



ANTIPASTI

Beef Carpaccio (Tender raw beef, arugula, lemon dressing, parmesan)	\$9.95	Classica Burrata Italiana Tomato, arugula and marinated artickoke	\$8.95
Prosciutto e Melone (Prosciutto, cantaloupe melon)	\$13.95	Vongole Possilipo Bianque (Sautéed cherry tomato, white wine, garlic and parsley)	\$9.95
Scampi Oreganata (Shrimp, Lemon, paprika, garlic and parsley)	\$19.95	Octopus Carpaccio (Mixed green salad, orange dressing, red onion)	\$17.95
Shrimp Cocktail (Jumbo shrimp, cocktail sauce, lemon)	\$19.95	Vongole Oreganata (Clams, olive oil, lemon sauce, paprika, garlic, parsley)	\$12.95
		Bay Sea Scallops Arrabbiata (Sautéed cherry tomato, white wine, zucchini, garlic)	\$19.95

INSALATE

Insalata Mista Classica (Belgium endive, radicchio, arugula, tomato, lemon and vinegar dressing)	\$10.95	Insalata di Spinaci (Fresh Spinach, tomatoes, bacon, boiled eggs, red onion, red vinegar)	\$11.95
Insalata di Arugula (Parmesan cheese, tomato and lemon dressing)	\$11.95	Caesar Salad	\$11.95

SOUPS

Stracciatella Fiorentina (Egg white, spinach, parmesan cheese, chicken broth)	\$9.95	Pasta e Fagioli (Onion, garlic, guanciale, tomato sauce, pasta, white beans, chicken broth, spinach)	\$9.95
Minestrone (Celery, carrots, onion, pasta, green peas, potato, chicken broth, tomato sauce)	\$9.95		

PASTA

Spaghetti Carbonara (Onion, guanciale, egg yolk, black pepper, parmesan cheese)	\$19.95	Pappardelle Seafood (Garlic, shrimp, calamari, scallops, clams)	\$32.95
Tortellini Panna e Prosciutto (Shallots, prosciutto, parmesan cheese)	\$19.95	Trenette al Pesto (Pasta, garlic, basil, parmesan cheese, nuts, olive oil)	\$19.95
Gnocchi Siracusa (Garlic, anchovies, tomato sauce, basil)	\$19.95	Fettuccine Bolognese (Ground beef and pork, celery, onion, carrots, basil, and tomato sauce)	\$22.95
Linguine al Vongole (Garlic, white wine, clams, parsley)	\$24.95	Bucatini all' Amatriciana (Onion, guanciale, tomato sauce)	\$25.95

RISOTTO

Risotto Porcini (Porcini mushroom, garlic, parsley, parmesan cheese)	\$24.95	Risotto Parmigiana	\$19.95
Risotto Milanese (Shrimp, green peas, saffron, parmesan cheese)	\$24.95	Risotto Primavera (Carrots, green peas, wild mushrooms, zucchini, red pepper, red onion, tomato base)	\$19.95



VITELLO

Scaloppine Marsala (Marsala wine, mushroom sauce)	\$26.95	Scaloppine Piccata al Limone (Lemon, capers, white wine sauce)	\$26.95
Costoletta alla Salvia (16oz. Grilled prime double-cut veal chop, shallots, sage)	\$55.95	Scaloppine Parmigiana (Lightly breaded, topped with mozzarella cheese and tomato sauce)	\$39.95

POLLO

Pollo Milanese (Chicken breast pounded, lightly breaded, served with arugula, tomato and red onion salad)	\$26.95	Pollo Mattia (Chicken breast pounded, egg, flour, parmesan cheese and lemon)	\$26.95
Pollo Parmigiana (Chicken breast pounded, with mozzarella cheese and tomato sauce served with spaghetti pomodoro)	\$29.95	Pollo Scarpariello (Chicken medallions, sausages, mushrooms, white wine and red vinegar)	\$29.95

MANZO

Bistecca alla Griglia (Grilled sirloin steak, black pepper, rosemary, thyme)	\$36.95	Filet Mignon Fiorentina (Grilled Filet Mignon, sage, demi-glace, shallots, mushrooms brandy)	\$44.95
Filet Mignon Flambe` (Brandy, demi-glace, shallots, spinach)	\$44.95		

PESCE

Snapper Livornese (Garlic, anchovies, tomato sauce, capers, black olive)	\$34.95	Scampi Fradiavolo (Cherry peppers, tomato, red pepper flakes, white wine, zucchini)	\$35.95
Salmon Salmorglio (Capers, garlic, olive oil, parsley, onion, oregano with spinach)	\$34.95	Scampi Francese (Flour, lemon, white wine served)	\$35.95
Dover Sole Meuniere	MP	Branzino alla Sale (Mediterranean Sea Bass crusted with Himalayan salt, baked and deboned)	MP

SIDES

Broccoli Rabe	\$9.95	Spinach Sautéed	\$9.95
Add Chicken	\$8.95	Potato Saltate	\$9.95
Add Sausage	\$8.95	Add Shrimp	\$9.95