

Antipasti Caldi (Hot Appetizers)

<i>Bruschetta alla cilentana</i>	\$6.00
• Toasted Italian bread with fresh tomato, cucumbers, basil, garlic, and olive oil	
<i>Broccoli Rabe</i>	\$10.50
• Broccoli rabe sauteed in garlic and extra virgin olive oil	
<i>Calamari Fritti</i>	\$10.00
• Fried calamari lightly dipped in flour and served with marinara sauce	
<i>Impepata di Cozze</i>	\$9.50
• Mussels steamed with black pepper	
<i>Cozze alla Marinara</i>	\$9.00
• Mussels served in a light marinara sauce	
<i>Sauteed di Vongole</i>	\$10.00
• Clams sauteed in fresh sliced garlic, rosemary, and olive oil	
<i>Mozzarella Affumicata</i>	\$9.00
• Smoked mozzarella served over toasted bread	

Antipasti Freddi (Cold Appetizers)

<i>Melanzane Arrosto</i>	\$7.50
• Grilled eggplant with olive oil, garlic, and fresh mint	
<i>Cocktail di Gamberi e Polpa di Granchio</i>	\$11.50
• Jumbo shrimp and crab meat served with cocktail sauce and horseradish	
<i>Prosciutto e Mozzarella</i>	\$11.00
• Fresh sliced Prosciutto di Parma served with imported buffalo mozzarella	
<i>Antipasto Cilentano</i>	\$13.50
• Grilled eggplant, zucchini, roasted peppers, and mushrooms served with Parma prosciutto, mixed salami, buffalo mozzarella, and shaved Parmigiano Reggiano	

Brodi e Insalate (Soups and Salads)

<i>Insalata alla Cesare</i>	\$5.50
• Caesar salad with homemade dressing	
<i>Insalata Caprese</i>	\$10.95
• Imported buffalo mozzarella served with fresh tomatoes, basil, and olive oil	
<i>Insalata della Casa</i>	\$3.50
• Mixed greens with tomatoes and cucumbers. Dressing: House, Blue Cheese, Peppercorn Ranch or Honey Mustard	
<i>Pasta e Fagioli</i>	(Cup/Bowl) ..\$4.50 / \$6.50
• Mix of small pasta cooked in beans broth	

Pasta

Choose Your Favorite Pasta And Sauce

Spaghetti, Linguine, Cappellini, Penne or Orecchiette

<i>Al Pomodoro e Basilico</i>	\$9.95
• Tomato sauce with basil	
<i>All'Amatriciana</i>	\$15.95
• Tomato sauce covered with chopped Italian bacon	
<i>Alla Bolognese</i>	\$11.95
• Ground beef, chopped carrots, and tomato sauce	
<i>Alla Puttanesca</i>	\$16.95
• Black and green olives with cherry tomatoes and capers	
<i>Alle Vongole</i>	\$15.95
• Little neck clams sauteed in garlic and oil	
<i>Frutti Di Mare</i>	\$21.95
• Mussels, Clams, Scallops and Shrimp.	

Piatti Tipici (Italian Classics)

<i>Lasagna</i>	\$13.95
• Homemade lasagna with ground beef topped with delicious mozzarella	
<i>Manicotti</i>	\$11.95
• Homemade pasta, stuffed with ricotta cheese, served in a light marinara sauce with mozzarella	
<i>Melanzane alla Parmigiana</i>	\$13.95
• Eggplants with marinara sauce and mozzarella cheese	
<i>Gnocchi</i>	\$10.95
• Homemade dumpling with potato and flour dough	
<i>Ravioli</i>	\$10.95
• Homemade cheese ravioli with tomato sauce	
<i>Penne Broccoli Rabe e Salsiccia</i>	\$17.95
• Penne pasta with broccoli rabe and sausage prepared with olive oil and garlic	

Pollo e Vitello (Chicken And Veal)

All items below served with side of pasta or vegetable of the day

<i>Pollo al limone</i>	\$15.95
• Chicken breast sauteed in delicious lemon sauce	
<i>Scaloppine di Vitello al limone</i>	\$17.95
• Thin veal sauteed in our delicious lemon sauce	
<i>Cotoletta di Vitello alla Parmigiana</i>	\$17.95
• Breaded veal topped with mozzarella and marinara sauce	
<i>Cotoletta di pollo alla Parmigiana</i>	\$16.95
• Breaded chicken breast, topped with mozzarella and marinara sauce	
<i>Vitello alla Francesco</i>	\$27.95
• 16 Oz fried veal chop, served with mixed greens	

Dalla Griglia (From The Grill)

<i>Vitello alla Marco</i>	\$26.95
• 16 Oz grilled veal chop served with roasted garlic in olive oil and rosemary	
<i>Misto di Pesce alla Griglia</i>	\$28.95
• A mix of grilled calamari, jumbo shrimp, salmon, and lobster served with olive oil and lemon dressing	
<i>Misto di Carne alla griglia</i>	\$27.95
• A mix of filet, veal, and pork medallions, together with a lamb chop served with a side of mixed greens or pasta	
<i>Costoletta di Agnello</i>	\$25.95
• Grilled rack of lamb served with olive oil, garlic, and rosemary	
<i>Surf and Turf</i>	\$30.00
• Grilled 6 Oz filet mignon and 6 Oz lobster tail	

Pesce Del Giorno (Fish Of The Day)

<i>Al Limone</i>	\$26.00
• Daily catch with delicious lemon sauce served with black olives, capers, and garlic	
<i>All'acquapazza</i>	\$26.00
• Daily catch cooked in a very light marinara sauce with black olives and capers	

Dessert

<i>Torta di Formaggio</i>	\$6.00
• Homemade ricotta cheese cake	
<i>Tiramisu' alle Mandorle</i>	\$6.00
• Tiramisu' with almonds	
<i>Tiramisu'</i>	\$6.00
• Homemade lady fingers soaked in espresso coffee and topped with mascarpone cheese	
<i>Sorbetti</i>	\$6.00
• Italian sorbet with lemon, orange, coconut, peach, tangerine, mango, and pineapple	
<i>Coppa al Caffè'</i>	\$6.00
• Italian coffee ice cream served in a Flute	
<i>Torta della Nonna</i>	\$6.00
• Italian lemon meringue topped with flour, sugar, and pine nuts	
<i>Cannoli</i>	\$5.00
• Italian pastry shell, filled with ricotta cheese and chocolate chips	
<i>Bomba</i>	\$6.00
• Imported chocolate and vanilla gelato covered with chocolate served hot	
<i>Coppa Stracciatella</i>	\$6.00
• A vanilla gelato with little chocolate chips served in a flute	
<i>Cassata Siciliana (Spumoni)</i>	\$6.00
• Vanilla, chocolate and almond gelato with candied fruits inside	
<i>Gelato Cioccolato</i>	\$5.00
• Italian imported chocolate ice cream	
<i>Gelato alla vaniglia</i>	\$5.00
• Imported Vanilla ice cream	

Chef Enzo, Marco and Francesco wish you Buon Appetito

Thank you to dine with us