

Antipasti

Carciofi alla Giudia	14
<i>Baby artichokes sautéed with garlic and olive oil</i>	
Clams Oreganato	16
<i>On a half shell with seasoned bread crumbs</i>	
Clams Casino	16
<i>On a half shell with bacon, roasted peppers and capers</i>	
Clams Posillipo	16
<i>Little neck clams sautéed in a red plum tomato sauce with sun dried tomatoes</i>	
Carpaccio Affumicato	16
<i>Beef carpaccio with onion, capers, arugula, truffle oil, and shaved parmesan</i>	
Oysters Rockefeller	20
<i>Oysters baked with spinach and a touch of cream</i>	

Zuppe

Pasta Fagioli	10
<i>Pasta and bean soup</i>	
Brodo di Pollo	10
<i>Chicken soup with seasonable vegetables and noodles</i>	
Soup of the Day	MP

Insalate

Insalata Mista	11
<i>Mixed greens with house vinaigrette</i>	
Insalata di Barbabietole	12
<i>Baby arugula with red and golden beets, tomatoes, red onion, goat cheese and balsamic glaze</i>	
Insalata di Tre Colore	11
<i>Arugula, endive, and radicchio with white balsamic vinaigrette</i>	
Insalata di Cesare	12
<i>Traditional Caesar salad</i>	
Insalata di Mare	16
<i>Scungilli, octopus and shrimp with extra virgin olive oil and lemon</i>	
Insalata Indivia	12
<i>Endive with apples, walnuts, gorgonzola and champagne vinaigrette</i>	

Shrimp Cocktail	18
Hot Antipasto	16
<i>Eggplant rollatini, shrimp, clams, and roasted peppers in a light marinara sauce</i>	
Polpo alla Griglia	18
<i>Grilled octopus with tomatoes, capers, onions cannelloni beans, lemon, olive oil</i>	
Eggplant Rollatini	14
<i>Two pieces of breaded eggplant, stuffed with fresh ricotta and parmesan over tomato sauce</i>	
Mozzarella e Pomodoro	14
<i>Fresh mozzarella with tomatoes, basil, extra virgin olive oil, balsamic glaze</i>	
Calamaretti Fritti	16

Pasta

Bucatini al Amatriciana	23
<i>Thick hollow spaghetti with bacon, onion and fresh tomato sauce</i>	
Linguini alle Vongole	25
<i>Linguini with manilla clams in a garlic white wine sauce</i>	
Capellini Primavera	23
<i>Angel hair pasta with vegetables in garlic and olive oil</i>	
Cavatelli con Cima di Rabe	23
<i>Homemade cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic</i>	
Ravioli di Formaggio	23
<i>Homemade cheese ravioli in a fresh tomato sauce</i>	
Gnocchi Pomodoro	23
<i>Homemade gnocchi with fresh tomato sauce, basil and dollop of ricotta</i>	
Linguini Milano	24
<i>Linguini with smoked chicken breast, peas, mushrooms and tomatoes in a light cream sauce</i>	
Tagliatelle Porcini	24
<i>Homemade tagliatelle pasta with porcini mushrooms, asparagus, prosciutto in a light pink sauce</i>	
Pappardelle Bolognese	23
<i>Homemade pappardelle pasta with meat sauce</i>	
Linguini Frutta di Mare	28
<i>Linguini with shrimp, clams, calamari, scungilli in a marinara sauce</i>	
Linguini Gamberi	25
<i>Linguini with baby shrimp in fra diavolo sauce</i>	

Pollo

Pollo Arrosto	25
<i>Oven roasted free-range cornish hen with herbs, garlic, rosemary, olive oil, and roasted potatoes</i>	
Pollo Martini	25
<i>Chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce</i>	
Pollo Scarpariello	25
<i>Chicken breast with sausage, cherry peppers in a garlic, lemon and white wine sauce</i>	
Pollo Alla Pizzaiola	25
<i>Chicken breast with peppers, mushrooms, onions, with a touch of tomato sauce</i>	
Pollo Ripieno	25
<i>Stuffed chicken breast with pepper jack cheese, spinach shiitake mushrooms, smoked bacon, in a burgundy wine sauce</i>	
Pollo Valdostana	27
<i>Bone-in chicken breast topped with prosciutto, spinach and melted fontina cheese in a marsala wine brown sauce</i>	

Vitello

Vitello Capricciosa	28
<i>Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes</i>	
Vitello Carciofi	28
<i>Veal scallopini with mushrooms, onions, and artichokes in a white wine sauce</i>	
Vitello Marsala	28
<i>Veal scallopini with mushrooms and shallots in a marsala sauce</i>	
Vitello Saltimbocca	28
<i>Veal scallopini topped with prosciutto and fontina cheese in a brown butter sage sauce over spinach</i>	
Vitello Sorrentino	28
<i>Veal scallopini with eggplant and fontina cheese in a marsala wine sauce</i>	

Dalla Griglia

Filet Mignon	45
<i>With sautéed mushrooms</i>	
Lamb Chops	45
<i>Roasted Colorado rack of lamb</i>	
Shell Steak	38
<i>Shell steak with peppers, mushrooms, and onions</i>	
Veal Chop	46
<i>Veal chop with sliced potatoes, onions and peppers</i>	
Berkshire Pork Chop	30
<i>Two bone-in Berkshire pork chops with sliced potatoes, onions and peppers</i>	
Bone-in Ribeye	48
Porterhouse for One	52

Pesce

Zuppa di Pesce	36
<i>Half lobster, clams, shrimp, calamari, scungilli in marinara sauce</i>	
Gamberetto di Scampi	32
<i>Shrimp scampi over risotto</i>	
Branzino	32
<i>Filet branzino baked with olive oil, garlic and broccoli rabe</i>	
Pistachio Crusted Salmon	32
<i>In a honey mustard sauce over spinach</i>	

Risotti

Risotto ai Funghi Porcini	24
<i>Risotto with porcini mushrooms and a touch of truffle oil</i>	
Risotto con Pollo e Spinaci	24
<i>Risotto with chicken and spinach</i>	
Risotto Primavera	22
<i>Risotto with seasonal vegetables with garlic and oil</i>	

Contorni

Asparagus	9	Creamed Corn	9	Spinach	9
Broccoli Rabe	9	Mixed Mushrooms	9		
Patate Fritti	6				
<i>Roasted potatoes or steak fries</i>					

If you have a food allergy, please speak to the owner, manager, chef or your server.