



## *Dinner Menu*

### **Antipasti**

Appetizers

#### **Cold**

<b>Carpaccio di Salmone</b>	14.00
Thinly sliced raw salmon served with chopped red onion capers and lemon	
<b>Prosciutto e Melone</b>	11.00
Slices of prosciutto di Parma over fresh cantaloupe.	
<b>Cocktail di Gamberoni</b>	14.00
jumbo prawns with tangy cocktail sauce, lemon wedges.	
<b>Carpaccio di Bue</b>	13.00
thinly sliced raw beef, arugula, hearts of palm, capers, shaved parmesan, mushrooms, celery and spicy mustard aioli	
<b>Antipasto Misto</b>	12.00
combination of cold cuts, mixed cheese black olives, roasted bell peppers marinated with extra virgin olive oil	
<b>Caprese</b>	12.50
vine ripe tomato, buffalo mozzarella and drizzled with fresh basil and virgin olive oil	

#### **Hot**

<b>Bruschetta</b>	9.00
grilled ciabatta bread, chopped roma tomatoes, basil, extra virgin olive oil and garlic	
<b>La bella Mozzarella</b>	10.00
Mozzarella cheese crispy fried with anchovy topping	
<b>Fritto Misto</b>	14.95
crispy shrimp, scallops, and calamari, Mediterranean dipping sauce	
<b>Calamari alla Luciana</b>	13.00
Sautéed calamari with cheery tomatoes and black olives	
<b>Tortino di Granchio</b>	15.00
Dungeness crab cakes served over baby mix greens and remoulade sauce	
<b>Vongole Saltate</b>	14.00
Clams sautéed with garlic, olive oil served with red or white wine sauce	
<b>Cozze Saltate</b>	13.00
Mussels sautéed with garlic, olive oil served with red or white wine sauce	

## INSALATA

### Salads

<b>Caesar</b>	8.00
whole hearts of romaine, herb croutons, shaved reggiano cheese with traditional Caesar dressing	
<b>Pere e Caprino</b>	8.50
Mixed greens, sliced fresh pear, sun dried tomatoes, shaved reggiano cheese and pear vinegar dressing	
<b>Tre Colori</b>	8.50
watercress, radicchio, endive, pine nuts, currants, slivered oranges, goat cheese, balsamic vinaigrette	
<b>Spinaci</b>	8.00
fresh baby spinach, crisp pancetta, mushrooms, pine nuts, caramelized onions and mustard vinaigrette	
<b>Pomodori</b>	9.00
sliced beefsteak tomatoes with cucumbers, sliced avocados, aged balsamic and shaved Parmesan cheese	
<b>Insalta di Gamberetti</b>	15.00
Jumbo shrimp marinated in extra virgin olive oil, fresh herbs and sun dried tomatoes over watercress tossed with balsamic vinegar and cucumber	
<b>Bresaola Insalta</b>	11.00
Arugula salad wrapped with cold-cut meat, lemon, olive oil and parmesan cheese	

## ZUPPA

### Soups

<b>Soup of the Day</b>	8.50
<b>Minestrone</b>	8.50
fresh vegetables and pasta soup	
<b>Pasta e Fagioli</b>	8.50
Canellini bean soup, served with diced pasta	

## RISOTTO

### Arborio Rice

<b>Risotto Pescatore</b>	24.00
Arborio rice with shrimp, scallops, mussels, clams and fresh fish	
<b>Risotto Ai Funghi Misti</b>	17.50
Arborio rice, shallots, parsley, wild mushrooms, Parmesan cheese and truffle oil	

## SEAFOOD PASTA

<b>Lobster Ravioli</b>	25.95
Fresh ravioli pasta stuffed with lobster meat in a white or red cream sauce	
<b>Cioppino</b>	24.95
spaghetti pasta, shrimp, scallops, mussels and baby clams, sautéed with white wine in a traditional tomato sauce	
<b>Penne Con Salmone Fresco</b>	20.00
tube shaped pasta served with fresh salmon, roasted bell peppers, sautéed in a white wine and a touch of cream	
<b>Linguine alle Vongole Veraci</b>	18.00
thin pasta, baby clams, olive oil, garlic and parsley, in a white wine sauce	
<b>Pappardelle trio Frutti di mare</b>	23.00
Fresh pappardelle pasta with clams, mussels & shrimp, served with red sauce	
<b>Linguine al Granchio</b>	28.00
Linguine pasta with fresh crabmeat, served with white sauce	
<b>Fettuccine Mare e Terra</b>	22.00
Served with shrimps, scallops, mushrooms with a white, brandy cream sauce	

## MEAT PASTA

<b>Rigatoni Toscano</b>	19.50
rigatoni pasta served with chunks of filet mignon, sage, red wine porcini mushrooms and shallots in a light tomato sauce	
<b>Canelloni Rossini</b>	18.95
fresh homemade pasta rolled and stuffed with ground veal, spinach, ricotta cheese, topped with a delicate pink creamy sauce	
<b>Tagliolini Verdi</b>	17.50
Green fettuccine pasta with chicken, mushrooms, green onions and peas in a pink sauce	
<b>Tortelloni Bolognese</b>	16.95
tortelloni stuffed with cheese, served with meat sauce	
<b>Lasagna della Nonna</b>	16.00
Italian meat lasagna with red sauce	
<b>Pappardelle con Salsiccia</b>	16.50
Long pasta, Italian sausage, served with pepper, tomato and black olives	

## VEGETERIAN PASTA

<b>Ravioli di Formaggio e Spinaci</b>	16.00
spinach and cheese ravioli with porcini mushroom cream sauce	
<b>Portobello Mushroom Ravioli</b>	17.00
Served with red tomato sauce	
<b>Gnocchi di Patate Gratinata</b>	17.50
baked potato dumplings and mozzarella cheese, with tomato, or pesto sauce	
<b>Spaghettoni alla Puttanesca</b>	16.50
thin spaghetti, olive oil, garlic, tomato, capers, black olives, and parsley	

# SECONDI PIATTI

## Entrees

### PESCE

(Fish & Seafood)

All fish served with organic vegetables and roasted potatoes

<b>Salmone con Asparagi</b>	26.00
Pan sautéed salmon with asparagus in a brandy cream sauce	
<b>Salmone alla Griglia</b>	26.00
Grilled salmon served with fresh lemon, butter sauce, and herbs	
<b>Cernia alla Livornese</b>	28.00
Sautéed fresh grouper with tomato, onion, and black olives	
<b>Cernia al Limone</b>	28.00
Charbroiled fresh grouper served with garlic, parsley, and white wine	
<b>Halibut</b>	30.00
Oven-backed halibut crusted with herb bread crumbs	
<b>Scampi alla Chianti</b>	28.00
Jumbo scampi sautéed with mushrooms, garlic, tomato and white wine	

### POLLO

(Chicken)

All chicken served with organic vegetables and roasted potatoes

<b>Pollo al Marsala</b>	24.00
Chicken with Marsala wine and mushrooms	
<b>Pollo Parmigiana</b>	22.00
Breast of chicken sautéed in sherry tomato, topped with mozzarella cheese	
<b>Pollo Chianti</b>	24.00
Sautéed chicken breast, garnished with mushrooms and fresh artichoke and zucchini	
<b>Pollo Piccata</b>	24.00
Chicken breast sautéed with lemon sauce and capers	

### Steaks & Chops

<b>Costata Fiorentina</b>	30.00
16 oz. grilled prime bone-in rib-eye, served with Barolo wine brown sauce, roasted potatoes, and vegetables	
<b>Filetto di Manzo</b>	32.00
Filet of beef with three mushroom demi-glace and Cognac sauce, mashed potatoes and vegetables	
<b>Filetto di Manzo al Gorgonzola</b>	32.00
Filet of beef with gorgonzola cheese sauce. Served with side of linguini pasta	
<b>Abbacchio al Forno</b>	31.00
Rack of lamb baked with, a demi-glace Madera sauce and herbs, served with asparagus and roasted potatoes	
<b>Capretto alla Chianti</b>	31.00
Rack of lamb with raspberry brandy sauce, served with asparagus and mashed potatoes	

# SECONDI PIATTI

## Entrees

### VITELLO

(Veal)

<b>Ossobuco</b>	MP
Veal shank braised in wine, vegetables, tomato on a bed of saffron risotto	
<b>Vitello al Marsala</b>	26.00
Veal scaloppine sautéed in Marsala wine and fresh mushrooms, served with spinach and roasted potatoes	
<b>Saltimbocca</b>	26.00
Veal medallions topped with Parma ham, fontina cheese, sage and butter demi-glace sauce. Served with seasonal vegetables and roasted potatoes	
<b>Scaloppine di Vitello Piccata</b>	26.00
Veal scaloppine sautéed in virgin olive oil, capers, white wine and fresh lemon juice served with spinach and roasted potatoes	
<b>Vitello Parmigiana</b>	26.00
Veal prepared with tomato sherry and topped with mozzarella cheese Served with seasonal vegetables and roasted potatoes	

### Specialità dello Chef

(Chef's specialty)

Chef's selection of seasonal fresh fish, meats and poultry

(ask your server)

### Pasticceria

Pastry

<b>Gelato</b>	7.00
Italian ice cream	
<b>Fresh Berries</b>	9.00
mixed berries with cold zabaglione cream	
<b>Tiramisú</b>	8.00
ladyfingers dipped in espresso coffee and Italian liqueur, layered with mascarpone cheese and dusted with cocoa powder	
<b>Cannoli</b>	8.00
stuffed with ricotta cheese and pistachios	
<b>Crème Brulée</b>	9.00
garnished with fresh fruits	
<b>A selection of house-made pastries from the tray</b>	8.00
(ask your server for selections)	
<b>Sorbet</b>	8.00
(Ask your server for selections)	

*Prepared by Executive Chef Gennaro De Liso*