

## Antipasti

### Caprese

FRESH BUFFALO MOZZARELLA, SLICED TOMATO AND BASIL

### Vongole Casino

BAKED CLAMS ON THE HALF SHELL WITH CASINO BUTTER AND SMOKED BACON

### Prosciutto e Melone

SLICED PROSCIUTTO WITH MELON AND BERRIES

### Scampi Oreganata

BREADED SHRIMP WITH LEMON, GARLIC AND WHITE WINE

### Vongole Oreganata

BAKED CLAMS ON THE HALF SHELL WITH BREAD CRUMBS, LEMON, GARLIC AND WHITE WINE

### Calamari Fritti

LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

### Carpaccio

THINLY SLICED TUSCAN-STYLE BEEF WITH ARUGULA, OLIVE OIL, LEMON AND A SPICY DIJON MUSTARD SAUCE

## Insalate

### Caesar 15.00\*

TRADITIONAL CAESAR SALAD

### Spinaci 14.50

CLASSIC SPINACH SALAD WITH BACON AND MUSHROOMS

### Rucola 14.50

BABY ARUGULA WITH OLIVE OIL AND FRESH LEMON; TOPPED WITH SHAVED AGED PARMESAN CHEESE

### Indivisa 13.00

FRESH ENDIVE WITH LEMON AND OLIVE OIL

## Zuppe

### Stracciatella alla Fiorentina 12.50

CHICKEN BROTH, PARMESAN CHEESE, SPINACH AND EGGS

### Tortellini in Brodo 12.50

MEAT TORTELLINI IN CHICKEN BROTH

### Zuppa Ortolana 12.50

MINISTRONE SOUP

## Paste

GLUTEN FREE PASTA AVAILABLE

### Spaghettoni alla Carbonara

PANCETTA, ONIONS AND PARMESAN CHEESE

### Rigatoni alla Bolognese

BRAISED VEAL AND BEEF IN A RICH TOMATO SAUCE

### Fettuccine Alfredo

CLASSIC ALFREDO SAUCE WITH A TOUCH OF BLACK TRUFFLE; FINISHED WITH SWEET PEAS

### Tortellini alla Panna

MEAT TORTELLINI IN A CREAM SAUCE WITH A TOUCH OF BLACK TRUFFLE; FINISHED WITH SWEET PEAS

### Spaghettoni alle Vongole

BABY CLAMS, OLIVE OIL AND GARLIC IN A SPICY BROTH

### Penne Rigate

MARINARA SAUCE; TOPPED WITH RICOTTA CHEESE

### Manicotti

HOMEMADE PASTA FILLED WITH SPINACH, RICOTTA AND MASCARPONE; TOPPED WITH BECHAMEL AND TOMATO SAUCE

### Capellini all' Arrabbiata

SPICY MARINARA SAUCE WITH GARLIC AND BASIL

### Bucatini all' Amatriciana

PANCETTA, ONIONS, RED WINE AND ROMANO CHEESE IN A FULL-BODIED TOMATO SAUCE

### Capellini Il Mulino

WILD MUSHROOMS, PANCETTA AND SWEET PEAS IN A VODKA CREAM AND BLACK TRUFFLE SAUCE

## Contorni

### Sautéed Spinach and Garlic

### Sautéed Peas with Onions and Pancetta

### Fried Zucchini

### Broccoli Rabe

### Steamed Broccoli

### Sautéed Asparagus

### Sautéed Mushrooms, Onions and Cherry Peppers

### Rosemary Potatoes

### Escarole

### Escarole and Fagioli

## Vitello

### Piccata di Vitello al Limone 34.00

VEAL SAUTÉED IN A WHITE WINE LEMON SAUCE

### Vitello alla Zingara 34.00

SPICY VEAL SAUTÉED IN WHITE WINE, TOMATO, CAPERS AND WILD MUSHROOMS

### Ossobuco 58.00

VEAL SHANK ROASTED IN A RED WINE AND PORCINI MUSHROOM SAUCE; WITH SAFFRON RISOTTO

### Scaloppine Capriccio 34.00

VEAL SAUTÉED IN WHITE WINE WITH PROSCIUTTO, FONTINA CHEESE AND MUSHROOMS

### Uccelletti alla Fiorentina 34.00

VEAL ROLLATINE WITH MUSHROOMS, MOZZARELLA AND PROSCIUTTO IN A WHITE WINE CREAM SAUCE

### Cotoletta alla Parmigiana 45.00

POUNDED, BREADED VEAL CHOP; TOPPED WITH MARINARA AND IMPORTED CHEESE

### Saltimbocca 34.00

VEAL SAUTÉED WITH SAGE AND PROSCIUTTO

### Vitello Encrusto 34.00

VEAL SAUTÉED WITH LEMON AND WHITE WINE IN A PARMIGIANA CRUST

### Scaloppine alla Pizzaiola 34.00

VEAL SAUTÉED WITH TOMATO, MUSHROOM AND PEPPER

### Scaloppine al Marsala 34.00

VEAL SAUTÉED WITH MUSHROOM AND MARSALA WINE

## Pollo

### Piccata di Pollo al Limone 31.00

CHICKEN BREAST SAUTÉED IN A WHITE WINE LEMON SAUCE WITH SWEET PEAS AND PROSCIUTTO

### Pollo alla Parmigiana 38.00

POUNDED, BREADED EUROPEAN CHICKEN BREAST; TOPPED WITH IMPORTED CHEESES AND MARINARA SAUCE

### Pollo alla Scarpariello 33.00

MORSELS OF CHICKEN SAUTÉED WITH GARLIC, WHITE WINE AND MUSHROOMS

### Pollo Encrusto 35.00

CHICKEN SAUTÉED WITH LEMON AND WHITE WINE IN A PARMIGIANA CRUST

## Risotti

### Frutti di Mare 40.00

ASSORTED SEAFOOD

### Porcini 37.00

ASSORTED WILD MUSHROOMS WITH TOUCH OF BLACK TRUFFLE

### Milanese 31.00

SAFFRON

### Primavera 33.00

SEASONAL VEGETABLES WITH PROSCIUTTO

## Carni

### Filetto di Manzo alla Romana 46.00

12OZ FILET OF BEEF WITH A SPICY CAPER TOMATO SAUCE

### Bistecca alla Griglia 68.00

PRIME AGED NEW YORK STRIP

### Filetto di Manzo alla Fiorentina 46.00

12OZ FILET OF BEEF WITH SHALLOTS, SAGE AND WINE

### Rack of Lamb 78.00 Half Rack 48.00

RACK OF LAMB WITH A DIJON MUSTARD GLAZE, LIGHTLY BREADED IN A BAROLO WINE SAUCE

## Pesci

### Scampi alla Francese 42.00

JUMBO SHRIMP EGG-BATTERED IN A LEMON WHITE WINE SAUCE; WITH RISOTTO

### Scampi alla Romana 42.00

JUMBO SHRIMP SAUTÉED IN A LEMON WHITE WINE SAUCE TOPPED WITH IMPORTED CHEESE; WITH SPINACH

### Vongole alla Posillipo 29.50

CLAMS ON THE HALF SHELL SAUTÉED IN A LIGHT MARINARA SAUCE

### Scampi Oreganata 42.00

JUMBO SHRIMP WITH BREAD CRUMB CRUST SAUTÉED WITH WHITE WINE, LEMON AND GARLIC

### Scampi Fra' Diavolo 44.00

JUMBO SHRIMP SAUTÉED IN A SPICY TOMATO MARINARA SAUCE; GARNISHED WITH CLAMS

Please inform us of any allergies before ordering.

\* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness.