

👑 ANTIPASTO

Gamberi Cocktail. Jumbo Shrimp served with Cocktail sauce.	\$16	Calamari Fritto Con Pomodoro. Fried Squid Rings with Fresh Tomato sauce.	\$13
Mozzarella Di Bufala Con Prosciutto E Peperoni. Buffalo Mozzarella with Prosciutto, Grilled Peppers, Tomatoes, Olive Oil & Basil.	\$14	Zuppa Di Cozze. Fresh Mussels with Olive Oil, Garlic, Tomato, in Red, White Wine Sauce.	\$12
Polenta Alla Griglia. Grilled Polenta with Sautéed Mushrooms and Truffle Oil.	\$12	Vongole Oreganata. Little Neck Clams Baked with Bread Crumbs.	\$13
Polpettine Di Casa. Homemade Beef MeatBalls in Pomodoro Sauce.	\$10	Gamberi Noce Di Coco. Pan Fried Coconut Shrimp in an orange sauce over Fresh Mixed Lettuce.	\$13

👑 Zuppe

Pasta E Fagioli. Pasta and Beans Soup.	\$9	Minestrone. Vegetables Soup	\$9
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👑 Insalate

Insalate Tricolore. Arugula, Endive, Radicchio, Lemon Dressing & Ricotta Salata Cheese.	\$10	Insalate Di Bietole con Caprino. Red Beet Salad with Goat Cheese, Orange, Arugula and Balsamic Vinaigrette Dressing.	\$12
Insalate Cesare. Romaine Caesar Salad with Croutons & Shaved Parmesan Cheese.	\$9	Insalata Mista Di Mele E Noci. Green Salad with Apples, Caramelized Walnuts, in a Honey Mustard Dressing and Topped with Shaved Parmagian Cheese.	\$12

👑 Pasta

Garganelli Alla Norma. Hand Rolled Pasta with Eggplant, Tomato, Basil Pesto & Fior Di Latte Mozzarella.	\$20	Spaghetti con Polpettine. Spaghetti with Meatballs in Fresh Marinara Sauce.	\$18
Paglia E Fieno. "Straw & Hay" Egg & Spinach Flat Pasta with Prosciutto, Mushrooms, Cream Sauce & Basil.	\$19	Penne Alla Norgie. Penne Pasta sautéed with Fresh Salmon and Green Peas in a Light Pink Sauce.	\$22
Gnocchi E Pesto. Homemade Gnocchi with Gorgonzola Cheese, Walnuts and Pesto sauce.	\$19	Linguini Ai Frutti Di Mare. Linguini with Shrimp, Calamari, Clams, Mussels In Basil & Light Tomato sauce.	\$28
Fettuccini Bolognese. Homemade Fettuccini served with Meat Sauce.	\$20	Linguini Ale Vongole. Linguini with Clams, White Wine, Garlic & Oil.	\$23
Lasagna Di Casa. Homemade Meat Lasagna with Béchamel, Tomato sauce and Mozzarella.	\$19	Ravioli Aragosta. Homemade Lobster Ravioli served in a light Vodka Sauce.	\$21
Cavatelli Con Rapini E Salsiccia. Homemade Cavatelli with Broccoli Rabe, Sausage and Garlic and Oil Sauce.	\$20	Risotto Con Funghi. Risotto with Porcine Mushrooms and Truffle Oil.	\$22

👑 Pollo

Galletto Alla Griglia Con Rapini. \$22
Grill Cornish Hen under a Brick Italian Style over Broccoli Rabe.

Pollo Ai Funghi E Salsa di Prosecco. \$22
Chicken Breast Sautéed Shiitake Mushrooms White Prosecco, Raisins & Fresh Apples.

Pollo Scarpariello. \$22
Pieces of Chicken on The Bone with White Wine, Olive Oil, Garlic, Lemon, and Fresh Herbs.

Pollo Alla Parmigiana. \$21
Breast of Chicken Lightly Breaded, Pan Fried and topped with Mozzarella in a Marinara Sauce over Linguini.

Pollo Martini. \$22
Chicken Breast Coated with Parmesan Cheese, sautéed with Dry Vermouth, and Lemon Sauce.

Pollo Capriccioso. \$23
Tender Chicken Cutlet Lightly Breaded, Pan Fried, Topped with Mixed Salad, fresh Tomatoes and Red Onions.

👑 Pesce

Gamberi Alla Marinara. \$26
Jumbo Shrimp in a Marinara sauce served over Linguini.

Gamberi Alla Scampi con Risotto. \$26
Jumbo Shrimp in a White Wine and Garlic Sauce with over Saffron Risotto.

Salmon Con Salsa Di Vermouth. \$25
Pan-Roasted Salmon Sautéed with Capers, Dry Vermouth. and Mustard Sauce.

Filetto Di Sogliole Alla Francese. \$23
Filet of Sole Dipped in an Egg Batter sautéed with Butter, Lemon and White Wine.

Branzino. \$32
Whole Branzino Oven Roasted over Spinach.

👑 Secondi

👑 Carne

Vitello Ai Porcini Con Salsa E Cognac. \$26
Veal Scallopini with Sautéed Porcini Mushrooms and Cognac sauce.

Vitello Rustico. \$26
Veal Scallopini Sautéed with Hearts of Artichokes, Sausage and Red Wine Sauce.

Vitello Sorentino. \$26
Veal Scaloppini topped with Prosciutto, Eggplant & Fontina Cheese.

Vitello Alla Parmagiana. \$26
Breaded Veal Cutlet topped with Mozzarella and Tomato Sauce, served with Linguini.

Bistecca Alla Griglia Con Salsa Di Barolo. \$30
Grill New York Strip Steak with dry Red Wine, and Fresh Herbs.

👑 Verdure

Broccoli Rabe All Aglio E Olio. \$10
Sautéed Broccoli Rabe with Garlic & Olive Oil.

Spinaci All 'Aglio E Olio. \$8
Sautéed Spinach with Olive Oil & Garlic.

Broccoli All'Aglio E Olio. \$8
Sautéed Broccoli with Olive Oil & Garlic.

If You would like a Specific dish that's not in our menu, we would be happy to prepare it for you, if time permits it.

Please advice your Server if you have any food Allergies.