

Antipasti e Insalate

Appetizers and Salads

Bevande

ACQUA MINERALE	\$ 4.00
Mineral Water	
SODA	\$ 2.00
TE FREDDO	\$ 2.00
Iced Tea	

Beverages

CAFFE, TE CALDO	\$ 2.50
Coffee or hot tea	
ESPRESSO	\$ 2.50
CAPPUCCINO	\$ 3.00

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

SERVICES

Take-Out:

For lunch and dinner, family style and specialty trays

Business Meeting / Conferences:

Specialty trays, Italian gourmet sandwiches

On & Off Premises Catering:

Any occasion, wait staff, any service, specially designed menus

CHEF / OWNER: *Andrea Covino*

ASPARAGI AL PROSCIUTTO

Asparagus wrapped in Italian prosciutto and topped with sharp provolone cheese \$ 10

MOZZARELLA AFFUMICATA

Pan seared smoked mozzarella with roasted peppers, basil, extra virgin olive oil, and garlic \$ 10

CALAMARI FRITTI

Calamari lightly floured and fried, served with a spicy tomato sauce \$ 10

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, and truffle dressing \$ 7

DI MARE

Mixed greens served with steamed shrimp, calamari, and scallops in a citrus vinaigrette \$ 12

CAPRESE

Sliced tomatoes, mozzarella cheese, roasted peppers, and avocado \$ 7

MEDITERRANEA

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

VEGETALI ALLA GRIGLIA

Mixed grilled vegetables, spring mix in a balsamic vinegar dressing \$ 7

SPINACI

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

CESARE

Classic Caesar served in a parmesan cheese bowl \$ 7

ADD

Grilled chicken breast \$ 5

Grilled shrimp \$ 6

4 oz. grilled salmon \$ 7

Zuppa Soup

DEL GIORNO

Soup of the Day M.P.

PASTA E FAGLIOLI

Cannellini beans and pasta \$ 6

Pasta

ZITI ALL'ARRABIATA

Ziti pasta with pancetta, crushed red pepper, plum tomato, and pecorino romano cheese \$ 11

PAPPARDELLE AL TARTUFO

Homemade saffron pappardelle with mixed mushrooms, cream, and truffle oil \$ 11

GNOCCHI AL GORGONZOLA

Homemade potato dumplings with three cheeses, cream, and crispy pancetta \$ 11

GNOCCHI CAPRESE

Homemade potato dumplings with diced tomato, garlic, and fresh mozzarella cheese \$ 11

TORTELLINI DI CARNE

Homemade meat tortellini with green peas, ham, and onions in a cream sauce \$ 12

FETTUCCINI BOLOGNESE

Homemade fettuccini with a lean meat sauce, parmesan, and a touch of cream \$ 11

FARFALLE E BROCCOLI

Bowtie pasta with sautéed broccoli rabe, garlic, oil, ground hot Italian sausage, and diced tomato \$ 12

RIGATONI CON MELANZANE

Rigatoni with eggplant, smoked mozzarella, and tomato sauce \$ 11

PENNE ALLA VODKA

Penne with onions, prosciutto, and vodka in a blush tomato sauce \$ 11

LINGUINI ALLE VONGOLE

Linguini with fresh clams in tomato sauce or garlic & oil \$ 12

SPAGHETTI PESCATORE

Homemade thin spaghetti with shrimp, calamari, clams, and crab meat in a spicy tomato sauce \$ 14

RAVIOLI DI RICOTTA

Homemade cheese ravioli served with fresh tomato and basil \$ 11

Panini - Sandwiches

Sandwiches Served with House Salads

COSTOLETTA DI MANZO

Slow-braised short rib, caramelized onions, and fontina cheese \$ 14

MAIALE ARROSTITO

Roasted pork, broccoli rabe, garlic, oil, and provolone cheese \$ 12

FILETTO DI MANZO

Grilled filet mignon with sautéed mushrooms, onions, and gorgonzola cheese \$ 14

SALSICCIA

Grilled homemade hot sausage with fresh peppers, onions, and tomato sauce \$ 12

SALMONE AFFUMICATO

Smoked salmon, bacon, arugula, avocado, and mayonnaise \$ 13

TORTA DI GRANCHIO

Pan fried crab cake with remoulade sauce, sliced tomato, and lettuce \$ 14

PORTOBELLO E MELANZANE GRATINATI

Portobello mushroom and eggplant gratin
with tomato sauce, parmesan cheese, and arugula \$ 12

VEGETALI

Fresh grilled vegetables and goat cheese \$ 10

ITALIANO

Sliced sweet and hot salami, coppa, prosciutto, tomato, and lettuce \$ 11

PROSCIUTTO E MOZZARELLA

Italian prosciutto, mozzarella, tomato, and roasted peppers \$ 11

POLLO GRIGLIA

Grilled chicken, roasted peppers, and provolone cheese \$ 11

POLLO PARMIGIANA

Pan fried breaded chicken with tomato and mozzarella \$ 11