

# ANTIPASTI-APPETIZERS

## SCAMPI AL DIAVOLA

Succulent large shrimp sauteed in a lightly spicy garlic sauce \$12.95

## PEPPERONI ARROSTI

Sweet fire roasted bell peppers marinated in olive oil & herbs \$9.95

## CALAMARETTI Your choice

Fritti- fried tender crisp, golden brown \$9.95

Affogatti- sauteed in a light tomato sauce \$9.95

## MOZZARELLA FRITTI

Breaded and fried Mozzarella cheese served with a light marinara sauce \$8.95

## PROSCIUTTO E MELONE

Sweet chilled melon and thinly sliced cured Italian ham \$11.95

## FUNGHI TRIFOLATI

Fresh white mushrooms sliced and sauteed in a delicate herb butter \$9.95

## BRUSCHETTA POMODORO E BASILICO

Lightly toasted slices of bread topped with chopped fresh tomatoes and basil \$8.95

## CARCCIOFI FRITTI

Deep fried artichoke hearts served with marinara for dipping \$10.95

## INSALATA CAPRESE

Sliced tomatoes and creamy fresh mozzarella cheese with fresh basil leaves in olive oil and balsamic vinegar \$10.95

## SCAMPI ISABELLA

Juicy large shrimp sauteed in a creamy sweet sherry sauce \$12.95

# INSALATE-SALADS

## INSALATA CESARE

Crisp romaine lettuce tossed in the classic caesar dressing, topped with croutons \$5.95  
Topped with grilled Chicken breast \$11.95

## INSALATA GRIGLIATA MISTA

Grilled vegetables and herb grilled chicken, served over a bed of greens \$12.95

## INSALATA SPINACA

A fresh spinach salad tossed in our own special bacon dressing \$7.95

## INSALATA GAMBERONI GRIGLIATA

Herb grilled shrimp served over a bed of crisp chilled greens with grilled vegetables \$15.95

## INSALATA DEL MARE

An assortment of marinated seafood served over a bed of crisp chilled greens \$12.95

## INSALATA FAGIOLI TOSCANA

Tuscan white bean salad with sweet peppers, celery and onions on a bed of greens \$9.95

# MINESTRE-SOUP

All of our soups are true vegetarian!

## MINISTRONE

A light rendition of a traditional favorite

BOWL

\$4.50

## PASTA E FAGIOLI

Canellini beans and tubettini pasta in a light tomato and garlic broth

BOWL

\$4.50

## ZUPPA DEL GIORNO

Chef's soup of the day

BOWL


\$4.50

We reserve the right to refuse service to anyone • Not responsible for lost or stolen items  
Minimum charge \$9.95 per person

# PASTA PASTA PASTA...

All of our pasta dishes are served with your choice of a crisp garden salad or a bowl of homemade soup of the day and a basket of fresh baked bread, enjoy!

## FETTUCCINE VIVIANA

Fresh spinach with herb grilled chicken breast slices tossed with sundried tomatoes and a splash of pinot grigio wine over fettuccine  \$15.95

## FETTUCCINE ALFREDO

The classic noodles in cream sauce with a touch of butter and lots of parmesan cheese \$13.95

## PENNE CON POLLO

Grilled chicken breast with pancetta, tomatoes, mushrooms, broccoli and black olives over penne \$15.95

## CAPELLINI

Delicate angel hair pasta  
 Pomodoro - in tomato, basil sauce \$11.95  
 Aglio e Olio - in garlic and virgin olive oil \$12.95  
 Checca - with chopped fresh tomatoes, garlic, basil and olive oil \$13.95


## SPAGHETTI BOLOGNESE

The traditional spaghetti and meat sauce \$11.95  
 Vegetarian with Marinara \$11.95  
 Top it with Meatballs, Spicy Italian Sausage or Sautéed Mushrooms (each) \$1.95

## MANICOTTI

Delicate crepes filled with cheeses and fresh spinach baked in balsamella and marinara sauce \$13.95

## LINGUINE ALLA PESCATORA

A seafood delight! Clams, shrimp, calamari and scallops in your choice of marinara, cream sauce or virgin olive oil and garlic sauce  \$18.95


## RAVIOLI

Homemade pasta envelopes stuffed with cheeses and fresh spinach in your choice of meat sauce, tomato sauce, alfredo cream sauce or delicate sage butter \$13.95

## FETTUCCINE NAPOLETANA

Slices of boneless chicken breast sautéed with onions, mushrooms and a julienne of bell peppers in your choice of marinara or cream sauce \$15.95

## LINGUINE PORTOFINO

Succulent shrimp and juicy scallops in creamy tomato sauce with fresh broccoli and mushrooms  \$21.95

## PASTA ANTONIO

Fresh spinach, tomatoes, garlic and boneless chicken breast pieces tossed with virgin olive oil and spices over a bed of pasta \$15.95

## TORTELLINI ALLA ROMANA

Little pasta rings filled with meat, served in a creamy cheese sauce with peas and prosciutto ham \$14.95

## FETTUCCINE PRIMAVERA

Vegetarian specialty with crisp garden vegetables in your choice of marinara or cream sauce served over fettuccine \$14.95


## CANELLONI

Delicate crepes filled with veal and vegetables baked in balsamella and bolognese sauce \$13.95

## LINGUINE ALLA VONGOLE

Clams cooked in your choice of marinara sauce or olive oil and garlic sauce, served over linguine \$16.95

## PASTA MERSINDA

Spicy grilled chicken breast slices tossed with red onions, broccoli florets, roasted sweet peppers and garlic in a light natural sauce of pan juices  \$15.95

## LASAGNA AL FORNO

Your choice of meat filled or "vegetarian" with cheeses and spinach filling \$13.95

## SPAGHETTI MARGHOLINA

Eggplant and mushrooms sautéed in a light spicy marinara sauce, delicious! \$13.95

## GNOCCHI

Homemade potato dumplings in your choice of a creamy pesto sauce or a light marinara sauce with cheese \$13.95

## AI' ORTOLANA

Fresh sweet peas, onions, ham, artichoke hearts and mushrooms in a buttery cream sauce with parmesan cheese over a bed of pasta \$14.95


## MELANZANE ALLA PARMIGIANA

Sliced eggplant baked in marinara sauce, topped with melted cheese, served with fresh vegetables \$13.95

## PENNE AL'ARRABBIATA

Pasta tubes in a light tomato sauce made with hot red peppers. Very hot and spicy! \$11.95

## PASTA GAMBERETTI E NOCI

Shrimp and spinach in a lemon butter sauce with mushrooms and pine nuts, served over penne pasta  \$19.95

## RISSOTTO PORCINI

Arborio rice cooked in the traditional style with porcini mushrooms \$18.95

## FETTUCCINE POLLO CON PESTO

Grilled chicken breast pieces in a creamy pesto sauce with mushrooms, sweet red onions and pine nuts served over fettuccine \$15.95

Split plate service (to share dinner) \$4.95

# ...AND MORE PASTA

## SPAGHETTI CARBONARA

The "coal miner's" pasta, made with pancetta bacon, onions, garlic, eggs and parmesan cheese

\$13.95

## PENNE PESTO E PATATE

Potatoes and white beans tossed with penne pasta in a light oil and garlic pesto sauce with mushrooms and onion

\$13.95

## SPAGHETTI ALLA PUTTANESCA

Pungent kalamata olives with capers, onion and a touch of garlic in a light tomato sauce

\$13.95

## LINGUINE CLAUDIA

Shrimp grilled with sweet roasted peppers, asparagus tips, artichoke hearts, virgin olive oil, a touch of garlic and spices over linguine

\$19.95

## LINGUINE VENETO

Shrimp lover's delight! Tiger shrimp and bay shrimp in the chef's special sauce over linguine

\$19.95

## SALSICCIA CAMPANIOLA

Sliced sausage and a julienne of sweet peppers with onions and mushrooms in a marinara sauce served over pasta

\$13.95

# COMBINAZIONE-COMBINATION PLATES

## ALLA ROMINA

Fettuccine alfredo, ravioli in tomato basil sauce and gnocchi in pesto sauce

\$15.95

## POR PABLO

Cannelloni, ravioli in meat sauce and gnocchi in pesto sauce

\$15.95

## EL PASTA MISTA

Manicotti cannelloni and fettuccine alfredo

\$15.95

## IL VEGETARIANA

Vegetarian lasagna, ravioli in cream sauce and sauteed vegetables

\$15.95

## ALLA GABRIELA

Manicotti, ravioli in tomato basil sauce and sauteed vegetables

\$15.95

## AL PASQUAL

Spaghetti in meat sauce, tortellini in romana sauce and sauteed vegetables

\$15.95

# ENTREES

All of our entrees start with your choice of a garden salad or a bowl of homemade soup of the day and are accompanied by sauteed fresh vegetables and Italian style herb roasted potatoes or a portion of pasta pomodoro as well as a basket of fresh baked bread.

# PESCE-SEAFOOD

## TROTA ALLA GRIGLIA

Boneless filet of rainbow trout roasted with fresh rosemary and a hint of garlic

\$15.95

## CONCHIGLIE ALLA GRIGLIA

Juicy scallops sauteed in a garlic and butter sauce

\$24.95

## SCAMPI AL DIAVOLA

Tender large shrimp sauteed in a spicy garlic sauce

\$21.95

## CALAMARI AI CAPPERI

Tender squid steak sauteed in a delicate caper butter sauce with a touch of lemon

\$15.95

## PESCE DEL GIORNO

Please ask your server for fresh daily selection



P/V

# CARNE-STEAK-PORK

## ENTRECOTE PEPE VERDE

New York steak topped with creamy cognac and green peppercorn sauce

\$19.95

## MANFREDDO

Medallions of pork loin seared with a touch of herbs and spices

\$15.95

## FILET MIGNON

Traditional thick cut of filet mignon, cooked to order smothered with fresh sauteed mushrooms

\$22.95

## MIGNONET AL VINO ROSSO

Medallions of filet mignon cooked in a red wine and mushroom sauce

\$22.95

A 18% automatic gratuity is added on all groups of 8 or more

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## VITELLO-VEAL

### VITELLO DAMA BIANCA

Veal scallopine cooked in a light brandy and cream sauce with fresh mushrooms \$18.95

### COTTOLETTA ALLA PARMIGIANA

Breaded veal cutlet baked in marinara sauce and topped with melted cheese \$19.95

### SCALLOPINE AL MARSALA

Tender veal medallions sauteed in a sweet marsala wine and mushroom sauce \$18.95

### VITELLO PICATTA LIMON

Tender veal sauteed in a tangy lemon butter sauce with capers \$18.95

### VITELLO SALTIMBOCA

Tender veal scallopine layered with sliced prosciutto ham and fresh sage in white wine sauce \$19.95

### SCALLOPINE CON PEPE VERDE

Tender veal in a cream sauce with green peppercorns \$18.95

### SCALLOPINE ALLA SICILIANA

Veal medallions cooked in a robust tomato sauce with onions and mushrooms \$18.95

### SCALLOPINE MILANESE

Breaded veal scallopine pan fried to a golden brown, served with lemon wedges \$18.95

### VITELLO PORCINI

Tender veal scallopine sauteed in a creamy fresh porcini mushroom sauce \$19.95

### VITELLO FLORENTINA

Tender veal scallopine topped with creamy spinach and cheese, served in white wine sauce \$19.95

### VITELLO SOFIA

Tender veal cutlet topped with ham, cheese and asparagus in a brandy sauce \$19.95

### SCALLOPINE DIJONAISE

Tender veal in a creamy full grain Dijon mustard sauce with cognac and scallions \$18.95

### SCALLOPINE ARANCIA

Tender veal scallopine in a light orange brandy sauce \$18.95

### VITELLO E PEPERONI

Tender veal sauteed with fresh bell peppers and mushrooms in a light marinara wine sauce \$18.95

### VITELLO BERGAMO

Tender veal sauteed with asparagus and mushrooms in creamy tomato wine sauce \$19.95

### VITELLO SARONNO

Veal medallions sauteed in a light Amaretto sauce with toasted almonds \$18.95

## POLLAMI-CHICKEN

### POLLO ALLA CREMA

Boneless, skinless chicken breast sauteed in a light brandy and cream sauce with mushrooms \$15.95

### POLLO MARSALA

Boneless, skinless chicken breast sauteed in a sweet marsala wine and mushroom sauce \$15.95

### POLLO ALLA PICATA LIMON

Boneless, skinless chicken breast sauteed in lemon, butter and caper sauce \$15.95

### POLLO CON CARCIOFI

Boneless, skinless chicken breast sauteed with marinated artichoke hearts and mushrooms in a creamy Chardonnay sauce \$16.95

### POLLO TROPICAL

Boneless, skinless chicken breast sauteed with tropical fruits in a light citrus cream sauce \$15.95

### POLLO ALLA CACCIATORA

Boneless, skinless chicken breast cooked in the chef's own hunter sauce \$15.95

### POLLO AL'ERBA

Boneless, skinless chicken breast roasted with fresh rosemary and a hint of garlic \$15.95

### POLLO ROMA

Boneless, skinless chicken breast stuffed with veal, cheese and ham, served in a brandy cream sauce with mushrooms \$16.95

### POLLO ALBANO

Boneless, skinless chicken breast filled with pine nuts, cheese, ham and mushrooms, lightly breaded and baked. Covered in mushroom, wine and tomato sauce \$16.95

### POLLO VIANETTE

Boneless skinless chicken breast in a creamy sun dried tomato sauce with wild mushrooms \$15.95

### POLLO GIUSEPPE

Boneless, skinless chicken breast sauteed in a delicate sage cream sauce with asparagus, prosciutto ham and mushrooms \$15.95

### POLLO MADIERA

Boneless, skinless chicken breast sauteed in a sweet madiera sauce with mushrooms topped with cheese and grilled asparagus spears \$16.95

### POLLO ALLA MARCHESA

Boneless, skinless chicken breast cooked in a hearty tomato and wine sauce with prosciutto ham and mushrooms \$15.95