

## Antipasti

<b>ZUPPA DI CLAMS</b> Your choice of white wine, garlic or marinara sauce.	15.95	<b>CALAMARI FRITTI</b> Fried squid in a light butter with tomato sauce.	17.95
<b>VONGOLE AL FORNO</b> Baked clams with seasoned bread crumbs, garlic, lemon & herbs.	13.95	<b>MOZZARELLA DI BUFALA ALLA CAPRESE</b> Imported fresh buffalo mozzarella with tomatoes, roasted peppers & basil.	12.95
<b>STUFFED ARTICHOKE</b> Artichoke stuffed with bread crumbs & Parmigiana cheese.	16.95	<b>ANTIPASTO MOLTO BENE</b> Hot antipasto special hors d'oeuvres (for two).	30.95
<b>SHRIMP COCKTAIL</b> Four jumbo shrimp.	17.95	<b>ZUPPA DI COZZE</b> Mussels sautéed in garlic & white wine in a light tomato sauce.	14.95

## Insalata

<b>INSALATA CESARE</b> Romaine lettuce with classic dressing & croûtons.	11.95	<b>INSALATA ANTIPASTO</b> Fresh mozzarella, roasted peppers, prosciutto, provolone, hot & sweet supresata, tomatoes, olives & hearts of artichoke on a bed of mixed greens.	17.95
<b>INSALATA MOLTO BENE</b> Mixed greens, roasted peppers, walnuts, cherry tomatoes, red onions, Gorgonzola cheese & a strawberry vinaigrette.	13.95	<b>MIXED GREENS SALAD</b> With tomatoes, onions and Balsamic dressing.	11.95
<b>CALAMARI ALLA GRIGLIA</b> Grilled calamari over a bed of arugula, cherry tomatoes and red onion with a Balsamic glaze.	17.95	<b>ARUGULA E PARMIGIANA</b> Arugula & shaved Parmigiana salad.	11.95

## Zuppa

<b>MINISTRONE</b> Italian mixed vegetable soup.	9.00	<b>TORTOLINI IN BRODO</b> Tortellini pasta in a chicken broth.	9.00
<b>PASTA FAGIOLI</b> Cannelloni beans with noodles in a light red sauce.	9.00	<b>STRACCIATELLA ALLA ROMANA</b> Roman egg drop soup with spinach.	9.00

## 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

<b>PENNE ALLA VODKA</b> Penne with shallots in a light pink vodka sauce.	21.95	<b>LINGUINI DI PESCE</b> Mussels, clams, shrimp, calamari & scallops over linguine, with fra diavolo or marinara sauce.	38.95
<b>LINGUINE VONGOLE</b> Linguine with clams in our fresh red or white sauce.	24.95	<b>RAVIOLI AI PORCINI</b> Ravioli in a champagne truffle cream sauce.	25.95
<b>LOBSTER RAVIOLI</b> Homemade ravioli stuffed with lobster topped with peppers & mushrooms in a light cognac cream sauce.	26.95	<b>STUFFED RIGATONI BOLOGNESE</b> Homemade rigatoni stuffed with ricotta cheese topped with baby arugula & fresh mozzarella with meat sauce.	25.95
<b>GNOCCHI</b> Homemade potato gnocchi in a pesto or light Alfredo.	24.95	<b>LINGUINE ZUCCHINI</b> With jumbo shrimp in a white wine garlic sauce.	30.95
<b>RISOTTO PORCINI</b> Risotto with porcini mushrooms.	24.95	<b>SPAGHETTI PRIMAVERA</b> Spaghetti with mixed vegetables, garlic & olive oil.	22.95
<b>ORECCHIETTE PASTA</b> Pasta with broccoli rabe and sausage sautéed in garlic and oil.	25.95		

# Secondi

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

## Vitello

<b>VITELLO MARSALA</b>	28.95	<b>VITELLO GENOVESE</b>	29.95
Veal scallopini sautéed with mushrooms in Marsala wine.		Veal scallopini sautéed with mushrooms, artichokes & sherry wine sauce.	
<b>VITELLO FRANCHESE</b>	28.95	<b>VEAL PARMIGIANA</b>	28.95
Lightly battered, sautéed in lemon butter white wine.		Breaded veal cutlet topped with fresh mozzarella & tomato sauce.	
<b>VEAL SALTIMBOCCA</b>	28.95	<b>VITELLO SORRENTINO</b>	29.95
Veal scallopini, prosciutto & spinach in a sage sauce.		Veal scallopini topped with prosciutto, eggplant & mozzarella in a brown sauce.	
<b>GRILLED VEAL CHOP</b>	49.95		
Served with assorted grilled vegetables.			

## Pesce

<b>GAMBERI SCAMPI</b>	28.95	<b>CALAMARI FRA DIAVOLO</b>	28.95
Pan seared jumbo shrimp with a garlic-lemon sauce.		Calamari in a spicy red sauce or white wine & garlic served over linguine.	
<b>GAMBERI FRA DIAVOLO</b>	28.95	<b>SOGLIOLA</b>	32.95
Jumbo shrimp in a spicy marinara served over linguine.		Filet of Sole with your choice of picatta, franchise, oregana, or almondine.	
<b>GAMBERI PARMIGIANA</b>	28.95	<b>SALMONE ALLA GRIGLIA or DIJON</b>	32.95
Breaded shrimp topped with fresh mozzarella & tomato sauce.		Grilled salmon served with assorted grilled vegetables.	
<b>GAMBERI FRANCHESE</b>	28.95	<b>SALMONE MONTEBIANCO</b>	32.95
Egg battered jumbo shrimp in a lemon white wine.		Salmon sautéed with shallots & mushrooms in a spinach sauce.	
<b>ZUPPA DI PESCE</b>	46.95		
Lobster tail, shrimp, mussels & clams over risotto.			

## Pollo

<b>POLLO MOLTO BENE</b>	26.95	<b>POLLO MILANESE</b>	25.95
Asparagus, sun-dried tomatoes, artichokes, & capers sautéed in a lemon white wine sauce.		With chopped tomatoes, onions, arugula, & shaved parmigiana cheese.	
<b>POLLO SCARPARELLO</b>	25.95	<b>POLLO DELLA CASA</b>	26.95
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.	
<b>POLLO MARSALA</b>	24.95	<b>POLLO PARMIGIANA</b>	25.95
Boneless chicken sautéed with mushrooms in Marsala wine.		Breaded chicken cutlet topped with fresh mozzarella & tomato sauce.	
<b>POLLO AGLI ASPARAGI</b>	26.95	<b>EGGPLANT PARMIGIANA</b>	23.95
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.

<b>BROCCOLI DI RABE</b>	13.95	<b>BROCCOLI SAUTE</b>	9.95
<b>ZUCCHINI FRITTI</b>	12.95	<b>SAUTEED SPINACH</b>	8.95
<b>ASPARAGUS</b>	13.95		