

Antipasti

ZUPPA DI CLAMS Your choice of white wine, garlic or marinara sauce.	13.95	CALAMARI FRITTI Fried squid in a light butter with tomato sauce.	14.95
VONGOLE AL FORNO Baked clams with seasoned bread crumbs, garlic, lemon & herbs.	11.95	MOZZARELLA DI BUFALA ALLA CAPRESE Imported fresh buffalo mozzarella with tomatoes, roasted peppers & basil.	12.95
STUFFED ARTICHOKE Artichoke stuffed with bread crumbs & Parmigiana cheese.	13.95	ANTIPASTO MOLTO BENE Hot antipasto special hors d'oeuvres (for two).	22.95
SHRIMP COCKTAIL Four jumbo shrimp.	16.95	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.	11.95	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.	15.95	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.	21.95	LINGUINI DI PESCE Mussels, clams, shrimp, calamari & scallops over linguine, with fra diavolo or marinara sauce.	33.95
LINGUINE VONGOLE Linguine with clams in our fresh red or white sauce.	23.95	RAVIOLI AI PORCINI Ravioli in a champagne truffle cream sauce.	23.95
LOBSTER RAVIOLI Homemade ravioli stuffed with lobster topped with peppers & mushrooms in a light cognac cream sauce.	26.95	STUFFED RIGATONI BOLOGNESE Homemade rigatoni stuffed with ricotta cheese topped with baby arugula & fresh mozzarella with meat sauce.	23.95
GNOCCHI Homemade potato gnocchi in a pesto or light Alfredo.	22.95	LINGUINE ZUCCHINI With jumbo shrimp in a white wine garlic sauce.	28.95
RISOTTO PORCINI Risotto with porcini mushrooms.	23.95	SPAGHETTI PRIMAVERA Spaghetti with mixed vegetables, garlic & olive oil.	21.95
ORECCHIETTE PASTA Pasta with broccoli rabe and sausage sautéed in garlic and oil.	23.95		

Secondi

Served with your choice of pasta or vegetables of the day.

Vitello

VITELLO MARSALA	26.95	VITELLO GENOVESE	26.95
Veal scallopini sautéed with mushrooms in Marsala wine.		Veal scallopini sautéed with mushrooms, artichokes & sherry wine sauce.	
VITELLO FRANCHESE	26.95	VEAL PARMIGIANA	26.95
Lightly battered, sautéed in lemon butter white wine.		Breaded veal cutlet topped with fresh mozzarella & tomato sauce.	
VEAL SALTIMBOCCA	26.95	VITELLO SORRENTINO	26.95
Veal scallopini, prosciutto & spinach in a sage sauce.		Veal scallopini topped with prosciutto, eggplant & mozzarella in a red sauce.	
GRILLED VEAL CHOP	41.95		
Served with assorted grilled vegetables.			

Pesce

GAMBERI SCAMPI	26.95	CALAMARI FRA DIAVOLO	26.95
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	26.95	SOGLIOLA FRANCHESE	29.95
Jumbo shrimp in a spicy marinara served over linguine.		Filet of Sole with your choice of picatta or franchise.	
GAMBERI PARMIGIANA	26.95	SALMONE ALLA GRIGLIA or DIJON	29.95
Breaded shrimp topped with fresh mozzarella & tomato sauce.		Grilled salmon served with assorted grilled vegetables.	
GAMBERI FRANCHESE	26.95	SALMONE MONTEBIANCO	29.95
Egg battered jumbo shrimp in a lemon white wine.		Salmon sautéed with shallots & mushrooms in a spinach sauce.	
ZUPPA DI PESCE	40.95		
Lobster tail, shrimp, mussels & clams over risotto.			

Pollo

POLLO MOLTO BENE	24.95	POLLO MILANESE	22.95
Asparagus, sun-dried tomatoes, artichokes, & capers sautéed in a lemon white wine sauce.		With chopped tomatoes, onions, arugula, & shaved parmigiana cheese.	
POLLO SCARPARELLO	23.95	POLLO DELLA CASA	24.95
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	22.95	POLLO PARMIGIANA	23.95
Boneless chicken sautéed with mushrooms in Marsala wine.		Breaded chicken cutlet topped with fresh mozzarella & tomato sauce.	
POLLO AGLI ASPARAGI	24.95	EGGPLANT PARMIGIANA	21.95
Asparagus, lemon & Pinot Grigio sauce topped with fontina cheese.		Breaded eggplant topped with fresh mozzarella & tomato sauce.	

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