

ANTIPASTI

ANTIPASTO MILANESE _____ 13 Mixed grilled vegetables, prosciutto, tomato & mozzarella	COZZE TOSCANA _____ 13 Mussels in a red sauce.
SHRIMP COCKTAIL _____ 16 Cold gulf shrimp with cocktail sauce.	CALAMARETTI FRITTI _____ 14 Fried calamari.
CLAMS POSILLIPO _____ 14 Little neck clams in a white or red sauce.	CLAMS OREGANATA _____ 14 Whole clams with seasoned bread crumbs.
INSALATA DI FRUTTA DI MARE _____ 16 Scungilli, polpo, & shrimp with extra virgin olive oil & lemon.	CLAMS CASINO _____ 14 Baked little neck clams with bacon, roasted peppers and capers.
CAPRESE _____ 14 Fresh mozzarella with tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic glaze.	HOT ANTIPASTO _____ 16 Shrimp, clams, mushrooms and eggplant rollatini in a light Marinara sauce.
SPEDINO ALLA ROMANA _____ 13 Slice of bread with mozzarella & basil in a caper and anchovie sauce.	

ZUPPE

PASTA FAGIOLI _____ 10 Pasta and bean soup.	TORTELLINI IN BRODO _____ 10 Meat tortellini with chicken broth.
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INSALATE

INSALATA MISTA _____ 13 Mixed greens with house vinaigrette dressing	INSALATA DI CESARE _____ 13 Traditional Caesar salad.
INSALATA DI ENDIVE _____ 13 Endive & radicchio with walnuts, gorgonzola cheese in an olive oil & balsamic vinegar dressing.	INSALATA DI BARBABIETOLE _____ 14 RED AND GOLDEN BEETS, VINE TOMATOES AND RED ONIONS TOPPED WITH GOAT CHEESE, EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE
INSALATA TUTTABELLA _____ 14 BOSTON AND MIXED GREEN LETTUCE WITH PEAR, BLEU CHEESE AND VIDALIA ONION IN A WALNUT VINAIGRETTE DRESSING	

PASTE

\$13 FOR HALF ORDER OF PASTA

GNOCCHI ALLA SORRENTINA _____ 23 Fresh potato dumplings in a light tomato sauce and fresh ricotta.	LINGUINE ALLE VONGOLE _____ 24 Linguine with clams in a white or red sauce.
RAVIOLI AL POMODORO _____ 23 Cheese ravioli in a fresh tomato sauce.	LINGUINE CON GAMBERI _____ 24 Linguine with shrimp in a light red sauce.
TAGLIOLINI ALLA VLLA _____ 25 Tagliolini with shrimp, cherry tomatoes, crab meat in a lobster reduction sauce.	LINGUINE FRUTTA DI MARE _____ 32 Linguine with clams, mussels, shrimp and lobster tail in a light marinara sauce.
CAVATELLI CON CIMA DI RABE _____ 23 Broccoli rabe, cannelloni bean, sausage, olive oil and garlic.	RIGATONI AL SUGO _____ 23 Short rigatoni served in a meat sauce.
RIGATONI FILETTO DI POMODORO _____ 23 Rigatoni with prosciutto, onions and fresh tomato sauce.	RIGATONI SICILIANA _____ 23 Short rigatoni with eggplant in a fresh tomato sauce & mozzarella.
FETTUCINE CON FUNGHI E PISELLI _____ 23 Fettucine with mushrooms, green peas in a light cream sauce.	PENNE ALLA VODKA _____ 23 Penne in a tomato sauce with a touch of cream, basil and scallions.
FETTUCINE WITH SALMON _____ 24 Fettucine with salmon and asparagus in a cognac sauce.	BUCATINI AL AMATRICIANA _____ 23 Fat spaghetti with bacon, onion and tomato sauce.
CAPELLINI PRIMAVERA _____ 23 Fine spaghetti with vegetables, garlic and extra virgin olive oil.	EGGPLANT PARMIGIANA _____ 23 Eggplant with tomato sauce parmigiano cheese & mozzarella.

POLLO

POLLO MARTINI _____ **24**
Chicken breast lightly breaded with parmigiano and Bread crumbs in a lemon and white wine sauce.

POLLO RUSTICO BALSAMICO _____ **24**
Chicken with sausage, peppers, mushrooms and onion in a balsamic sauce.

POLLO MARSALA _____ **24**
Chicken breast sautéed with mushrooms in a Marsala wine sauce.

POLLO SCARPARELLO _____ **24**
Chicken with sausage and artichoke in a garlic, lemon white wine sauce.

POLLO PARMIGIANA _____ **24**
Breaded chicken cutlet with tomato sauce and mozzarella.

POLLO ALLA CAPRICCIOSA _____ **24**
Chicken breast lightly breaded topped with arugula and diced tomatoes.

VITELLO

VITELLO CAPRICCIOSA _____ **28**
Veal lightly breaded topped with arugula and diced tomatoes.

VITELLO SALTIMBOCCA _____ **28**
Veal scaloppini with prosciutto on a bed of spinach sautéed with white wine and fresh herbs.

VITELLO PARMIGIANA _____ **28**
Breaded veal cutlet with tomato sauce and mozzarella.

VITELLO MARTINI _____ **28**
Veal lightly breaded with parmigiano and breadcrumbs in a lemon and white wine sauce.

VITELLO SORRENTINO _____ **28**
Veal with prosciutto, eggplant & mozzarella in a light red sauce.

VITELLO MARSALA _____ **28**
Veal scaloppini with mushrooms in a Marsala sauce.

PESCE

CIOPPINO _____ **32**
Half Lobster, clams, shrimp, calamari, scungilli in a Marinara or Fra Diavolo sauce.

SHRIMP SCAMPI _____ **32**
Jumbo shrimp served with risotto in a white wine garlic sauce.

SHRIMP MARINARA _____ **32**
Jumbo shrimp in a light marinara sauce.

PESCE DEL GIORNO
M/P

D'ALLA GRIGLIA

FILET MIGNON _____ **42**
Topped with mushrooms.

PORTERHOUSE FOR ONE OR TWO _____ **55 / 110**

BONE-IN RIB EYE STEAK _____ **48**

SHELL STEAK CONTADINA _____ **38**
WITH SLICED POTATOES, ONIONS AND HOT OR SWEET PEPPERS.

BERKSHIRE LOIN PORK CHOP _____ **28**
With potatoes, onions, hot or sweet peppers.

ROASTED RACK OF LAMB _____ **42**

BROILED VEAL CHOP _____ **42**

ADD ON

CHICKEN _____ **12**

SHRIMP _____ **4 A PIECE**

LOBSTER TAIL _____ **16 A PIECE**

CONTORNI

CHOICE OF

ASPARAGUS, STRING BEANS, SPINACH, _____ **10**
BROCCOLI RABE, MIXED MUSHROOMS

POTATO FRITTI _____ **9**
ROASTED POTATOES, FRENCH FRIES, ROUND FRIES