

# Antipasti

## Zuppa del Giorno

*Soup of the day 6.00*

## Insalata Esotica

*Radicchio, arugola, dates, walnuts, goat cheese, grapes, dressed with honey mustard vinaigrette 6.95*

## Mista di Campo

*Mixed field greens and fresh vegetables with house dressing 4.95*

## Caprese al Pesto

*Fresh mozzarella, vine ripened tomatoes with pesto sauce, basil and olives 7.75*

## Bruschette 7.75

Fava: Mashed Fava Beans, Shaved Pecorino Cheese, Prosciutto

Goat Cheese: Goat Cheese, Roasted Tomatoes, Capers

Caprese: Cherry Tomatoes, Fresh Mozzarella, Black Olives, Basil

Funghi: Flavorful Porcini Mushroom Sauce

## Formaggi Assortiti (enough for two)

*Daily selection of Italian cheeses 11.50*

## Zuppa di frutti di mare

*Simmered small Mediterranean clams and mussels with crushed red pepper, roasted garlic, fresh parsley and tomatoes 11.50*

## Prosciutto e Melone

*Fresh cantaloupe, prosciutto di Parma, mozzarella and olives 8.75*

## Carpaccio di Bresaola

*Thin slices of cured beef tenderloin with parmigiano, fresh mushrooms, capers, arugola and marinated artichokes 8.75*

## Antipasto Misto all'Italiana (enough for two)

*Prosciutto di Parma, salame, mortadella, assorted Italian cheeses and marinated vegetables 11.50*

Additional basket of bread \$ 1.00

# Pasta

## Bombette Pomodoro e Rucola

*Homemade ricotta and spinach gnocchi with our family's marinara sauce and arugola 14.50*

## Tagliatelle al Ragù Bolognese

*Egg ribbon pasta with hearty meat sauce in the traditional style of Northern Italy 14.50*

## Penne Arrabbiata

*Spicy marinara sauce with garlic and fresh parsley 12.50*

## Spaghetti Carbonara

*Spaghetti with pancetta, eggs, pecorino cheese, a touch of cream and black pepper 13.50*

## Garganelli Boscaiola

*Short rolled egg pasta with porcini mushroom, peas, pancetta and a touch of cream 14.95*

## Spaghetti alle Vongole

*Spicy classic Italian red clam sauce with roasted garlic and fresh parsley 15.50*

## Tagliatelle al Pesce

*Egg ribbon pasta with sautéed shrimp and sea scallops with extra virgin olive oil, garlic and basil 17.50*

## Ravioli alle Fave

*Cheese ravioli, fava beans and a flavorful vegetarian tomato sauce rich in garlic 14.50*

## Garganelli al Ragù Vegetariano

*Short rolled egg pasta with vegetarian Ragù Bolognese sauce 14.50*

## Penne del Pastore

*Penne with roasted peppers, sun dried tomatoes, aged ricotta, capers, olives and spicy marinara sauce 13.50*

## Ravioli di Zucca

*Butternut squash and cheese filled ravioli with roasted peppers, sage, butter and pine nuts 14.95*

## Spaghetti Aglio, Olio e Peperoncino

*Spaghetti sautéed with extra virgin olive oil, garlic, crushed red peppers, mushrooms and olives 12.50*

Also available in smaller portion for \$3.00 less  
\$1.00 is added when entrees are shared

# Secondi

(a la carte)

*Consumers are advised of the danger of eating raw or partially cooked meat, poultry, seafood and eggs. Thoroughly cooking food reduce the danger of illness.*

## Picatine di Vitello

*Sautéed veal scaloppine with artichokes, capers, fresh lemon juice and white wine 20.95*

## Cotoletta di Pollo

*Breaded chicken breast placed on marinara sauce then topped with prosciutto and provolone 17.95*

## Costata ai Porcini

*Grilled veal chop with porcini mushroom sauce served with rosemary potatoes 26.50*

## Majalino Ripieno

*Baked thin pork loin stuffed with prosciutto and parmesan cheese, served with mushroom and spinach cream sauce 17.95*

## Tagliata di Manzo

*Sliced grilled sirloin steak drizzled with extra virgin olive oil, topped with arugola and shaved Parmigiano 25.50*

## Sogliola al Timo

*Sautéed filet of sole with fresh thyme, lemon and white wine 17.95*

## Tonno alla Puttanesca

*Seared tuna steak in a spicy tomato sauce with peppers, olives anchovies, and sun dried tomatoes 18.95*

A vegetable garnish will be served with meat and fish entrees

# Verdure

## Patate al Forno

*Oven roasted potatoes with garlic and rosemary 4.75*

## Spinaci al Burro

*Sautéed spinach with butter and parmigiano 4.75*

## Cipolle al Forno

*Baked onions with balsamic vinegar 4.75*

## Vegetable Medley

*All three vegetables sm. 5.75 lg. 10.95*

# Beverages

Sparkling Mineral Water

(San Pellegrino)

17oz. \$ 2.75 34oz \$ 4.25

Italian Sodas (S.Pellegrino)

*Chinotto – Lemon – Orange*

\$ 2.50

Bottled Ice Teas

*(The Republic of Tea)*

17oz. \$ 4.00

Still Mineral Water

( S.Benedetto)

17oz \$ 2.75 34oz.\$ 4.25

Sparkling Apple Cider Cider

*Glass \$ 2.50 Bottle \$ 7.50*

Virgin Bellini

*Sprite, peach and raspberry*

\$ 3.00

Coca-Cola ~ Ginger Ale

Sprite ~ Diet Coke

Coffee ~ Decaf ~ Tea ~ Herbal Tea ~ Iced Tea

\$ 2.50

Espresso

\$ 2.50

*Double \$ 3.25*

*Iced (shaken) \$ 3.25*

Regular or Decaf

Cappuccino

\$ 3.25

*Jumbo \$ 4.00*

*Iced \$ 3.50*

# Dolci

Biscotti e Vin Santo

Tartufo al Cioccolato

Daily selection of sorbetti (Fruit Sorbet)

Ask for our daily selection of desserts on the Tray

\$ 6.50 - \$ 7.50

# Menu Vegetariano

Zuppa del Giorno 6.00

Formaggi Assortiti (enough for two)  
*Daily selection of Italian cheeses* 11.50

Insalata Esotica

*Radicchio, arugola, dates,  
walnuts, goat cheese,  
grapes, dressed with  
honey mustard vinaigrette*  
6.95

Mista di Campo

*Mixed field and fresh  
vegetables with house  
dressing* 4.95

Caprese al Pesto

*Fresh mozzarella, vine  
ripened tomatoes with  
pesto sauce, basil and  
olives* 7.75

Bruschetta Caprese- Cherry

*Tomatoes, Fresh Mozzarella,  
Black olives, Basil* 7.75

Bruschetta Funghi-

*Flavorful Porcini Mushroom  
Sauce* 7.75

Bruschetta Goat Cheese-

*Goat Cheese, Roasted  
Tomatoes, Capers* 7.75

Spezzatino Vegetariano con Patate

*Seitan stew with onions, peas, bell peppers and tomatoes served with rosemary potatoes* 15.50

Bombette Pomodoro e Arugola

*Homemade ricotta and spinach gnocchi with our family's marinara sauce and arugola* 14.50

Penne Arrabbiata

*Spicy marinara sauce with garlic and fresh parsley* 12.50

Ravioli alle Fave

*Ricotta and basil filled ravioli, fava beans and flavorful vegetarian tomato sauce rich in garlic* 14.50

Ravioli di Zucca

*Butternut squash and cheese filled ravioli with roasted peppers, sage, butter and pine nuts* 14.95

Garganelli al Ragu' Vegetariano

*Short rolled egg pasta with vegetarian Ragu' Bolognese sauce* 14.50

Penne del Pastore

*Penne with roasted peppers, sun dried tomatoes, aged ricotta, capers, olives and spicy marinara sauce* 13.50

Spaghetti Aglio, Olio e Peperoncino

*Spaghetti sautéed with extra virgin olive oil, garlic, crushed red peppers, mushrooms and olives*  
12.50

Roasted potatoes

*with garlic and rosemary* 4.75

Sauteed spinach

*with butter and parmigiano* 4.75

Baked onions

*with balsamic vinegar* 4.75

All three vegetables

*sm.* 5.75

*lg.* 10.95