

LE ZUPPE

Dall' Orto \$6

Vegetable Soup of the Day

Del Mare \$9

Seafood Soup. Mixe Shell Fish in Fresh Tomato Fish Broth

L'Originale \$7

Mixed Green Salad with Cherry Tomatoes in Balsamic Vinaigrette

Insalata di Cesare \$8

Classic Caesar Salad

Insalata TriColore \$8

Arugula, Endive, Radicchio in Balsamic Vinaigrette

Insalata Nizzarda \$9

Tuna, Mix Greens, String Beans, Potatoes, Egg & Roasted Peppers Lemon Vinaigrette

Insalata Ai Lamponi \$9

Feta Cheese, Arugula, Fresh Raspberries in Lemon Vinaigrette

Insalata di Spinaci \$9

Spinach, Bacon, Potatoes, Artichoke Hearts and Goat Cheese

INSALATE

Calamari Fritti \$9

Fried Calamari and Tomato Dip

Vongole al Forno \$12

Traditional Style Baked Clams

Cozze alla Posillipo \$9

Fresh Mussels in Fresh Tomato Sauce & Bread Crumbs

Insalata di Calamaretti \$10

Grilled Calamari, Caramelized Onion and Guacamole

Salmone Affumicato \$12

Sliced Alaskan Smoked Salmon, Fennel with Orange Crispy Leeks

Insalata Pescatora \$14

Shrimp, Calamari, Celery in Lemon Vinaigrette

Bocconcini di Buffalo \$12

Imported Buffalo Mozzarella, Tomato and Basil

Gamberi allo Spiedo \$12

Shrimp Wrapped in Prosciutto & Sage, Cannellini Beans, Avocado, Mango

Tartara di Tonno \$13

Ruby Red Tuna. Served with Chives, Capers, Pine Nuts and Orange Frizzled Ginger

Crocchette di Granchio \$13

Maryland Jumbo Crab Meat-Cake, Guacamole and Crispy Leeks

Carpaccio \$12

Slices Filet Mignon, Apple, Parmesan Cheese, Arugula, Drizzled with White Truffle Oil

INSALATE E ANTIPASTI

Capellini al Pomodoro Fresco \$12

Fresh Tomatoes Basil Sauce

Orecchiette Barese \$14

Italian Sausage, Broccoli Rabe in Garlic White Wine Sauce

Linguine alla Vongole \$16

Clams in White Wine Garlic Sauce

Spaghetti Carbonara \$14

Pancietta, Onion in White Wine Sauce

Lasagne \$15

Veal Rague, Porcini Mushroom, Béchamel and Tomato Sauce

Tortelloni D'Aragosta \$20

Home Made Pasta, Stuffed with Lobster in Fra' Diavlo Sauce & Shrimp

Fettuccini alla Boscaiola \$17

Spinach Fettuccine, Wild Mushroom, Roasted Pine Nuts, White Wine Truffle Sauce

Risotto ai Frutti di Mare \$20

Vialone Rice, Shrimp, Calamari, Scallops, in a Delicate Pink Sauce

Rigatoni alla Ciociara \$14

Eggplant, Tomatoes, Onion & Fresh Ricotta

PASTA E PRIMI PIATTI

GNOCCHI

Gnocchi di Patate \$14

Veal Rague with Light Cream Tomato Sauce

Pomodori Gnocchi \$13

Pesto, Brie Cheese with Cream Sauce

Melanzane Gnocchi \$14

Fresh Tomatoes Basil Sauce. Topped with Fresh Mozzarella Cheese

Mezza Notte Gnocchi \$16

Shrimp and Zucchini with Bisque Sauce

Spinaci Gnocchi \$13

Gorgonzola and Walnuts Sauce

THIN CRUST PIZZA

Margherita Pizza \$9

Mozzarella, Basil and Tomatoes

Bianco Quattro Formaggi Pizza \$14

Brie, Pecorino Romano, Gorgonzola and Fresh Mozzarella

Veggie Pizza \$12

Anchovies, Mushroom, Black Olives and Onion

San Gennaro Pizza \$12

Fresh Italian Sweet Sausage, Peppers and Onion

Prosciutto Truffle Pizza \$14

Prosciutto, Arugula, Parmagine Touch of Truffle

PESCE

Salmone in Crosta di Patate alla Senape \$20

Baked Salmon Wrapped in Potatoes. Served in Dijon Mustard Sauce, Asparagus, Frisse and Pine Nuts

Red Snapper Veneziana \$22

Zucchini, Lemon, White Wine Sauce and Bread Crumbs

Filet alla Veneziana \$22

Fresh Filet of Sole in Creamy Pinot-Grigio Wine Sauce

Tonno Magico \$22

Fresh Tuna in Aromatic Crust, Grand Marnier Orange Mango Sauce. Served with Spinach and Crispy Sweet Potatoes

Scampi alla Chef \$24

Shrimp in Fresh Tomatoes & Herbs Sauce. Served with Grilled Zucchini

Misto di Pesce alla Griglia \$26

Grilled Mixed Seafood and Grilled Vegetables

CARNE

Pollo Alla Vecchia Maniera \$16

Sautéed Chicken Breast with White Wine Lemon Capers Sauce. Served with Spinach and Mashed Potatoes

Galletto al Mattone \$18

Grilled Marinated Cornish Hen, Mushroom, Fresh Tomatoes in White Wine Sauce. Served with Mashed Potatoes and Spinach

Viletto ai Funghi \$19

Sautéed Veal Scaloppini, Shitaki Mushroom Cognac Sauce. Served with Mashed Potatoes and Mixed Steamed Vegetables

Costoletto di ouaiale alla Fontina \$20

Sautéed Pork Chop, Fontina Cheese and Sage. Served with Broccoli Rabe and Roasted Potatoes

Anatra ai Frutti di Bosco \$22

Roasted Breast of Duck in Berries Sauce. Served with Oyster Mushroom and Mashed Potatoes

Steak Sinatra \$26

Prime Aged Rib-eye Steak Sautéed with Porcini Mushroom. Served with Broccoli Rabe and Mashed Potatoes

Fillet al' Imperiale \$26

Filet Mignon in Truffle Sauce. Served with Broccoli Rabe and Potatoes