

Antipasti

- Assortimento** House antipasto of daily varieties 10⁹⁵
- Portabella alla Griglia** Grilled portabella mushroom with plum tomatoes, smoked mozzarella and fresh basil 11⁹⁵
- Cozzes** Fresh mussels sautéed in garlic and white wine and fresh rosemary or alla marinara Served with toasted crostini 10⁹⁵
- Mozzarella e Prosciutto** Fresh mozzarella, roasted red peppers, and prosciutto drizzled with Olive oil and aged balsamic vinegar 10⁹⁵
- Calamari Piccante** (when available) Fried calamari tossed with garlic, white wine, pepperoncini, and capers 11⁹⁵
- Pasta Fagioli** Traditional homemade Italian bean and macaroni soup 7⁵⁰
- Stracciatella alla Romana** Homemade chicken broth with scrambled egg, spinach, and fresh Romano cheese 7⁰

Insalata

- Caesar** Romaine with our homemade Caesar dressing* tossed with croutons 8
- Mista** Mixed baby greens tossed in our homemade Dijon mustard and shallot dressing* with shaved cucumber, endive, and cherry tomatoes 8
- Caprese** Sliced fresh mozzarella, vine ripened tomatoes and fresh basil drizzled with olive oil and aged balsamic vinegar 9

Pasta

- Ravioli al Funghi Selvatici**
Fresh mushroom ravioli served with julienne zucchini, summer squash, and diced tomatoes in a four cheese sauce 14⁹⁵
- Fusilli all'Arrabbiata**
Hot Italian sausage with mushrooms and peas in a spicy tomato sauce Served over fresh fusilli 21⁹⁵
- Fettuccine al Pepe**
Fresh black pepper fettuccine sautéed with mushrooms and prosciutto in a Cognac creamed tomato sauce 21⁹⁵
- Ravioli all'Aragosta**
Fresh lobster ravioli sautéed with baby shrimp, scallops, crabmeat, asparagus tops, roasted red peppers, and scallion tossed in an herb butter and flamed with Sambuca 23⁹⁵
- Linguini alla Vongole**
Linguini sautéed with select baby clams in a garlic and olive oil sauce 21⁹⁵
- Gnocchi**
Fresh potato pasta in a light tomato sauce with smoked mozzarella and fresh basil 19⁹⁵

* Dressing is made with emulsified eggs

Specialità Piatti

Pollo Orvieto

Boneless chicken breasts sautéed with artichoke hearts, mushrooms, red peppers and broccoli in an Orvieto wine sauce 21⁹⁵

Pollo Bona Bacca

Boneless chicken breast layered with prosciutto and fontina cheese with mushrooms and asparagus in a white wine sauce 24⁹⁵

Braciola de Pollo

Chicken breast rolled and stuffed with spinach, prosciutto, and mozzarella in a lemon white wine sauce with mushrooms 24⁹⁵

Vitello alla Cacciatore

Veal rolled and stuffed with prosciutto and mozzarella in a light tomato sauce with peppers, onions, and mushrooms 23⁹⁵

Vitello alla Saltimbocca

Sautéed veal scaloppini topped with prosciutto, mozzarella, and mushrooms in a lemon and white wine sauce with fresh sage 24⁹⁵

Pork Chops

One double cut pork chop pan seared then baked with a Madeira wine sauce with dried plums, apples, dates, and sweet onions – Served over garlic mashed potatoes 24⁹⁵

Salmone alla Griglia

Fresh salmon grilled in a rosemary and Dijon mustard sauce
Served with roasted fennel and endive 23⁹⁵

Side Orders 7

Funghi Selvatici Variety of mushrooms sautéed with fresh rosemary

Asparagi Fresh asparagus spears steamed and topped with fresh parmesan

Spinaci Fresh spinach sautéed in garlic and olive oil

Rapini Fresh Broccoli Rabe sautéed in garlic, olive oil and fresh lemon

Choice of Pasta Spaghetti, linguine, ziti or angel hair

Tossed in garlic & olive oil or tomato and basil sauce

Roasted Garlic Mashed Potatoes

Dinners may not be split and appetizers are not served as entrees.

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy