



Cold Appetizers

Mozzarella Caprese.....Homemade Mozzarella with roasted red peppers & tomato	9.95
Clams on Halfshell....Little neck clams with cocktail sauce	8.95
Cocktail d' OstricheBluepoint oysters on the half shell with cocktail sauce	10.95
Gamberoni Cocktail.....Chilled Jumbo Shrimp Served with cocktail sauce	12.95
Insalata di Mare.....An array of seafood served in a lemon & herb dressing	12.95
Salmone Affumicato Smoked salmon over spring salad with dressing	12.95
Carpaccio di Manzo.....Thinly sliced beef tenderloin over salad, balsamic dressing	12.95

Hot Appetizers

Ostriche Rockefeller.....Oysters topped with spinach & mozzarella gratinée	12.95
Baked Clams...Clams on a half shell topped with seasoned breadcrumbs	9.95
Antipasto Caldo....Shrimp, baked clams, stuffed mushrooms, mozzarella in carrozza & eggplant rollatini	11.95
vegetali alla Griglia.....Grilled seasonal vegetables marinated in balsamic vinaigrette	9.95
Carciofo alla Contadina...Artichoke stuffed with seasoned breadcumb and cheese	7.95
Portobello Mushroom...Portobello mushroom sauteed with brandy over polenta	8.95

Salads

Famosa Insalata Cesare.....Traditional caesar's salad	9.95
Insalata Organica Con Pecorino e Pere.. Mixed greens with pecorino cheese & pears, balsamic vinegar	9.95
Insalatina di SpinaciSpinach salad with toasted julienne bacon & croutons, balsamic vinaigrette	8.95
Insalata tre colore...Arugula, endive & radicchio salad, with oil & vinaigrette dressing	8.95

Soups

Minestrone...Traditional vegetable soup	6.95
Pasta e Fagioli....Pasta & beans	7.95
Crema di Gamberi .. cream & brandy based shrimp bisque	7.95

Pasta

Rigatoni alla Matriciana....Rigatoni with a sauce of pancetta, tomato & onions	13.95
Risotto ai Frutti di Mare....Risotto with an array of seafood & diced tomatoes	14.95
Spaghetti Integrali Al Pomodoro E Basilico..Whole wheat spaghetti with fresh tomato and basil	14.95
Capelli d'angelo alle Vongole.. Angel hair with manila clams	15.95

Homemade Pasta

Gnocchi di Patate, Funghi e SalsicciaPotato gnocchi with mushrooms & sausage	14.95
Fettucine al Vino Rosso....Red wine fettuccine tossed in the parmigiano wheel	14.95
Pasta Nera Adriatica....Squid ink pasta with tomato, shrimp & sea scallops	15.95
Tortelli ai Porcini....Ravioli stuffed with porcini mushrooms, served with butter & sage sauce	15.95
Raviolacci d'Astice..... Lobster ravioli served in a pink sauce	16.95

Seafood

Baccalá alla Livornese....Fresh cod fish with olives, capers, onions & potatoes	19.95
Salmone Grigliato...Grilled salmon with oil & lemon	18.95
Spigola Marechiara ...Striped bass served in a light tomato sauce with mussels & clams	20.95
Zuppa di Pesce.....Sea scallops, shrimp, mussels, clams & calamari served in a tomato broth	24.95
Gamberi Scampí....Broiled shrimp in a garlic, white wine & lemon sauce, served over white rice	21.95
Gamberi alla Marco Polo.....Shrimp stuffed with a variety of seafood, light cream sauce	22.95
Tilappia Mugnaia....Tilapia sauteed with butter & lemon in a white wine sauce	17.95

Chicken

Suprema di Pollo al Grand Marnier..Breast of chicken sautéed in a grand marnier sauce	15.95
Petto di Pollo Grigliato..Grilled breast of chicken over mixed greens & oranges	14.95
Petto Di Pollo Principessa..Chicken breast sauteed and topped with Asparagus, mozzarella and tomato	15.95
Petto di Pollo Con Insalata di Ceaser..Grilled Chicken over ceaser salad	15.95

Veal

Vitello Piccato ai Carciofi ..veal scaloppini with white wine & artichokes	16.95
Vitello Marsala...veal sautéed in a marsala & mushroom sauce	16.95
Costata di Vitello... Broiled Veal Chop with seasonal vegetables & potatoes	26.95
Vitello valdostano..veal stuffed with prosciutto, mozzarella, & topped with fontina cheese and mushroom sauce	26.95

Steak & Chops

Costoletta di Maiale al Calvados...Pork chop sauteed in apple and calvados sauce	15.95
Bistecca alla Griglia....Grilled Sirloin Steak	22.95
Carrè d'Agnello...Roasted Rack of Lamb Au Jus	26.95
Filetto di Manzo Grigliato...Filet of Beef grilled with Shitaki mushrooms	27.95

Executive Chef

Bruno Milone