, Basil & Pesto		
<i>Insalata di Mare</i>		13.00
Fresh Shrimp Scallops, Calamari, Clams, over Mixed Green with Lemon dressing		
<i>Piatto di Verdure Grigliate</i>	<i>Small</i>	8.95
Grilled Vegetables of the day w/pesto	<i>Large</i>	12.95

Le Zuppe.....

<i>Zuppe del Giorno</i> – Homemade soup of the day		7.50
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Le Insalate...

(with Grilled Chicken, add \$4.50, shrimp \$6.00)

<i>Insalata di Carne</i>		10.25
Medallions of Filet Mignon over Arugula, Fresh Tomato, Fresh Mozzarella & Cherry Vinaigrette		
<i>Insalata di Finocchi</i>		8.95
Radicchio, Belgium Endive, Fennel, shaved Parmesan, Pine Nuts, Lemon Zest & Balsamic Dressing		
<i>Insalata Di Barbabietole</i>		9.25
Red Beet, Roasted Potatoes, Gorgonzola, Caramelized Walnuts over Spinach & Balsamic Dressing		
<i>Insalata del Giardino</i>		8.50
Chopped Mixed Baby Greens, Carrots, Celery, Tomatoes, Corn and Roasted Bell Peppers with a homemade Balsamic Dressing		
<i>Insalata di Sapori alla Napoletana</i>		8.95
Mixed Baby Greens, Fresh Mozzarella, Corn, Tomato, with Balsamic Dressing		
<i>Insalata di Tonno</i>		11.25
Grilled Ahi Tuna, Fresh Tomato, Black Olives, Cannellini Beans over Arugula with Lemon Dressing		
<i>Insalata di Bresaola</i>		9.95
Paper-thin slices of dry, aged Beef, served over Endive, Spinach, Grilled Apple and Balsamic Dressing		
<i>Insalata Carciofini Freschi con Palmiti</i>		9.95
Fresh Baby Artichokes, Hearts of Palm, Lemon-Lime Dressing over Arugula w/shaved Parmesan cheese		

Le Pizze...

(Whole Wheat crusts available at no extra charge - Standard pizzas are 9-inch. For a large 14-inch, add \$6.00)

<i>BOLOGNESE</i> - Meat Sauce with Fresh Mozzarella		12.50
<i>RUSTICA</i> - Fresh Tomatoes, Arugula, Prosciutto & shaved Parmesan cheese		12.95
<i>POMODORO</i> - Oven Roasted, Fresh, Sun-Dried & Plum Tomatoes, no Cheese		10.95
<i>CALZONE</i> – Fresh Ricotta Cheese, Salami, Marinara		11.95
<i>MARGHERITA</i> - Marinara, Mozzarella & fresh Basil		9.95
<i>NAPOLETANA</i> - Marinara, Anchovies, Caper, Oregano and Black Olives		11.95

Add your choice of Toppings:	Vegetables	Meat	Seafood
	1.00	1.75	2.00

Pasta..... (Also available rice pasta for \$2.00 additional)

<i>Linguine Vongole e Capesante "Quasi Veraci"</i>	15.95
Linguine with fresh Manila Clams, Scallops, Parsley & Garlic in a White Wine Sauce	
<i>Spaghetti alla Napoletana</i>	12.95
Spaghetti with fresh Plum Tomatoes, fresh Basil, Onions & Extra Virgin Olive Oil	
<i>Fettuccine di Grano</i>	13.95
Whole Wheat Fettuccine, Lentils, Plum Tomatoes, Porcini Mushrooms, Olive Oil & Garlic	
<i>Tortellini di Zucca al Profumo di Salvia</i>	14.95
Homemade Butter Pumpkin Tortellini in a light creamy fresh Sage Sauce	
<i>Fusilli con Pollo Arrosto</i>	14.50
Corkscrew Pasta with Grilled Chicken over Roasted Tomatoes, Mushrooms & Marinara Sauce	
<i>Capellini alla Checca</i>	13.50
Homemade Angel Hair Pasta tossed with Fresh Tomato, Garlic, Basil and Olive Oil	
<i>Lasagna alla Bolognese</i>	14.95
Traditional layered Lasagna with homemade Meat Sauce	
<i>Bigoli ai Sapori del Golfo</i>	16.95
Fresh homemade Spaghetti with Clams, Shrimp, Scallops, Calamari in a White Wine, Garlic Tomato Sauce & fresh Basil	
<i>Tris di Ravioli</i>	18.95
"Ask your Server for the Combo of the Day"	
<i>Penne con Melanzane Arrostitizzate e Mozzarella</i>	13.95
Penne Pasta with Eggplant, Mozzarella cheese, in light Tomato Sauce	
<i>Pappardelle di Grano</i>	13.50
Whole Wheat Ribbon Pasta, Artichokes, Sun-Dried Tomato, Arugula, Pine Nuts & Olive Oil	
<i>Pappardelle con Shitake e Vitello</i>	16.95
Wide Ribbon Pasta with Medallions of Veal, Shitake Mushrooms, Sun-Dried Tomatoes in a Pink Sauce	
<i>Gnocchi di Spinaci con Salsiccia</i>	15.50
Homemade Potato Dumplings with Sausage (Chicken or Pork), Radicchio, Oil & Garlic	
<i>Tagliatelle Verdi con Granchio</i>	16.95
Homemade Tagliatelle Pasta with Lump Crab Meat, Spinach & Mascarpone Cheese in a Light Lemon Cream Sauce	

CREATE YOUR OWN PASTA SPECIAL – ASK YOUR SERVER

I Secondi.....

Served with vegetables of the day or Pasta. (Fresh Pasta add \$3.00)
with Marinara, Butter/Sage or Oil and Garlic

<i>Polpette Alla Napoletana</i>	15.50
Italian Beef Meatloaf, with Prosciutto, Hard-Boiled Egg, Smoked Mozzarella topped with sautéed Onions and Fresh Tomato	
<i>Zuppetta di Pesce E Crostacei</i>	19.95
Fresh Fish, Shrimp, Calamari, Clams, Scallops in a Tomato Broth over Black Tagliolini Pasta	
<i>Salsiccia e Fiorelli all' Arrabiatta</i>	16.50
Grilled Italian Sausage over Rapini, topped with Arrabiatta Sauce and Melted Mozzarella	
<i>Bistecchine alla Napoletana</i>	16.95
Medallions of prime Fillet Migñon sautéed with Garlic, Basil & White Wine sauce	
<i>Filetti di Pesce Persico al Limone e Vino Bianco</i>	15.95
Fresh Sand Dabs sautéed in a Lemon & White Wine Sauce	
<i>Medaglioni di Vitello con Finocchi</i>	17.95
Medallions of choice Veal, served with sautéed Fennel and a creamy Gorgonzola Sauce	
<i>Pollo al Forno con Verdure</i>	15.95
Baked Chicken Breast with Bell Pepper, Artichokes, Mushrooms, White Wine Cream Sauce, served on a bed of Fettuccine	
<i>Anatra Dolce</i>	17.95
Baked Duck Breast served on a bed of Lentils, Green Peppercorns White Wine Honey Sauce	
<i>Petti di Pollo Ripieni</i>	16.50
Rolled Chicken Breast stuffed with Ricotta Cheese & Spinach, wrapped in Prosciutto and cooked in a White Wine sauce.	