

~Antipasti~

~ Freddi ~ Cold ~

Mozzarella Caprese - \$8.95
Homemade Mozzarella, Roast Peppers
Fresh and Sundried Tomatoes

* **Vongole Freddi - \$8.95**
Clam Cocktail

Prosciutto Con Melone - \$9.95
Thinly sliced Prosciutto with
seasonal Melon

* **Carpaccio Di Manzo - \$9.95**
Thinly sliced Raw Filet Mignon,
Arugula, crispy Onions, Pecorino
Romano and Truffle Oil

Gamberi Freddi - \$12.95
Shrimp Cocktail

* **Carpaccio Di Tonno - \$12.95**
Sesame Seed Crusted Ahi Tuna,
Mesclun Greens, Wasabi and Ginger

~Caldo ~ Hot~

Calamari Fritti - \$8.95
Fried Calamari

Vongole Oreganato - \$7.95
Baked Clams

Spiendini Romano - \$6.95
Fried Mozzarella with Parmesan,
Anchovies and Caper Sauce

Calamari in Brodetto - \$8.95
Squid Stewed with Natural Juices

Melanzane Rollatine - \$8.95
Grilled Eggplant with Ricotta,
Parmesan and Tomato Sauce

**Brocolie Di Rabe Con Salsiccia
O Pollo - \$9.95**
Broccoli Rabe with
Sausage or Chicken

~ Zuppe ~ Soup ~

Pasta Fagioli - \$6.50
White Bean Soup

Minestrone - \$6.50
Vegetable Soup

Zuppe Del Giorno - \$6.50
Soup of the Day

~ Insalate ~ Salad ~

Insalate Amici - \$8.95
Seven Lettuce, Fresh Mozzarella, Tomato,
Roasted Pepper and Red Onions

**Carpaccio Di Biete Rosse & Turpinadour
al Gorgonzola - \$8.95**
Turnip and Beet Carpaccio with Gorgonzola
and Walnuts

Insalate Del Giorno - P/A
Salad of the Day

Insalata Gorgonzola - \$8.95
Hearts of Romaine, Tomato,
Red Onion, Gorgonzola, Vinaigrette

Insalate Cesare - \$7.95
Caesar Salad

Insalate Tre-Colori - \$6.95
Arugula, Endive and Red Radicchio

* Consuming undercooked or raw foods can present health hazards

~ Risotti ~ Arborio Rice ~

Risotto Pescatore - \$19.95
Risotto with Mixed Seafood in
a Red or White Sauce

Risotto Primavera Con Zafferano - \$17.95
Vegetable Risotto with Saffron

~ Farinacei ~ Pasta ~

Capelli Di Angelo - \$12.95
Angel Hair Pasta
with fresh Tomato Sauce

Linguine Frutti Di Mare - \$19.95
Linguine with Shrimp, Scallops and
Clams in Marinara Sauce

Spaghetti Con Gamberi E Basilico - \$17.95
Spaghetti with Shrimp and Basil in
Extra Virgin Olive Oil and Garlic

Penne Capricciosi - \$14.95
Portabella Mushrooms, Broccoli, Cherry
Peppers and Artichokes with Garlic and Oil

Linguine Con Vongole - \$15.95
Linguine with White or Red Clam Sauce

Fettuccine Verdi Primavera - \$14.95
Spinach Fettuccine with Farm Fresh
Vegetables

Rigatoni ala Vodka - \$14.95
Rigatoni with Vodka in a
Tomato Cream Sauce with Parmesan
Cheese

Tagliatelle con Porcini - \$17.95
Tagliatelle with Porcini Mushroom Sauce

Pappardelle Rustica - \$15.95
Homemade Broad Pasta with Pancetta,
Onion, Mushroom, Peppers and Peas
in Pink Sauce

Gnocchi Ala Nonna - \$15.95
Homemade Potato Dumpling pasta with
Veal Ragu

Half Orders available as an appetizer

~ Pollo ~ Chicken ~

Pollo Scarpariello - \$16.95
Pieces of Chicken on the bone with
Sausage, Mushrooms, Onion and
Peppers roasted in Garlic Sauce

Pollo Castelli - \$15.95
Boneless Chicken sautéed with Eggplant
Artichokes and strips of Mozzarella

Pollo Portofino - \$15.95
Boneless Chicken baked in Parmesan
Crust with White Wine and
Artichoke Hearts

Pollo Valdostana - \$17.95
Breast of Chicken stuffed with Prosciutto
and Mozzarella in Marsala Wine and
Mushrooms

~Vitello ~ Veal~

Vitello Al Friuli- \$17.95
Veal Scallopini with Shallots,
Sage, and Cognac in light
Cream Sauce with Mushrooms

Vitello Cardinalli - \$17.95
Veal Scaloppini with Peppers,
Mushrooms and Onions in spicy
Tomato Sauce

Castelleta Piacere \$29.95
Grilled Loin Veal Chop
prepared to your liking

Vitello Brunoni \$19.95
Rolled Veal Scallopini with
Mozzarella, Prosciutto and Marsala
Wine and Mushrooms

Castella Amici- \$25.95
Veal Chop pounded thin, Breaded,
pan fried with Fresh
Mozzarella and Mama's special
Tomato Sauce

~ Manzo ~ Meat ~

* **Mignonette Au Poivre \$29.95**
Black Angus Filet Mignon
Blackened with Peppercorns and
Shallots in a light Cream Sauce

* **Bistecche Gorgonzola \$29.95**
Grilled Black Angus Sirloin
with Gorgonzola

* **Bistecche Pizzaiola \$29.95**
Black Angus Sirloin with
Mushrooms, Onion, Cherry Peppers
in spicy Tomato Sauce

* **Agnello Costelleta \$29.95**
Mustard and Herb Crusted Rack of Lamb

~ Pesci ~ Fish ~

Calamari Arabiatta \$17.95
Calamari sautéed in a spicy
Marinara sauce over Linguini

Sogliola Almondine \$19.95
Filet of Sole Almondine

Gamberi Portofino \$22.95
Parmesan Crusted Shrimp
In a Lemon Wine Sauce with
Artichoke Hearts

Salmon alla Senape \$19.95
Atlantic Salmon baked in Dijon
Mustard Sauce

Canestrelli Di Chiggoia \$17.95
Scallops with Wine, Parsley, and
Garlic

Gamberi Scampi \$22.95
Colossal Shrimp, Scampi Style
Over Risotto

Pesci Del Giorno -P/A Market Availability
Fish of the Day, Dover Sole, Branzino, Orada, Ahi Tuna

Dolci~Desserts
Fresh Desserts Baked Daily

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