

Antipasti

ZUPPA DI CLAMS Your choice of white wine, garlic or marinara sauce.	12.95	CALAMARI FRITTI Fried squid in a light butter with tomato sauce.	12.95
VONGOLE AL FORNO Baked clams with seasoned bread crumbs, garlic, lemon & herbs.	11.95	GAMBERI CON PROSCIUTTO Large jumbo shrimp wrapped in prosciutto in a light Gorgonzola sauce.	14.95
STUFFED ARTICHOKE Artichoke stuffed with bread crumbs & Parmigiana cheese.	13.95	MOZZARELLA DI BUFALA ALLA CAPRESE Imported fresh buffalo mozzarella with tomatoes, roasted peppers & basil.	12.95
ASPARAGUS MILANESE Asparagus sautéed with white wine, lemon & Parmigiana cheese.	12.95	ANTIPASTO MOLTO BENE Hot antipasto special hors d'oeuvres (for two).	19.95
SHRIMP COCKTAIL Four jumbo shrimp.	14.95	ZUPPA DI COZZE Mussels sautéed in garlic & white wine in a light tomato sauce.	11.95

Insalata

INSALATA CESARE Romaine lettuce with classic dressing & croûtons.	9.95	INSALATA ANTIPASTO Fresh mozzarella, roasted peppers, prosciutto, provolone, hot & sweet supresata, tomatoes, olives & hearts of artichoke on a bed of mixed greens.	14.95
INSALATA MOLTO BENE Mixed greens, roasted peppers, walnuts, cherry tomatoes, red onions, Gorgonzola cheese & a strawberry vinaigrette.	10.95	INSALATA TRICOLORE Arugula, endive & radicchio.	11.95
CALAMARI ALLA GRIGLIA Grilled calamari over a bed of arugula, cherry tomatoes and red onion with a Balsamic glaze.	13.95	ARUGULA E PARMIGIANA Arugula & shaved Parmigiana salad.	11.95

Zuppa

MINISTRONE Italian mixed vegetable soup.	8.00	TORTOLINI IN BRODO Tortellini pasta in a chicken broth.	8.00
PASTA FAGIOLI Cannelloni beans with noodles in a light red sauce.	8.00	STRACCIATELLA ALLA ROMANA Roman egg drop soup with spinach.	8.00

Pasta

Served with your choice of pasta and sauce.

PASTA: ANGEL HAIR | FETTUCINE | LINGUINE | *WHOLE WHEAT | *GLUTEN FREE | *LINGUINE ZUCCHINI **add 2.00

SAUCE: POMODORO | AMATRICIANA | PUTTANESCA

PENNE ALLA VODKA Penne with shallots in a light pink vodka sauce.	19.95	LINGUINI DI PESCE Mussels, clams, shrimp, calamari & scallops over linguine, with fra diavolo or marinara sauce.	29.95
LINGUINE VONGOLE Linguine with clams in our fresh red or white sauce.	19.95	RAVIOLI AI PORCINI Ravioli in a champagne truffle cream sauce.	21.95
LOBSTER RAVIOLI Homemade ravioli stuffed with lobster topped with peppers & mushrooms in a light cognac cream sauce.	24.95	STUFFED RIGATONI BOLOGNESE Homemade rigatoni stuffed with ricotta cheese topped with baby arugula & fresh mozzarella with meat sauce.	21.95
GNOCCHI Homemade potato gnocchi in a pesto or light Alfredo.	20.95	LINGUINE ZUCCHINI With jumbo shrimp in a white wine garlic sauce.	26.95
RISOTTO PORCINI Risotto with porcini mushrooms.	21.95	SPAGHETTI PRIMAVERA Spaghetti with mixed vegetables, garlic & olive oil.	19.95
ORECCHIETTE PASTA Pasta with broccoli rabe and sausage sautéed in garlic and oil.	21.95		

Secondi

Served with your choice of pasta or vegetables.

Vitello

VITELLO MARSALA	24.95	VITELLO GENOVESE	24.95
Veal scallopini sautéed with mushrooms in Marsala wine.		Veal scallopini sautéed with mushrooms, artichokes & sherry wine sauce.	
VITELLO PIZZAIOLA	24.95	VEAL PARMIGIANA	24.95
Veal scallopini with mushrooms, peppers & onions in a fresh tomato sauce.		Breaded veal cutlet topped with fresh mozzarella & tomato sauce.	
VITELLO FRANCHESE	24.95	VITELLO SORRENTINO	24.95
Lightly battered, sautéed in lemon butter white wine.		Veal scallopini topped with prosciutto, eggplant & mozzarella in a red sauce.	
VEAL SALTIMBOCCA	24.95		
Veal scallopini, prosciutto & spinach in a sage sauce.			

Pesce

GAMBERI SCAMPI	24.95	CALAMARI FRA DIAVOLO	24.95
Pan seared jumbo shrimp with a garlic-lemon sauce.		Calamari in a spicy red sauce or white wine & garlic served over linguine.	
GAMBERI FRA DIAVOLO	24.95	SOGLIOLA FRANCHESE	27.95
Jumbo shrimp in a spicy marinara served over linguine.		Filet of Sole with your choice of picatta or francese.	
GAMBERI PARMIGIANA	24.95	SALMONE ALLA GRIGLIA or DIJON	27.95
Breaded shrimp topped with fresh mozzarella & tomato sauce.		Grilled salmon served with assorted grilled vegetables.	
GAMBERI FRANCHESE	24.95	SALMONE MONTEBIANCO	27.95
Egg battered jumbo shrimp in a lemon white wine.		Salmon sautéed with shallots & mushrooms in a spinach sauce.	
ZUPPA DI PESCE	38.95		
Lobster tail, shrimp, mussels & clams over risotto.			

Pollo

POLLO MOLTO BENE	22.95	POLLO MILANESE	20.95
Asparagus, sun-dried tomatoes, artichokes, & capers sautéed in a lemon white wine sauce.		With chopped tomatoes, onions, arugula, & shaved parmigiana cheese.	
POLLO SCARPARELLO	21.95	POLLO DELLA CASA	22.95
Roasted chicken (bone or boneless), sausage & roasted peppers with lemon & garlic.		Chicken breast sautéed with white wine & herbs topped with broccoli di rabe & fresh mozzarella.	
POLLO MARSALA	20.95	POLLO PARMIGIANA	21.95
Boneless chicken sautéed with mushrooms in Marsala wine.		Breaded chicken cutlet topped with fresh mozzarella & tomato sauce.	
POLLO AGLI ASPARAGI	22.95	EGGPLANT PARMIGIANA	19.95
Asparagus, lemon & Pinot Grigio sauce topped with fontina cheese.		Breaded eggplant topped with fresh mozzarella & tomato sauce.	

Carne

GRILLED LAMP CHOP	39.95	GRILLED VEAL CHOP	39.95
Served with assorted grilled vegetables.		Served with assorted grilled vegetables.	

Vegetali

Your choice of steamed or with garlic & oil.

BROCCOLI DI RABE	11.95	BROCCOLI SAUTE	7.95
ZUCCHINI FRITTI	10.95	SAUTEED SPINACH	8.95
ASPARAGUS	11.95	ESCAROLE	8.95