

## *Pesce Seafood*

### **MAHI MAHI AL CARTOCCIO**

Mahi mahi cooked in parchment paper with asparagus, diced tomato, garlic, and white wine \$ 23

### **ORATA**

Stripped bass with artichoke and saffron lemon cream sauce \$ 24

### **TORTA DI GRANCHIO**

Pan fried crab cake served with a remoulade sauce \$ 25

### **SALMONE ALLA MOSTARDA**

Mustard and fresh herb encrusted salmon with a white wine cream sauce \$ 24

## *Pollo e Vitello Chicken & Veal*

### **POLLO CON PEPPERONI ARROSTITI**

Chicken breast sautéed with roasted peppers, capers, and olives \$ 20

### **POLLO AL RAGÚ DI FUNGHI**

Chicken breast sautéed with wild mushrooms and marsala wine \$ 20

### **POLLO CAPRESE**

Chicken breast topped with sliced fresh tomato and mozzarella \$ 20

### **POLLO AGLI ASPARAGI**

Chicken breast sautéed with asparagus and crab meat in a lemon cream sauce \$ 22

### **VITELLO CON CARCIOFI**

Sautéed veal with artichokes, cream, white wine, and crab meat \$ 24

### **VITELLO SALTIMBOCCA**

Veal topped with sage and parma prosciutto, sautéed in white wine sauce \$ 22

### **VITELLO INVOLTINO**

Rolled veal with pancetta, asparagus, and fontina cheese in a white wine sauce \$ 23

### **BRASCIOLA DI MANZO**

Filet mignon rolled with garlic, parsley, parmesan cheese, topped with tomato sauce \$ 25

## *Contorni*

(Side Dishes \$ 6)

<b>Sautéed:</b>	Pasta with tomato sauce
Broccoli rabe	Pasta with garlic and oil
Spinach	
Asparagus	<b>Plate sharing \$ 6</b>

## *Antipasti Appetizers*

### **POLPETTE CON RICOTTA**

Homemade meatball with tomato sauce and ricotta cheese \$ 14

### **PORTOBELLO**

Roasted portobello mushroom, spinach, and asiago cheese \$ 12

### **GRANCHIO**

Jumbo lump crab meat mixed with mayonnaise, diced celery, and green pepper, served with arugula, roasted tomato puree, and basil oil \$ 16

### **AFFETTATI MISTI**

Slices of sweet and hot salami, coppa, prosciutto, roasted peppers, and provolone \$ 13

### **BROCCOLI E SALSICCIA**

Sautéed broccoli rabe, garlic, olive oil, sausage, and sun-dried tomato \$ 12

### **VONGOLE RIPINE**

Clams casino \$ 14

### **MOZZARELLA AFFUMICATA**

Pan seared smoked mozzarella with roasted peppers, basil, extra virgin olive oil, and garlic \$ 11

### **MELANZANE ALLA PARMIGIANA**

Grilled and baked eggplant layered with tomato sauce, mozzarella, and parmesan cheese \$ 11

### **ASPARAGI AL PROSCIUTTO**

Asparagus wrapped in Italian prosciutto and topped with sharp provolone cheese \$ 11

### **CALAMARI FRITTI**

Calamari lightly floured and fried, served with a spicy tomato sauce \$ 12

### **CALAMARI AL LIMONE**

Sautéed calamari with lemon juice, capers, and white wine \$ 12

## *Zuppa Soup*

### **PASTA E FAGLIOLI**

Cannellini beans and pasta \$ 6

### **DEL GIORNO**

Soup of the Day M.P.

## *Carpaccio*

### **CARPACCIO DI MANZO**

Thin sliced filet mignon with extra virgin olive oil, lemon juice, arugula, and shaved parmesan cheese \$ 13

### **CARPACCIO DI TONNO**

Thin sliced fresh tuna with capers and drizzle of dijon-lemon cream \$ 14

*“Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”*

## *Insalate Salads*

### **ROMANA**

Chopped romaine lettuce, cucumber, tomato, red onion, olives and Italian meats \$ 7

### **RUGOLA E CARCIOFI**

Arugula with marinated and grilled artichokes, shaved truffle pecorino cheese, and truffle dressing \$ 7

### **SPINACI**

Baby spinach, crispy pancetta and apples in a gorgonzola cheese dressing \$ 7

### **MEDITERRANEA**

Romaine lettuce, sliced tomato, hard boiled eggs, avocado, and pecan nuts in a lemon dressing \$ 7

### **CESARE**

Classic Caesar served in a parmesan cheese bowl \$ 7

## *Pasta*

### **ZITI ALL'ARRABIATA**

Ziti pasta with pancetta, crushed red pepper, plum tomato and pecorino romano cheese \$ 19

### **PAPPARDELLE AL TARTUFO**

Homemade saffron pappardelle with mixed mushrooms, cream and truffle oil \$ 20

### **GNOCCHI AL GORGONZOLA**

Homemade potato dumplings with three cheeses cream sauce and crispy pancetta \$ 19

### **GNOCCHI CAPRESE**

Homemade potato dumplings with diced tomato, garlic and fresh mozzarella cheese \$ 19

### **TORTELLINI DI CARNE**

Homemade meat tortellini with green peas, ham and onions in a cream sauce \$ 20

### **FETTUCCINI BOLOGNESE**

Homemade fettuccini with a lean meat sauce, parmesan cheese and a touch of cream \$ 19

### **FARFALLE E BROCCOLI**

Bowtie pasta with sautéed broccoli rabe, garlic, oil, ground hot Italian sausage and diced tomato \$ 20

### **RIGATONI CON MELANZANE**

Rigatoni with diced eggplant, smoked mozzarella and tomato sauce \$ 19

### **PENNE ALLA VODKA**

Penne with onions, prosciutto and vodka in a blush tomato sauce \$ 19

### **TAGLIATELLE CON SALSICCIA**

Homemade spinach tagliatelle with zucchini, hot sausage crumbles, sun-dried tomato and tomato sauce \$ 20

### **TAGLIOLINI NERI CON GAMBERI**

Homemade black Linguini with shrimp, hot sausage and diced tomato \$ 21

### **SPAGHETTI PESCATORE**

Homemade thin spaghetti with shrimp, calamari, clams and crab meat in a spicy tomato sauce \$ 23

### **LINGUINI ALLE VONGOLE**

Linguini with fresh clams in tomato sauce or garlic & oil \$ 21

### **RAVIOLI DI RICOTTA**

Homemade cheese ravioli served with fresh tomato and basil \$ 18

***ALL OUR FOOD IS PREPARED TO ACCOMMODATE A LOW SODIUM DIET.***