

# Antipasti

## Zuppa del Giorno

*Soup of the day 6.75*

## Insalata Esotica

*Radicchio, arugola, dates, walnuts, goat cheese, grapes, dressed with honey mustard vinaigrette 7.95*

## Mista di Campo

*Mixed field greens and fresh vegetables with house dressing 5.95*

## Caprese al Pesto

*Fresh mozzarella, vine ripened tomatoes with pesto sauce, basil and olives 8.75*

## Bruschette 8.75

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 13.50*

## Zuppa di frutti di mare

*Simmered small Mediterranean clams and mussels with Sardinian Couscous, crushed red pepper, roasted garlic, fresh parsley and tomatoes 13.50*

## Prosciutto e Melone

*Fresh cantaloupe, prosciutto di Parma, mozzarella and olives 9.50*

## Carpaccio di Bresaola

*Thin slices of cured beef tenderloin with parmigiano, fresh mushrooms, capers, arugola and marinated artichokes 9.50*

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

*Prosciutto di Parma, salame, mortadella, assorted Italian cheeses and marinated vegetables 13.50*

Additional basket of bread (for two) \$ 1.00

\$1.00 is added for splitting orders

# Pasta

## Bombette Pomodoro e Rucola

*Homemade ricotta and spinach gnocchi with our family's marinara sauce and arugola 15.75*

## Tagliatelle al Ragù Bolognese

*Egg ribbon pasta with hearty meat sauce in the traditional style of Northern Italy 15.75*

## Penne Arrabbiata

*Spicy marinara sauce with garlic and fresh parsley 13.95*

## Spaghetti Carbonara

*Spaghetti with pancetta, eggs, pecorino cheese, a touch of cream and black pepper 14.50*

## Garganelli Boscaiola

*Short rolled egg pasta with porcini mushroom, peas, pancetta and a touch of cream 15.95*

## Spaghetti alle Vongole

*Spicy classic Italian red clam sauce with roasted garlic and fresh parsley 16.50*

## Tagliatelle al Pesce

*Egg ribbon pasta with sautéed shrimp and sea scallops with extra virgin olive oil, garlic and basil 18.25*

## Ravioli alle Fave

*Cheese ravioli, fava beans and a flavorful vegetarian tomato sauce rich in garlic 15.75*

## Garganelli al Ragù Vegetariano

*Short rolled egg pasta with vegetarian Ragù Bolognese sauce 15.75*

## Penne del Pastore

*Penne with roasted peppers, sun dried tomatoes, aged ricotta, capers, olives and spicy marinara sauce 14.95*

## Ravioli di Zucca

*Butternut squash ravioli with roasted peppers, sage, pine nuts and a touch of cream 15.95*

## Spaghetti Aglio, Olio e Peperoncino

*Spaghetti sautéed with extra virgin olive oil, garlic, crushed red peppers, mushrooms and olives 13.95*

Also available in smaller portion for \$3.00 less

# Secondi

(a la carte)

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

## Picatine di Vitello

*Sautéed veal scaloppine with artichokes, capers, fresh lemon juice and white wine 22.95*

## Cotoletta di Pollo

*Breaded chicken breast placed on marinara sauce then topped with prosciutto and provolone 18.95*

## \*Costata ai Porcini

*Grilled veal chop with porcini mushroom sauce served with rosemary potatoes 28.95*

## Majalino Ripieno

*Baked thin pork loin stuffed with prosciutto and parmesan cheese, served with mushroom and spinach cream sauce 18.95*

## \*Tagliata di Manzo

*Sliced grilled Black Angus sirloin steak drizzled with extra virgin olive oil, topped with arugola and shaved Parmigiano 26.95*

## Sogliola al Timo

*Sautéed filet of sole with fresh thyme, lemon and white wine 19.50*

## \*Tonno alla Puttanesca

*Seared tuna steak in a spicy tomato sauce with peppers, olives anchovies, and sun dried tomatoes 20.50*

A vegetable garnish will be served with meat and fish entrees

# Verdure

## Patate al Forno

*Oven roasted potatoes with garlic and rosemary 5.75*

## Spinaci al Burro

*Sautéed spinach with butter and parmigiano 5.75*

## Cipolle al Forno

*Baked onions with balsamic vinegar 5.75*

## Vegetable Medley

*All three vegetables sm. 6.50 lg. 12.50*

# Beverages

Sparkling Mineral Water  
(Ferrarelle or San Pellegrino)  
17oz. \$ 3.00 34oz \$ 4.75

Still Mineral Water  
(S.Benedetto)  
17oz \$ 2.95 34oz.\$ 4.50

Italian Sodas (S.Pellegrino)  
*Chinotto – Lemon – Orange*  
\$ 3.00

Sparkling Apple Cider Cider  
Glass \$ 3.00 Bottle \$ 8.50

Virgin Bellini  
*Sprite, peach and reaspberry*  
\$3.00

Coca-Cola ~ Ginger Ale  
Sprite ~ Diet Coke  
Coffee ~ Decaf ~ Tea ~ Herbal Tea ~ Iced Tea  
\$ 3.00

Espresso  
\$3.00  
Double \$3.75  
Iced (shaken) \$3.75

Regular or Decaf

Cappuccino  
\$3.50  
Jumbo \$4.25  
Iced \$ 3.75

# Dolci



Daily selection of sorbetti (Fruit Sorbet)  
Ask for our daily selection of desserts on the Tray  
\$ 6.95 - \$ 7.95

# Menu Vegetariano

Zuppa del Giorno 6.75

Formaggi Assortiti (enough for two)  
*Daily selection of Italian cheeses* 13.50

Insalata Esotica

*Radicchio, arugola, dates, walnuts, goat cheese, grapes, dressed with honey mustard vinaigrette*  
7.95

Mista di Campo

*Mixed field and fresh vegetables with house dressing* 5.95

Caprese al Pesto

*Fresh mozzarella, vine ripened tomatoes with pesto sauce, basil and olives* 8.75

Bruschetta Caprese- Cherry

*Tomatoes, Fresh Mozzarella, Black olives, Basil* 8.75

Bruschetta Funghi-

*Flavorful Porcini Mushroom Sauce* 8.75

Bruschetta Goat Cheese-

*Goat Cheese, Roasted Tomatoes, Capers* 8.75

Spezzatino Vegetariano con Patate

*Seitan stew with onions, peas, bell peppers and tomatoes served with rosemary potatoes* 17.95

Bombette Pomodoro e Arugola

*Homemade ricotta and spinach gnocchi with our family's marinara sauce and arugola* 15.75

Penne Arrabbiata

*Spicy marinara sauce with garlic and fresh parsley* 13.95

Ravioli alle Fave

*Ricotta and basil filled ravioli, fava beans and flavorful vegetarian tomato sauce rich in garlic* 15.75

Ravioli di Zucca

*Butternut squash ravioli with roasted peppers, sage, pine nuts and a touch of cream* 15.95

Garganelli al Ragu' Vegetariano

*Short rolled egg pasta with vegetarian Ragu' Bolognese sauce* 15.75

Penne del Pastore

*Penne with roasted peppers, sun dried tomatoes, aged ricotta, capers, olives and spicy marinara sauce* 14.95

Spaghetti Aglio, Olio e Peperoncino

*Spaghetti sautéed with extra virgin olive oil, garlic, crushed red peppers, mushrooms and olives*  
13.95

Roasted potatoes

*with garlic and rosemary* 5.75

Sauteed spinach

*with butter and parmigiano* 5.75

Baked onions

*with balsamic vinegar* 5.75

All three vegetables

*sm.6.50 lg.12.50*