

Antipasti

Fantasia del Contadino	\$ 9.00
<i>Grilled mixed vegetables with extra virgin olive oil</i>	
Prosciutto di Parma e Melone	\$12.00
<i>Fresh canteloupe melon served with prosciutto</i>	
Mozzarella e Pomodoro	\$ 9.50
<i>Fresh Mozzarella with tomato and basil</i>	
Assortimento di Salumi	\$12.00
<i>Cold cuts – prosciutto, coppa, salami and parmigiano</i>	
Calamari al Guazzetto	\$11.50
<i>Grilled Calmari in tomato sauce, green peas and garlic bread</i>	
Portobello alla Griglia con Arugula	\$10.00
<i>Grilled Portobello over arugula salad</i>	
Carpaccio di Manzo con Parmigiano e Arugola	\$10.00
<i>Thin sliced beef, served cold, with parmigiano and arugula</i>	
Carpaccio di Salmone Affumicato e Finocchio	\$12.00
<i>Smoked salmon with fennel salad</i>	

Insalate

Insalata dei Cesari con Crostini All' Acciuga	\$ 7.50
<i>Crispy romaine lettuce with creamy Caesar dressing, garlic, parmigiano and croutons</i>	
Insalata Mista	\$ 7.00
<i>Mixed Salad</i>	
Insalatina Tricolore con Scaglie di Parmigiano	\$ 8.00
<i>Mixed tri-color salad topped with shavings of parmigiano</i>	
Insalate di Gamberi e Fagioli	\$11.00
<i>Warm beans and shrimps over mixed greens</i>	
Insalatina di Spinaci con Crema di Formaggio, Pomodori e Caprino	\$ 9.50
<i>Spinach salad with creamy cheese dressing, tomatoes, and roasted goat cheese</i>	
Basil Leaf Salad	\$ 9.50
<i>Sauteed Artichokes, pistachio nuts, greens and parmesan cheese</i>	

Le Paste

Capellini alla Caprese	\$12.00
<i>Angel hair with fresh tomatoes, basil and mozzarella cheese</i>	
Linguine Vongole Veraci	\$16.50
<i>Linguine with imported clams – red or white.</i>	
Tagliolini con Gamberi e Arugola	\$15.00
<i>Fresh homemade spaghetti with shrimp, arugula and fresh tomato</i>	
Gnocchi di Patate a Piacere	\$14.00
<i>Potato gnocchi with choice of: Pesto, Tomatoes and Basil, 4 Cheese or Bolognese</i>	
Penne alla Vodka	\$12.00
<i>Penne in a pink vodka sauce</i>	
Fusilli Puttanesca	\$14.50
<i>Fussili pasta in spiced tomato, black olives, capers, herbs and garlic</i>	
Ravioli del Giorno	\$14.00
<i>Homemade ravioli of the day</i>	
Minigonne Melanzane Pomodoro e Mozzarella	\$13.50
<i>Short tube pasta with tomato, eggplant, and fresh mozzarella</i>	
Rigatoni with Broccoli Rapa Pollo alla Griglia e Pomodoro	\$14.00
<i>Broccoli rabe, grilled chicken, sun-dried tomatoes, garlic and oil</i>	
Linguine alla Pescatore	\$17.00
<i>Linguine with seafood</i>	

Zuppe

Minestrone alla Milanese con Riso	\$ 6.50
<i>Vegetable soup with rice</i>	
Pasta e Fagioli	\$ 6.50
<i>Bean soup with pasta</i>	

Le Carni

Battuta di Pollo alle Erbe Aromatiche e Aceto Balsamico	\$17.50
<i>Grilled chicken breast with herbs and balsamic vinegar, endive and mushrooms</i>	
Costolette D' Agnello Grigliate alle Erbe Aromatiche	\$28.00
<i>Grilled domestic baby lamb chops with mixed herbs.</i>	
Milanesine di Vitello con Insalata Tricolore	\$22.00
<i>Breaded veal scaloppine with tricolor salad</i>	
Tagliata di Manzo	\$24.00
<i>Sliced Sirloin steak</i>	
Scaloppina di Vitello al Marsala	\$22.00
<i>Veal Marsala in a wine sauce with mushrooms</i>	
Pollo del Giorno	\$18.00
<i>Special chicken of the day</i>	
Pesce del Giorno	\$Market Price
<i>Fish of the day</i>	

La Pizza

Pizza Vesuvio	\$11.00
<i>Oregano, tomato, mozzarella, anchovies</i>	
Pizza Margherita	\$11.00
<i>Mozzarella, basil and tomato</i>	
Pizza Bianca	\$16.00
<i>Prosciutto, fontina, arugula, fresh tomato</i>	
Pizza Regina	\$14.00
<i>Salmon, goat cheese, onions and tomato</i>	
Pizza Ortolano	\$13.00
<i>Fresh grilled vegetables, goat cheese and sun-dried tomatoes</i>	
Pizza Genovese	\$12.00
<i>Pesto, pignoli, tomato and mozzarella</i>	
Pizza ai Funghi	\$13.50
<i>Wild mushrooms</i>	
Pizza Picante	\$13.00
<i>Spicy sausage</i>	
Pizza Siciliana	\$13.50
<i>Tuna, green olives, capers, and mozzarella</i>	
Pizza 4 Stagioni	\$13.50
<i>Prosciutto, zucchini, mushroom, and calamari</i>	
Foccacia	\$ 7.00