

Antipasti Caldi (Hot Appetizers)

<i>Bruschetta alla cilentana</i>	\$5.00
• 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>	\$8.50
• Fried calamari lightly dipped in flour and served with marinara sauce	
<i>Impepata di Cozze</i>	\$7.50
• Mussels steamed with black pepper	
<i>Cozze alla Marinara</i>	\$8.00
• Mussels served in a light marinara sauce	
<i>Sauteed di Vongole</i>	\$8.50
• Clams sauteed in fresh sliced garlic, rosemary, and olive oil	
<i>Mozzarella Affumicata</i>	\$7.00
• Smoked mozzarella served over toasted bread	

Antipasti Freddi (Cold Appetizers)

<i>Melanzane Arrosto</i>	\$6.50
• Grilled eggplant with olive oil, garlic, and fresh mint	
<i>Cocktail di Gamberi e Polpa di Granchio</i>	\$10.50
• Jumbo shrimp and crab meat served with cocktail sauce and horseradish	
<i>Prosciutto e Mozzarella</i>	\$9.00
• Fresh sliced Prosciutto di Parma served with imported buffalo mozzarella	
<i>Antipasto Cilentano</i>	\$11.50
• Grilled eggplant, zucchini, roasted peppers, and mushrooms served with Parma prosciutto, mixed salami, buffalo mozzarella, and shaved Parmigiano Reggiano	

Brodi e Insalate (Soup and Salads)

<i>Insalata alla Cesare</i>	\$4.50
• Caesar salad with homemade dressing	
<i>Insalata Caprese</i>	\$8.50
• 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>Fasta e Fagioli</i>	(Cup/Bowl) .. \$3.50 / \$5.50
• 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>	\$8.95
• Tomato sauce with basil	
<i>All' Amatriciana</i>	\$9.95
• Tomato sauce covered with chopped Italian bacon	
<i>Alla Bolognese</i>	\$8.95
• Ground beef, chopped carrots, and tomato sauce	
<i>Alla Puttanesca</i>	\$10.95
• Black and green olives with cherry tomatoes and capers	
<i>Alle Vongole</i>	\$10.95
• Little neck clams sauteed in garlic and oil	
<i>Frutti Di Mare</i>	\$14.95
• Mussels, Clams, Scallops and Shrimp.	

Piatti Tipici (Italian Classics)

<i>Lasagna</i>	\$8.95
• Homemade lasagna with ground beef topped with delicious mozzarella	
<i>Manicotti</i>	\$8.95
• Homemade pasta, stuffed with ricotta cheese, served in a light marinara sauce with mozzarella	
<i>Melanzane alla Parmigiana</i>	\$8.95
• Eggplants with marinara sauce and mozzarella cheese	
<i>Gnocchi</i>	\$8.95
• Homemade dumpling with potato and flour dough	
<i>Ravioli</i>	\$8.95
• Homemade cheese ravioli with tomato sauce	
<i>Penne Broccoli Rabe e Salsiccia</i>	\$13.95
• Penne pasta with broccoli rabe and sausage prepared with olive oil and garlic	





Panini




<i>Alle melanzane</i>	\$7.50
• Ciabatta bread toasted and filled with eggplant parmigian	
<i>Caprese</i>	\$7.50
• Tomato and mozzarella served with basil, olive oil, and ciabatta bread	
<i>Pollo or Vitello (Chicken Or Veal)</i>	\$7.50
• Veal or chicken breast served with toasted ciabatta bread, tomato sauce, and mozzarella	
<i>Prosciutto e Mozzarella</i>	\$9.00
• Fresh sliced Prosciutto di Parma served with imported buffalo mozzarella	

Pollo e Vitello (Chicken And Veal)

<i>Pollo al limone</i>	\$10.50
• Chicken breast sauteed in delicious lemon sauce	
<i>Scaloppine di Vitello al limone</i>	\$12.50
• Thin veal sauteed in our delicious lemon sauce	
<i>Cotolletta di Vitello alla Parmigiana</i>	\$12.50
• Breaded veal topped with mozzarella and marinara sauce	
<i>Cotolleta di pollo alla Parmigiana</i>	\$11.95
• Breaded chicken breast, topped with mozzarella and marinara sauce	

Pesce Del Giorno (Fish Of The Day)

<i>Al Limone</i>	\$14.95
• Daily catch with our delicious lemon sauce served with black olives, capers, and garlic	
<i>All'acquapazza</i>	\$14.50
• Daily catch cooked in a very light marinara sauce with black olives	





Dessert

<i>Torta di Formaggio</i>	\$6.00
• Home made ricotta cheese cake	
<i>Tiramisu' alle Mandorle</i>	\$6.00
• Tiramisu' with almonds	
<i>Tiramisu'</i>	\$6.00
• Homemade lady fingers soaked in espresso coffe and topped with mascarpone cheese	
<i>Crema Brulee'</i>	\$6.00
• Homemade vanilla flavor	

Coffee And Tea

<i>Coffee Regular or Decaffee</i>	\$1.50
<i>Cappuccino Regular or Decaffeinato</i>	\$3.50
• 1 shot Espresso and 3 shots of Milk	
<i>Caffe' Latte Regular or Decaffeinato</i>	\$3.50
• 1 shot Espresso and 5 shots of Milk	
<i>Espresso Regular or Decaffeinato</i>	\$3.00
<i>Doppio Espresso</i>	\$5.00
• Regular or decaf	
<i>Tea</i>	\$1.50
• Regular or decaf	

Soft Drinks

<i>Coke</i>	\$1.50
<i>Diet Coke</i>	\$1.50
<i>Ginger Ale</i>	\$1.50
<i>Tonic Water</i>	\$1.50
<i>Club Soda</i>	\$1.50
<i>Iced Tea</i>	\$1.50
<i>Sprite</i>	\$1.50

