

Antipasti

Carciofi alla Giudia	16
<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	18
<i>Little neck clams sautéed in a red plum tomato sauce with sun dried tomatoes</i>	
Carpaccio Affumicato	18
<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>	
Shrimp Cocktail	18

Zuppe

Pasta Fagioli	12
<i>Pasta and bean soup</i>	
Brodo di Pollo	12
<i>Chicken soup with seasonable vegetables and noodles</i>	
Soup of the Day	MP

Insalate

Insalata Mista	12
<i>Mixed greens with house vinaigrette</i>	
Insalata di Barbabietole	14
<i>Baby arugula with red and golden beets, tomatoes, red onion, goat cheese and balsamic glaze</i>	
Insalata di Pere	16
<i>Boston lettuce, with pears, walnuts, vidalia onions, gorgonzola and champagne vinaigrette</i>	
Insalata di Cesare	14
<i>Traditional Caesar salad</i>	
Insalata di Mare	16
<i>Scungilli, octopus and shrimp with extra virgin olive oil and lemon</i>	
Insalata Indivia	14
<i>Endive with apples, walnuts, gorgonzola and champagne vinaigrette</i>	

Hot Antipasto	21
<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	16
<i>Two pieces of breaded eggplant, stuffed with fresh ricotta and parmesan over tomato sauce</i>	
Mozzarella e Pomodoro	16
<i>Fresh mozzarella with tomatoes, basil, extra virgin olive oil, balsamic glaze</i>	
Arancini Siciliani	17
<i>Jumbo breaded risotto ball stuffed with mozzarella, ground beef, parmesan topped with fresh tomato sauce</i>	
Calamaretti Fritti	16

Pasta

Bucatini al Amatriciana	24
<i>Thick hollow spaghetti with bacon, onion and fresh tomato sauce</i>	
Linguini alle Vongole	27
<i>Linguini with manilla clams in a garlic white wine sauce</i>	
Capellini Primavera	24
<i>Angel hair pasta with vegetables in garlic and olive oil</i>	
Cavatelli con Cima di Rabe	25
<i>Homemade cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic</i>	
Ravioli di Formaggio	24
<i>Homemade cheese ravioli in a fresh tomato sauce</i>	
Gnocchi Pomodoro	24
<i>Homemade gnocchi with fresh tomato sauce, basil and dollop of ricotta</i>	
Linguini Milano	26
<i>Linguini with smoked chicken breast, peas, mushrooms and tomatoes in a light cream sauce</i>	
Tagliatelle Porcini	26
<i>Homemade tagliatelle pasta with porcini mushrooms, asparagus, prosciutto in a light pink sauce</i>	
Pappardelle Bolognese	25
<i>Homemade pappardelle pasta with meat sauce</i>	
Linguini Frutta di Mare	30
<i>Linguini with shrimp, clams, calamari, scungilli in a marinara sauce</i>	
Linguini Gamberi	27
<i>Linguini with baby shrimp in fra diavolo sauce</i>	

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

Pollo

- Pollo Arrosto** 26
Oven roasted free-range cornish hen with herbs, garlic, rosemary, olive oil, and roasted potatoes
- Pollo Martini** 26
Chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce
- Pollo Scarpariello** 26
Chicken breast with sausage, cherry peppers in a garlic, lemon and white wine sauce
- Pollo alla Pizzaiola** 26
Chicken breast with peppers, mushrooms, onions, with a touch of tomato sauce
- Pollo Ripieno** 28
Stuffed chicken breast with pepper jack cheese, spinach shiitake mushrooms, smoked bacon, in a burgundy wine sauce
- Pollo Valdostana** 28
Bone-in chicken breast topped with prosciutto, spinach and melted fontina cheese in a marsala wine brown sauce

Vitello

- Vitello Capricciosa** 30
Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes
- Vitello Carciofi** 30
Veal scallopini with mushrooms, onions, and artichokes in a white wine sauce
- Vitello Marsala** 30
Veal scallopini with mushrooms and shallots in a marsala sauce
- Vitello Saltimbocca** 30
Veal scallopini topped with prosciutto and fontina cheese in a brown butter sage sauce over spinach
- Vitello Sorrentino** 30
Veal scallopini with eggplant and fontina cheese in a marsala wine sauce

Dalla Griglia

- Filet Mignon** 45
12 oz. filet with sautéed mushrooms
- Lamb Chops** 45
Roasted Colorado rack of lamb
- Shell Steak** 38
Shell steak with peppers, mushrooms, and onions
- Veal Chop** 46
Veal chop with sliced potatoes, onions and peppers
- Berkshire Pork Chop** 30
Two bone-in Berkshire pork chops with sliced potatoes, onions and peppers
- Bone-in Ribeye (26 oz.)** 48
- Porterhouse for One (26 oz.)** 52

Pesce

- Zuppa di Pesce** 36
Half lobster, clams, shrimp, calamari, scungilli in marinara sauce
- Gamberetto di Scampi** 34
Shrimp scampi over risotto
- Branzino** 34
Filet branzino baked with olive oil, garlic and broccoli rabe
- Pistachio Crusted Salmon** 34
In a honey mustard sauce over spinach

Risotti

- Risotto ai Funghi Porcini** 28
Risotto with porcini mushrooms and a touch of truffle oil
- Risotto con Pollo e Spinaci** 28
Risotto with chicken and spinach
- Risotto Primavera** 26
Risotto with seasonal vegetables with garlic and oil

Contorni 10

- Asparagus Creamed Corn Spinach
Broccoli Rabe Mixed Mushrooms
Patate Fritti
Roasted potatoes or steak fries

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