

DINNER MENU

ZUPPA

ZUPPA DEL GIORNO \$ 5.50
Soup of the day

ENSALATE

MISTA \$ 5.00
Mixed Greens, Gorgonzola Cheese, Candied Walnuts

CEASAR \$ 8.95
Heart of Romaine, Shaved Parmesan,
and Croutons with our House Made Dressing

PIEMONTESE \$ 9.95
Baby Spinach, Pears, Apples, Caramelized Walnuts
and Gorgonzola Cheese

BEETS SALAD \$ 9.95
Fresh Mozzarella, Beets, Oranges, Avocado,
Walnuts, and Arugula

CAPRESE \$ 9.95
Tomato, Fresh Mozzarella Cheese, Basil, Olives, and Marinated Anchovies

BRUSCHETTE

ROASTED TUSCAN BREAD

POMODORO \$ 5.95
Tomatoes, Basil, Garlic, and Parmesan

FUNGHI \$ 6.25
Garlic, Mushrooms, Herbs and Gorgonzola

SALMONE \$ 7.50
Smoked Salmon, Mascarpone Cheese, Onions and Capers

CARCIOFI \$ 6.50
Artichokes, Caramelized Onions, and Brie Cheese

ANTIPASTI

CARPACCIO \$ 9.95
Thinly sliced raw beef shaved parmesan,
Aeolian capers, e.v.olive oil and lemon

STEAMED MUSSELS \$ 10.95
Garlic, Shallots, Italian Parsley and White Wine sauce

NAPOLEON DE ROMA \$ 9.95
Baked grilled eggplant layered with basil,
fresh tomato and Mozzarella cheese

PRAWNS SCAMPI \$ 10.95
Sauteed Jumbo Prawns with Shallots, Garlic, Mushrooms,
Sundried Tomatoes, E.V. Olive Oil, and Fresh Herbs

Pasta Pasta & Pasta

FETTUCCINE

AL POMODORO \$ 12.95
Fresh Tomato sauce with Basil, Parmesan,
finished with touch of Balsamic

CARBONARA \$ 14.95
Bacon Cracked Black Pepper, Mushrooms,
Green Peas, Parmesan and Touch of Cream

CON GAMBERI \$ 16.95
Fresh Prawns with your choice of Cream sauce,
Marinara sauce, or E.V. Olive Oil Garlic Herb

PRIMAVERA \$ 14.95
Fresh vegetables your choice of a light Tomato sauce,
Creamy Parmesan Sauce or E.V. Olive Oil, Garlic and Herbs

SALMONE \$ 15.95
Smoke Salmon, Spinach, and Dill in
Creamy White Wine Sauce

AL FRUTTI DI MARE \$ 18.95
Fresh Seafood Sautéed with Tomatoes, Garlic and
Herbs with your Choice Of E.V. Olive Oil, White Wine Lemon
Cream Sauce, or Tomato Sauce

PENNE

ARRABIATA \$ 12.95

Spicy Fresh Tomato Sauce with Garlic, Basil and Mozzarella

ROMANA \$ 14.95

Grilled Chicken with Mushrooms, Sundried tomatoes, Broccoli, Garlic, Fresh Herbs, and Extra Virgin Olive Oil

POLLO PESTO \$ 15.95

Chicken, Sundried Tomatoes, Spanish, and Pesto Sauce

POLLO GORGONZOLA \$ 15.95

Grilled Chicken with Dry Cranberries, Walnuts, Basil in a Light Creamy Gorgonzola Sauce

RAVIOLI

Ravioli of the Day

LASAGNA

NAPOLITANA \$ 15.95

Classic Lasagna with Meat Sauce, Italian Sausage and Cheese

CANNELONI

DI POLLO E FEGATINI \$ 14.95

Cannelloni with Chicken, caramelized Onions, Sage, Dried Cranberries and Asiago Cheese

GNOCCI

POLLO ARRABIATA \$ 14.95

Chicken with Garlic, Basil, and spicy Fresh Tomatoes sauce

CON SALCICCIA \$ 15.95

Italian Sausage, Bacon, Onions, Mushrooms, and Green Peas in a Tomato Cream Sauce

PESCE

GAMBERONI ALLA LUNA \$ 17.95

Jumbo Prawns, Garlic, Mushrooms, White Wine, and a Touch of Cream

FISH OF THE DAY ALLA LIVORNESE \$ 18.95

Fresh Fish served With Garlic, Olives, Capers, White Wine, herbs and Fresh Tomato

RISOTTO \$ 19.95

Fresh Clams, Mussels, Scallops, Prawns, Salmon, Herbs, Basil in a light fresh Tomato sauce

CIOPPINO \$ 18.95

Fresh Clams and Mussels, Scallops, Prawns, Salmon, and Herbs in a Lobster based Tomato Broth

CARNE

SCALOPPINE AL LIMONE \$ 15.95

Milk-Fed Veal with Capers & White Wine Lemon Butter Sauce

SCALOPPINE AL MARSALA \$ 16.95

Milk-Fed Veal with Wild Mushrooms in a Marsala Sauce

SALTIMBOCCA \$ 17.95

Milk-fed Veal with Prosciutto and Sage in a White Wine Garlic Cheese

LAMB SHANK \$ 19.95

Braised Lamb Shank with Rosemary in a Cherry Port Demi-Glaze Sauce

POLLO

POLLO AL MARSALA \$ 14.95

Chicken Breast with Mushrooms in a Marsala Sauce

POLLO ALLA SORRENTINA \$ 15.95

Baked Free Range Chicken Breast with Tomatoes, Basil and Mozzarella

BUON APPETITO