

## Antipasti

*Caprese* 26.50

FRESH BUFFALO MOZZARELLA, SLICED TOMATO AND BASIL

*Vongole Casino* 18.50

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

*Prosciutto e Melone* 24.50

SLICED PROSCIUTTO WITH MELON AND BERRIES

*Scampi Oreganata* 22.50

BREADED SHRIMP WITH LEMON, GARLIC AND WHITE WINE

*Vongole Oreganata* 18.50

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

*Calamari Fritti* 18.50

LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

*Carpaccio* 27.00

THINLY SLICED TUSCAN-STYLE BEEF WITH ARUGULA, OLIVE OIL, AND LEMON

## Insalate

*Caesar* 15.00\*

TRADITIONAL CAESAR SALAD

*Spinaci* 15.00

CLASSIC SPINACH SALAD WITH BACON AND MUSHROOMS

*Rucola* 15.00

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

*Indivia* 14.00

FRESH ENDIVE WITH LEMON AND OLIVE OIL

## Zuppe

*Stracciatella alla Fiorentina* 13.00

CHICKEN BROTH, PARMESAN CHEESE, SPINACH AND EGGS

*Tortellini in Brodo* 13.00

MEAT TORTELLINI IN CHICKEN BROTH

*Zuppa Ortolana* 13.00

MINISTRONE SOUP

## Paste

GLUTEN-FREE PASTA AVAILABLE

*Spaghetтини alla Carbonara* 29.00

PANCETTA, ONIONS AND PARMESAN CHEESE

*Rigatoni alla Bolognese* 29.00

BRAISED VEAL AND BEEF IN A RICH TOMATO SAUCE

*Fettuccine Alfredo* 29.00

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

*Tortellini alla Panna* 29.00

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

*Spaghetтини alle Vongole* 32.00

CLAMS, OLIVE OIL AND GARLIC IN A SPICY BROTH

*Penne Rigate* 29.00

MARINARA SAUCE TOPPED WITH RICOTTA CHEESE

*Manicotti* 29.00

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

*Capellini all' Arrabbiata* 29.00

SPICY MARINARA SAUCE WITH GARLIC AND BASIL

*Bucatini all' Amatriciana* 29.00

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

*Capellini Il Mulino* 29.00

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

## Contorni

15.00

*Sautéed Spinach and Garlic*

*Sautéed Peas with Onions and Pancetta*

*Fried Zucchini*

*Broccoli Rabe*

*Steamed Broccoli*

*Sautéed Asparagus*

*Sautéed Mushrooms, Onions, Cherry Peppers*

*Rosemary Potatoes*

*Escarole*

*Escarole and Fagioli*

## Vitello

*Piccata di Vitello al Limone* 36.50

VEAL SAUTÉED IN A WHITE WINE LEMON SAUCE

*Scaloppine al Marsala* 36.50

VEAL SAUTÉED WITH MUSHROOM AND MARSALA WINE

*Uccelletti alla Fiorentina* 40.50

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

*Vitello alla Zingara* 36.50

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

*Saltimbocca* 36.50

VEAL SAUTÉED WITH SAGE AND PROSCIUTTO

*Scaloppine alla Pizzaiola* 36.50

VEAL SAUTÉED WITH TOMATO, MUSHROOM AND PEPPER

*Vitello in Crosta* 38.50

VEAL SAUTÉED WITH LEMON AND WHITE WINE IN A PARMIGIANA CRUST

*Scaloppine Capriccio* 36.50

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

*Costoletta alla Parmigiana* 46.00

POUNDED, BREADED VEAL CHOP TOPPED WITH MARINARA AND IMPORTED CHEESE

## Pollo

*Piccata di Pollo al Limone* 34.00

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

*Pollo alla Parmigiana* 38.00

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

*Pollo alla Scarpariello* 35.00

MORSELS OF CHICKEN SAUTÉED WITH GARLIC, WHITE WINE AND MUSHROOMS

*Pollo in Crosta* 38.00

CHICKEN SAUTÉED WITH LEMON AND WHITE WINE IN A PARMIGIANA CRUST

## Risotti

*Frutti di Mare* 42.00

ASSORTED SEAFOOD

*Porcini* 38.00

ASSORTED WILD MUSHROOMS WITH A TOUCH OF BLACK TRUFFLE

*Milanese* 38.00

SAFFRON

*Primavera* 34.00

SEASONAL VEGETABLES

## Carni

*Filetto di Manzo alla Romana* 48.00\*

12 OZ. FILET OF BEEF WITH A SPICY CAPER TOMATO SAUCE

*Filetto di Manzo alla Fiorentina* 48.00\*

12 OZ. FILET OF BEEF WITH SHALLOTS, SAGE AND WINE

*Bistecca alla Griglia* 69.00\*

PRIME AGED NEW YORK STRIP

## Pesci

*Scampi alla Francese* 45.00

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

*Scampi alla Romana* 45.00

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

*Vongole alla Pesillipo* 30.00

CLAMS ON THE HALF SHELL SAUTÉED IN A LIGHT MARINARA SAUCE

*Scampi Oreganata* 45.00

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

*Scampi Fra Diavolo* 48.00

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 the risk of a foodborne illness.