

# *ANTIPASTI E PRIMI*

## *Mista*

*Spring mixed lettuce, carrot carpaccio, fresh tomatoes and parmiggiano shavings in a Balsamic Vinaigrette.*

*\$6*

## *Autunno*

*Baby arugula, endive, fuji apple, peppered walnuts and fresh mozzarella in a sherry vinaigrette.*

*\$9*

## *Insalata Alla Romana*

*Hearts of romaine lettuce with anchovy, capers, garlic dressing and goat cheese.*

*\$9*

## *Scampi*

*Butterflied Ecuadorian shrimp over spinach in a lemon, garlic and mustard sauce.*

*\$12*

## *Cozze Fra Diavolo*

*Steamed Prince Edward Island mussels in a white wine, garlic and fresh tomato sauce with chili pepper and grilled foccacia.*

*\$16*

## *Calamari*

*Golden fried squid with spicy and sweet tomato sauce.*

*\$12*

## *Agnolotti*

*Butternut filled half moon ravioli with sage brown butter and fresh ovolini.*

*\$13*

## *Portobello*

*Parmiggiano breaded Portobello mushroom in a light veal jus finished with fresh basil.*

*\$12*

# PASTA E RISOTTO

## *Penne Con Salsiccia*

*Light tomato and basil sauce with sausage and mushrooms, finished with toasted fennel seeds.*

*\$12/16*

## *Rigatoni Bolognese*

*Braised shredded veal and pork shank in a marrow sauce with orange, lemon and mascarpone.*

*\$14/18*

## *Pappardelle Vodka*

*Spicy tomato cream vodka sauce with peas, prosciutto and parmigiano.*

*\$12/16*

## *Capellini Con Pomodoro*

*Angel hair pasta in San Marzano tomato sauce and basil.*

*\$10/14*

## *Risotto Di Mare*

*Seafood combo with risotto in a garlic-cognac and tomato infusion.*

*\$14/18*

## *Raviolo D'Imola*

*Soft egg yolk ravioli with ricotta and spinach, topped with truffle butter.*

*\$11*

# ZUPPE

## *Fagioli*

*Tuscan cannellini and red bean soup with prosciutto, parmigiano and bow tie pasta.*

*\$8*

## *Minestrone*

*Beef, cabbage, fennel, zucchini and carrots in a tomato consomme.*

*\$8*

## *PESCE*

### *Salmone Pignoli*

*Pan seared wild Atlantic Salmon crusted with pine nuts over asparagus in a white wine, lemon and fresh tomato jus.*

*\$21*

### *Dentice Rosemarina*

*Red snapper in a rosemary and garlic sauce over a medley of seasonal vegetables.*

*\$23*

### *Pesce Spada*

*Grilled swordfish topped with arugula, fennel and parmiggiano.*

*\$26*

### *Zuppe Di Pesce*

*Brazilian lobster tail, salmon, snapper, shrimp, clams, scallops and slow cooked calamari in a cognac-tomato and garlic sauce.*

*\$37*

### *Capesante*

*Diver sea scallops in a champagne and mustard sauce.*

*\$26*

# CARNE

## *Pollo Scarpiello*

*Braised morsels of organic chicken with Italian fennel sausage, fresh herbs in a white wine sauce with a hint of anchovy over savoy cabbage.*

\$18

## *Pollo Pescatore*

*Chicken breast stuffed with shrimp, mozzarella, parmiggiano and romano cheese, sautéed with fresh plum tomatoes, sun dried tomatoes in a light pizzaiola sauce.*

\$21

## *Maiale Saltimbocca*

*Pork scaloppine topped with prosciutto and mozzarella in a light sherry wine sauce with fresh sage.*

\$21

## *Vitello Limone*

*Veal scaloppine in a white wine-citrus sauce.*

\$20

## *Costoletta Valdostano*

*Veal chop stuffed with fontina and mozzarella, in a sage Marsala sauce with artichokes.*

\$37

## *Bistecca Giambotta*

*Filet mignon of beef in a sherry wine sauce with cherry peppers, mushrooms and potatoes.*

\$31

## *Bistecca Sangiovese*

*Filet mignon in a Sangiovese wine and gorgonzola sauce with creamed spinach and cheese mashed potatoes.*

\$31

## PIZZAS

<i>Size</i>	<i>Sm (10)"</i>	<i>Med (14)"</i>	<i>Lg(16)"</i>
<i>Cheese Pizza</i>	<i>8</i>	<i>11</i>	<i>14</i>
<i>Additional Toppings</i>	<i>1</i>	<i>1</i>	<i>1.50</i>

*Toppings: Pepperoni, Italian Sausage, Ham, Ground Beef, Chicken, Prosciutto, Tomato, Green Pepper, Onion, Minced Garlic, Spinach, Black Olives, Mushroom, Pineapple, Arugula, Extra Cheese, Feta, Ricotta, Mozzarella Di Bufala, and Fontina.*

*Stromboli 8 Filled with fresh mozzarella and your choice of three toppings.*

*Additional toppings 1*

*Calzone 8 Filled with fresh mozzarella and ricotta cheese.*

*Additional toppings 1*

## CLASSIC PIZZAS

<i>Bianca</i> <i>Fresh mozzarella, ricotta, garlic, oregano, fresh basil, and olive oil</i>	<i>12/15/19</i>
<i>Margherita</i> <i>Tomatoes, mozzarella di bufala, and olive oil</i>	<i>11/13/17</i>
<i>Veggie</i> <i>Onion, mushroom, green pepper, black olives, and tomato</i>	<i>11/13/17</i>
<i>Works</i> <i>Pepperoni, sausage, mushrooms, onion, green pepper, and black olives</i>	<i>12/14/18</i>
<i>Lasagna</i> <i>Ricotta, ham, fresh mozzarella, basil, and parmesan</i>	<i>11/13/17</i>
<i>Quattro</i> <i>Mozzarella, fontina, parmiggiano, mozzarella di bufala, and olive oil</i>	<i>12/14/18</i>
<i>Meat Lover's</i> <i>Pepperoni, sausage, ham, and ground beef</i>	<i>11/13/17</i>
<i>Greek</i> <i>Feta cheese, tomatoes, and black olives</i>	<i>11/13/17</i>
<i>Prosciutto</i> <i>Mozzarella, prosciutto, arugula, olive oil, and parmiggiano</i>	<i>11/13/17</i>
<i>Hawaiian</i> <i>Ham, pineapple, and parmiggiano</i>	<i>11/13/17</i>

## *SPECIALTY PIZZAS (Med 14")*

<i><b>Pesto</b></i>	<i>Authentic pesto, arugula, mozzarella, pine nuts, and Parmesan reggiano</i>	20
<i><b>Gorgonzola</b></i>	<i>Gorgonzola and pear</i>	20
<i><b>Margherita Rustic</b></i>	<i>Oven-roasted pomodorini, mozzarella di bufala, Cherry tomato, garlic, and olive oil infusion</i>	20
<i><b>Barbecue Chicken</b></i>	<i>Chicken in barbecue sauce, fresh tomato, and red onion</i>	20
<i><b>Gamberoni e Carciofi</b></i>	<i>Shrimp, artichokes, San Marzano tomato, and mozzarella</i>	20

## **DOLCI**

### ***Tiramisu***

*Traditional Italian blend of ladyfingers, espresso, Amaretto, marscarpone with shaved dark chocolate*

*\$7*

### ***Zabaione***

*Whisked egg yolks, marsala wine, and sugar served with fresh berries*

*\$7*

### ***Chocolate Mousse***

*Light, fluffy whipped dark chocolate served martini style*

*\$7*

### ***Crème Brulee***

*Chilled vanilla bean custard topped with caramelized sugar*

*\$7*

### ***Cheesecake Italico***

*Chef Carlos' recipe of ricotta and marscarpone baked into a perfect cheesecake*

*\$8*

### ***Double Chocolate Torte***

*A decadent blend of rich dark chocolates topped with dark chocolate icing*

*\$8*

### ***Fromaggio***

*Chef's choice of fresh seasonal fruits and cheeses served with truffle honey*

*\$10*