

Antipasti

Carciofi alla Giudia	16
<i>Baby artichokes sautéed with garlic and olive oil</i>	
Clams Oreganato	17
<i>On a half shell with seasoned bread crumbs</i>	
Clams Casino	18
<i>On a half shell with diced bacon and roasted peppers</i>	
Carpaccio Affumicato	18
<i>Beef carpaccio with onion, capers, arugula, truffle oil, and shaved parmesan</i>	
Oysters Rockefeller	22
<i>Oysters baked with spinach and a touch of cream</i>	
Shrimp Cocktail	20
<i>4 U/10 gulf shrimp with cocktail sauce</i>	
Hot Antipasto	20
<i>Eggplant rollatini, shrimp, clams, and roasted peppers in a light tomato sauce</i>	

Polpo alla Griglia	21
<i>Grilled octopus with tomatoes, capers, onions, cannelloni beans, lemon, olive oil, balsamic glaze</i>	
Eggplant Rollatini	16
<i>Two pieces of breaded eggplant, stuffed with fresh ricotta and parmesan over tomato sauce</i>	
Mozzarella e Pomodoro	17
<i>Buffalo mozzarella with tomatoes, basil, extra virgin olive oil, balsamic glaze</i>	
Arancini Siciliani	16
<i>Stuffed with mozzarella, ground beef, parmesan topped with fresh tomato sauce</i>	
Calamaretti Fritti	18
<i>Fried calamari with marinara dipping sauce</i>	
Cold Antipasto	22
<i>Prosciutto, soppressata, mortadella, parmesan, gorgonzola, fontina, olives</i>	

Zuppe

Pasta Fagioli	14
<i>Pasta and bean soup</i>	
Brodo di Pollo	14
<i>Chicken soup with seasonable vegetables and noodles</i>	
Soup of the Day	MP

Insalate

Insalata Mista	14
<i>Mixed greens, cherry tomatoes, shave parmesan with house vinaigrette</i>	
Insalata di Barbabietole	16
<i>Baby arugula with red and golden beets, tomatoes, red onion, goat cheese, house vinaigrette</i>	
Insalata di Pere	17
<i>Boston lettuce, with pears, walnuts, vidalia onions, gorgonzola and champagne vinaigrette</i>	
Insalata di Cesare	16
<i>Traditional Caesar salad</i>	
Insalata di Mare	20
<i>Scungilli, octopus, scallops, shrimp with extra virgin olive oil and lemon</i>	
Insalata Indivia	16
<i>Endive with apples, walnuts, gorgonzola and champagne vinaigrette</i>	

Pasta

Bucatini al Amatriciana	26
<i>Thick hollow spaghetti with bacon, onion and fresh tomato sauce</i>	
Linguini alle Vongole	29
<i>Linguini with manilla clams in a garlic white wine sauce</i>	
Capellini Primavera	26
<i>Angel hair pasta with vegetables in garlic and olive oil</i>	
Cavatelli con Cima di Rabe	29
<i>Homemade cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic</i>	
Ravioli di Formaggio	26
<i>Homemade cheese ravioli in a fresh tomato sauce</i>	
Gnocchi Pomodoro	27
<i>Homemade gnocchi with fresh tomato sauce, basil and dollop of ricotta</i>	
Linguini Milano	28
<i>Linguini with smoked chicken breast, peas, mushrooms and tomatoes in a light cream sauce</i>	
Tagliatelle Porcini	29
<i>Homemade tagliatelle pasta with porcini mushrooms, asparagus, prosciutto in a light tomato cream sauce</i>	
Pappardelle Bolognese	28
<i>Homemade pappardelle pasta with signature bolognese sauce</i>	
Linguini Frutta di Mare	36
<i>Linguini with shrimp, clams, calamari, scungilli in a marinara sauce</i>	

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

Pollo

- Pollo Arrosto** 29
Oven roasted free-range cornish hen with herbs, garlic, rosemary, olive oil, and roasted potatoes
- Pollo Martini** 28
Chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce
- Pollo Scarpariello** 30
Chicken breast with sausage, cherry peppers, vinegar peppers in a garlic, lemon and white wine sauce
- Pollo Ripieno** 32
Stuffed chicken breast with pepper jack cheese, spinach shiitake mushrooms, smoked bacon, in a burgundy wine sauce
- Pollo Brandy** 32
Bone-in chicken breast lightly breaded, melted fontina cheese in a brandy cream sause over spinach

Vitello

- Vitello Capricciosa** 32
Veal scallopini pounded thin, lightly breaded, arugula, red onions and diced tomatoes
- Vitello Carciofi** 32
Veal scallopini with mushrooms, onions, and artichokes in a white wine sauce
- Vitello Valdostana** 36
Lightly breaded, stuffed with prosciutto and fontina in a mushroom brown sauce
- Vitello Sorrentino** 32
Veal scallopini with eggplant and fontina in a marsala wine sauce

Dalla Griglia

- Filet Mignon** 46
12 oz. filet with sautéed mushrooms
- Lamb Chops** 48
Roasted Colorado rack of lamb
- Shell Steak** 40
18 oz shell steak with peppers, mushrooms and onions
- Veal Chop** 48
Veal chop with sliced potatoes, onions and peppers
- Berkshire Pork Chop** 36
Two bone-in Berkshire pork chops with sliced potatoes, onions and peppers
- Bone-in Ribeye (26 oz.)** 50
- Porterhouse for One (26 oz.)** 54

Pesce

- Zuppa di Pesce** 38
Half lobster, clams, shrimp, calamari, scungilli in marinara sauce
- Gamberetto di Scampi** 38
Shrimp scampi over risotto
- Branzino** 38
Filet branzino baked with olive oil, garlic and broccoli rabe
- Pistachio Crusted Salmon** 38
Dijon mustard sauce with touch of honey over spinach

Risotti

- Risotto ai Funghi Porcini** 32
Risotto with porcini mushrooms and a touch of truffle oil
- Risotto con Pollo e Spinaci** 32
Risotto with chicken and spinach
- Risotto Primavera** 30
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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