


Antipasti ~ Appetizers



PEPERONI ARROSTITI ~ Roasted peppers	6.75
LUMACHE AL BURRO D'AGLIO ~ Escargot in garlic butter	9.50
VONGOLE CON AGLIO E PANCETTA ~ Clams casino	9.00
CALAMARI FRITTI ~ Fried calamari	9.75
GAMBERI SALTATI CON AGLIO E BURRO ~ Shrimp in garlic butter	10.00
MOZZARELLA CAPRESE ~ Mozzarella with sliced tomatoes and fresh basil	9.25
ZUPPETTA MISTA ~ Mussels, clams, and shrimp in a savory seafood tomato broth	11.75
COZZE ALL'AGLIO O IN SALSA DI POMODORO ~ Mussels in a red or white sauce	10.75

Insalate ~ Salads

INSALATA DI RUCOLA E POMODORI ~ Tomato and arugula salad with shaved parmesan tossed with aged balsamic dressing	7.50
INSALATA DI SPINACI ~ Spinach salad with mushrooms and a warm bacon red-wine vinegar dressing	7.50
INSALATA DEL CESARE ~ Caesar salad	7.00
INSALATA DEL MEDITERRANEO ~ Mediterranean salad with a red wine extra-virgin olive oil dressing	7.75

~6.00 Extra for split portions, main course split only

Zuppe ~ Soups

MINISTRONE ~ Mixed vegetable soup	7.00
ZUPPA DEL GIORNO ~ Soup of the day	MARKET

Pasta ~ Pasta

PENNE ALLA VODKA ~ Penne in a vodka sauce	16.75
FETTUCCINE PRIMAVERA ~ Fettuccine with mixed vegetables in a light marinara sauce	17.50
FETTUCCINE ALLA BOLOGNESE ~ Fettucine tossed in a meat sauce	18.25
LINGUINE DEL PESCATORE ~ Linguine with mussels, shrimp, and scallops in a garlic sauce	18.75
SPAGHETTI AI FRUTTI DI MARE ~Spaghetti with mussels, clams, shrimp, calamari, and scallops tossed in a marinara sauce	19.75
SPAGHETTI AL GRANCHIO ~ Spaghetti with crab meat and a touch of marinara sauce	17.75
TORTELLINI ALL'EMILIANA ~Tortellini with ham, peas, mushrooms, parmesan cheese, and a touch of cream	18.50
LINGUINE CON PESTO ALLA GENOVESE ~ Linguine with pesto sauce	15.00

Pollo ~ Chicken

POLLO AL LIMONE E CAPPERI ~ Chicken in piccata caper sauce	20.25
POLLO CON SALSAL AL MARSALA E FUNGHI SELVATICI ~ Chicken with marsala sauce and wild mushrooms	21.25



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Vitello ~ Veal

SCALOPPINE DI VITELLO AL LIMONE E CAPPERI	23.75
~ Veal in a piccata caper sauce	
VITELLO AL MARSALA E FUNGHI SELVATICI	24.75
~ Veal braised in a marsala sauce with wild mushrooms	
SALTIMBOCCA ALLA ROMANA	25.75
~ Veal saltimbocca topped with sage and prosciutto in a light butter lemon sauce	

Specialita' della casa ~ House specialties

GAMBERONI ALL'AGLIO E BURRO	24.75
~ Shrimp in a garlic butter sauce	
COSTOLETTA DI VITELLO ALLA GRIGLIA CON VEGETALI GRIGLIATI	26.00
~ 14 oz Grilled veal chop with grilled vegetables	
FILETTO DI MANZO ALLA BOSCAIOLA	28.00
~ Center cut beef tenderloin braised in a Barolo sauce with wild mushrooms	
ZUPPA DI PESCE E CROSTACEI CON FUMETTO DI PESCE E POMODORI	22.50
~Seafood stew in tomato based fish broth	
RISOTTO ALLA PARMIGIANA CON FUNGHI PORCINI	22.50
~ Parmesan risotto with porcini mushrooms	

Contorni ~ Sides

RAPINI	7.25
~Broccoli rabe	
SPINACI ALL'AGLIO E OLIO	6.00
~Spinach with garlic and oil	
SPAGHETTI CON MARINARA	5.00
~Spaghetti with marinara sauce	

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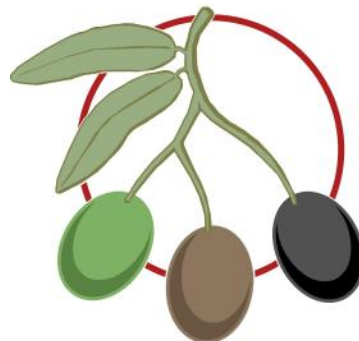
Dolci ~ Dessert

GELATO FATTO IN CASA ~ Homemade ice cream of the day	6.25
SORBETTO FATTO IN CASA ~ Homemade sorbet of the day	6.25
FRUTTA MISTA CON ZABAGLIONE ~ Zabaglione with mixed fruit	6.00
TORTA AL CIOCCOLATO ~ Chocolate mousse cake	6.00
CANNOLI ~ Cannoli	6.00
TORTA DI FORMAGGIO ~ Cheese cake	6.00
TIRAMISU ~Homemade Tiramisu	7.00

~No check split for more then two persons

~ We have a private dining room; please remember us for your next important business meeting or private party.

~If you or someone with you feels that it is unsafe to drive, contact our manager and we will make arrangements to see you home safely



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