

MENU

Antipasti / Appetizers

Ostriche Fritte	10
fried Blue Point oysters over creamed spinach, garlic and shallots	
Cocktail di Gamberi	10
shrimp cocktail	
Zuppa di Peoci (Cozze)	9
P.E.I. mussels with tomato, garlic and white wine	
Vongole Oreganata	8
little neck clams baked with garlic, herbs and white wine	
Calamari Fritti	8
fried calamari with spicy marinara sauce	
Calamari alla Griglia	8
grilled calamari seasoned with olive oil, garlic, lemon and herbs	
Soufflé di Melanzane	8
eggplant soufflé	

Insalate / Salads

Insalata Epiphany	7
seasonal mixed house salad	
Insalata di Cesare	7
Caesar salad	
Insalata Tre Colori	7
salad with endive, radicchio and arugula	
Insalata Caprese	8
fresh mozzarella, fresh tomato, roasted peppers and basil	
Antipasto all'Italiana	10
prosciutto, salami, artichokes, olives, mushrooms and cheeses	

Primi Piatti / Pastas

Tortellini Epiphany cheese-filled pasta, diced chicken and mushrooms in cognac cream sauce	15
Gnocchi di Barbabietole beet gnocchi with goat cheese sauce and strips of arugula	15
Linguine Neri fresh black linguine with spiced tomato sauce, shrimps and scungilli	18
Capellini Frutta di Mare angel hair pasta with shrimps, clams, calamari and mussels in red sauce	17
Linguine alle Vongole linguine with white or red clam sauce	16
Penne di Grano al Pesto whole wheat pasta with basil, pine nuts, garlic and seasoning	14
Paglia e Fieno green and white fresh pasta with prosciutto, onions, peas, eggs and cream sauce	14
Rigatoni al Filetto di Pomodoro pasta with fresh tomato, onions and basil	13
Penne alla Vodka pasta with vodka and pink cream sauce	13
Gnocchi alla Sorrentina fresh potato pasta with tomato, mozzarella and basil	14
Ravioli al Forno Baked ravioli	15
Parmigiana di Melanzane con Pasta eggplant parmigiana with pasta	15

All pastas are offered as appetizers as well

Secondi Piatti / Main Courses

Pollo / Chicken

Pollo Epiphany	17
chicken with caramelized onions and sweet sausage in a sherry reduction	
Pollo con Castagne	17
chicken sautéed in Madeira wine with chestnuts	
Pollo al Rosmarino	17
chicken breast spiced with rosemary sauce and grilled vegetables	
Pollo Parmigiana con Pasta	16
breaded breast of chicken in tomato sauce and mozzarella	
Pollo Scarpariello	16
chicken in pieces with garlic, lemon, olive oil, roasted peppers and fresh herbs	

Vitello / Veal

Vitello alla Sorrentina	19
sautéed veal topped with eggplant, prosciutto and mozzarella	
Vitello Marsala	19
sautéed, veal with Marsala wine and mushrooms	
Cotolette Milanese alla Capricciosa	18
breaded veal cutlet topped with tomatoes and red onions	
Vitello alla Parmigiana con Pasta	18
breaded veal with tomato sauce and mozzarella	

Ai Ferri / From The Grill

Filet Mignon	27
Rib Eye Steak	26
Veal Chop	26
Braised Short Ribs of Beef	26
in natural jus over creamy polenta	

Pesce / Fish

Sogliola Oreganata	18
filet of sole baked with garlic, herbs and white wine	
Salmone alla Brace	18
grilled salmon with grilled vegetables	
Gamberoni alla Brace	19
grilled shrimp with grilled vegetables	
Gamberi Scampi con Linguine	19
sautéed jumbo shrimp with white wine sauce	
Gamberoni Fra Diavolo con Pasta	19
shrimp in spicy marinara sauce	
Tilapia alla Livornese	18
tilapia in a plum tomato sauce with capers, olives, and onions	

We accept American Express, MasterCard, Visa and Diner's Club