



## Cold Appetizers

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| Mozzarella Caprese.....Homemade mozzarella with roasted red peppers & tomato                        | 9.95  |
| Insalata di Mare.....An array of seafood served in a lemon & herb dressing                          | 11.95 |
| Salmone Affumicato.....Smoked salmon over spring salad with dressing                                | 11.95 |
| Gamberi Alla Griglia.....Grilled Shrimp over baby green salad with cucumbers, red onions & dressing | 11.95 |

## Hot Appetizers

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| Carciofo alla Contadina....Artichoke stuffed with breadcrumbs, pecorino & parsley                      | 7.95  |
| Vegetali alla Griglia.....Grilled seasonal vegetables marinated in balsamic vinaigrette                | 9.95  |
| Portobello Mushroom..... Portobello mushroom sauteed with brandy over polenta                          | 8.95  |
| Baked Clams.....Clams on a half shell topped with seasoned breadcrumbs                                 | 9.95  |
| Calamari Fritti...Fried calamari served with a side order of mild spicy sauce                          | 9.95  |
| Antipasto Caldo....Shrimp, baked clams, stuffed mushrooms, mozzarella in carrozza & eggplant rollatini | 10.95 |
| Polipo Alla Griglia..... Grilled marinated octopus over spring salad drizzled with oil & lemon         | 10.95 |

## Salads

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| Insalata Organica Con Pecorino e Pere.. Mixed greens with pecorino cheese & pears, balsamic vinegar | 9.95 |
| Insalata Tre Colore...Arugula, Endive & Radicchio salad, with oil & vinaigrette dressing            | 8.95 |
| Insalata Ceasar.... Traditional Ceasar Salad  | 9.95 |

## Soups

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| Minestrone...Traditional vegetable soup                              | 6.95 |
| Pasta e Fagioli....Pasta & Bean                                      | 6.95 |
| Stracciatella alla Romana...Egg based broth with parmigiano reggiano | 7.95 |

## Pasta

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| Rigatoni alla Matriciana....Rigatoni with a sauce of pancetta, tomato & onions | 13.95 |
| Capellini con Asparagi e Gamberi ...Angel hair pasta with shrimp and asparagus | 14.95 |
| Linguine alle Vongole.... Linguini with manila clams                           | 15.95 |

## Homemade Pasta

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|---|-------|
| Gnocchi di Patate Funghi e Salsiccia ...Potato Gnocchi with mushrooms & sausage               | 13.95 |
| Spaghetti Integrali Al Pomodoro E Basilico..Whole wheat spaghetti with fresh tomato and basil | 13.95 |
| Ravioli Di Ricotta....Ravioli stuffed with ricotta & cheese in a light tomato sauce           | 14.95 |

## Seafood

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| Baccalá alla Livornese....Fresh cod fish with olives, capers, onions & potatoes                 | 18.95 |
| Salmone Grigliato...Grilled salmon with oil & lemon   | 17.95 |
| Spigola Marechiara ...Striped bass served in a light tomato sauce with mussels & clams          | 18.95 |
| Gamberi e Scampí....Broiled shrimp in a garlic white wine & lemon sauce, served over white rice | 20.95 |
| Tilappia Mugnaia....Tilappia sauteed with butter & lemon in a white wine sauce                  | 16.95 |

## Chicken

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|---|-------|
| Petto di Pollo Grigliato...Grilled breast of chicken over mixed greens & oranges                                  | 13.95 |
| Suprema di Pollo al Grand Marnier.. Breast of chicken sautéed in a grand marnier sauce                            | 14.95 |
| Petto Di Pollo Principessa...Chicken breast sauteed & topped with asparagus, mozzarella & tomato in a brown sauce | 14.95 |
| Petto Di Pollo Alla Ceasar.. Grilled chicken over ceaser salad  | 14.95 |

## veal

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| Vitello Piccata ai Carciofi veal scaloppini with white wine & artichokes | 15.95 |
| Vitello Marsala veal sautéed in a marsala & mushroom sauce               | 15.95 |

## Steak & Chops

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| Costoletta di Maiale... Pork chop with hot & sweet peppers                         | 15.95 |
| Bistecca alla Griglia ...Sliced grilled sirloin steak over a salad of mixed greens | 19.95 |
| Carrè d'Agnello... Roasted rack of lamb au jus                                     | 23.95 |

Executive Chef

Bruno Milone