

### *Antipasti Caldi (Hot Appetizers)*

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

### *Soup and Salad*

<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 . Add Italian Tuna in olive oil \$ 4.00	
<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> .....	\$4.50/ \$6.50
• Mix of small pastas cooked in a beans broth	

### *Antipasti Freddi (Cold Appetizers)*

<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	
<i>Caesar Salad</i> .....	\$35.00
• A great crispy romaine salad with homemade caesar dressing.	
<i>Cocktail di Gamberi e Polpa di Granchio</i> .....	\$11.50
• Lumbo shrimp and crab meat served with cocktail	

*Melanzane Arrosto* ..... \$7.50  
• Grilled eggplant with olive oil, garlic, and fresh mint

*Prosciutto e Mozzarella* ..... \$11.00  
• Fresh sliced Prosciutto di Parma served with imported buffalo mozzarella

### *Pasta*

*Choose Your Favorite Pasta And Sauce  
Spaghetti, Linguine, Cappellini or Penne*

*Al Pomodoro e Basilico* ..... \$9.95  
• Tomato sauce with basil

*All' Amatriciana* ..... \$15.95  
• Tomato sauce covered with chopped Italian bacon

*Alla Bolognese* ..... \$11.95  
• Ground beef, chopped carrots, and tomato sauce

*Alla Puttanesca* ..... \$16.95  
• Black and green olives with cherry tomatoes and capers

*Alle Vongole* ..... \$15.95  
• Little neck clams sautéed in garlic and oil

*Frutti Di Mare* ..... \$21.95  
• Mussels, Clams, Scallops and Shrimp.

### *Piatti Tipici (Italian Classics)*

*Lasagna* ..... \$13.95  
• Homemade lasagna with ground beef topped with delicious mozzarella

*Manicotti* ..... \$11.95  
• Homemade pasta, stuffed with ricotta cheese, served in a light marinara sauce with mozzarella

*Melanzane alla Parmigiana* ..... \$13.95  
• Eggplants with marinara sauce and mozzarella cheese

*Gnocchi* ..... \$10.95  
• Homemade dumpling with potato and flour dough served with tomato sauce

*Ravioli* ..... \$10.95  
• Homemade cheese ravioli with tomato sauce

*Penne Broccoli Rabe e Salsiccia* ..... \$17.95  
• Penne pasta with broccoli rabe and sausage prepared with olive oil and garlic

<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	

*Desserts*

<i>Bomba</i> .....	\$6.00
• Imported chocolate and vanilla gelato covered with chocolate served hot	
<i>Cannoli</i> .....	\$5.00
• Italian pastry shell, fillet with ricotta cheese and chocolate chips	
<i>Coppa al Caffè'</i> .....	\$6.00
• Italian coffee ice cream server in a Flute	
<i>Coppa Stracciatella</i> .....	\$6.00
• A vanilla gelato with little chocolate chips served in a flute	
<i>Coppa al Pistacchio</i> .....	\$6.00
• A great italian Pistacchio gelato	
<i>Gelato Cioccolato</i> .....	\$5.00
• Italian imported chocolate gelato	

