

## Antipasti

**Prosciutto con Barbaforte** - Imported Italian Prosciutto, thinly sliced and topped with freshly grated horseradish. 13~

**Polenta Tartufata** - Our house Polenta broiled with fontina cheese, and finished with aromatic white truffle oil. 13~

## Insalata & Zuppa

**Piatto Misto** - Soup and salad combination consisting of a bowl of our homemade vegetarian Minestrone or Soup of the Day, and our House Salad. (tossed mixed greens with tomatoes, Romano cheese and Blue cheese crumbles and Italian vinaigrette). 13~

**Insalata con Gamberetti alla Griglia** - Mixed greens with grilled prawns & zucchini, sweet peppers and mushrooms.  
Tossed with our honey mustard dressing. 16~

**Insalata del Giorno** - Salad special of the day. 17~

## Panino

*Served with house salad or soup.*

**Riccardo's** - Our signature sandwich! Sliced Mortadella, Capocollo ham, Finocchiona salami, Provolone cheese, mixed greens, tomato, onion and Italian dressing, dusted with Parmigiano Reggiano cheese. Served on a hard-cruste**d** baguette. 15~ \*

**Vegetariano "La Mimma"** - Fresh tomatoes, fresh mozzarella cheese, Arugula oil, onion, mixed greens and Italian Vinaigrette. Served on grilled ciabatta bread. 14~

**Italiano** - The truly authentic Italian hot street sandwich: Thinly sliced imported Prosciutto and fresh mozzarella cheese dressed with olive oil, red wine vinegar and fresh sage. Served warm on ciabatta bread. 14~

**Panino del Giorno** - Sandwich special of the day. 16~

**Pollo** - Grilled chicken breast topped with grilled eggplant, sauteed onion, sweet peppers, mozzarella cheese and fresh Arugula. Served on ciabatta bread. 15~

**Verona** - Our family recipe: Grilled Italian sausage with Marinara sauce and melted mozzarella cheese. Served on a hard-cruste**d** baguette. 14~

**Palio** - Our house made meatballs with Marinara & melted mozzarella cheese. Served on a hard-cruste**d** baguette. 14~

## Pastas Served with house salad or soup. add 2 homemade meatballs or sausages to any Pasta for \$5~

- Pomodoro** - Fresh tomato and basil marinara served on the string pasta of the day. 16~ (Vegetarian)  
Or served on Cheese Ravioli (Fontina, Mozzarella, Ricotta) for an additional 2~
- Ravioli del Giorno** - Ravioli special of the day. 18~
- Puttanesca** - A Classical combination of garlic, anchovy, red chili flake, black olives, and capers tossed in a Marinara sauce with Parmigiano Reggiano and the string pasta of the day. 19~
- Arrabbiata** - Penne pasta tossed with a spicy sauce of Marinara, garlic, olive oil and chili flakes, dusted with parmigiano reggiano cheese. 17~ (Vegetarian)
- Ragu** - Riccardo's traditional Marchese meat sauce (beef, chicken, pork sausage, mortadella, mushrooms, red wine, vegetables and herbs) served on the string noodle of the day. 18~ \*  
Or served on Cheese Ravioli (Fontina, Mozzarella, Ricotta) for an additional 2~
- Pasta del Giorno** - Pasta special of the day. 20~
- Amatriciana** - The string pasta of the day tossed with a sauce of onions, fresh tomatoes, extra virgin olive oil and smoked pancetta. 18~
- Scampi** - Petite shrimp sauteed in olive oil, julienned red onions, garlic, parsley, chopped tomatoes, a pinch of chili flakes and white wine, marinara served on the string pasta of the day. 21~
- Erbe Aromatiche** - Garlic, olive oil, butter, pine nuts, herbs and parmigiano reggiano cheese. 16~  
Or served on Cheese Ravioli (Fontina, Mozzarella, Ricotta) for an additional 2~
- Strozzapreti** - Penne pasta with a cream sauce of fresh cremini mushrooms, black olive, garlic and sun dried tomatoes, dusted with parmigiano reggiano. 19~ (Vegetarian)
- Lasagne delle Marche** - Riccardo's traditional Adriatic style baked lasagna, made with fresh egg pasta, layered with our Ragu, besciamella and fresh grated cheeses. 20~ \*
- Melanzana** - Tuscan style eggplant grilled with extra virgin olive oil then layered and baked with mozzarella, tomato sauce, and fresh grated cheeses. 20~ (Vegetarian)

## Entrees Served with house salad or soup.

- Pollo alla Cacciatora** - Local chicken, grilled, baked "hunter's style" with Marinara, fresh herbs, olives, fennel, garlic and wine; on our house polenta. 22~ (Gluten Free)
- Petti di Pollo alla Marzocchina** - Boneless Local chicken breast baked with a light tomato and white wine sauce, topped with mozzarella cheese and served with pasta and vegetables. 20~
- Polenta e Due Salsiccie** - Our polenta, topped with two grilled house sausages; house vegetables served with a sauce of tomato, sweet peppers and onion. 18~ (Gluten Free)
- Pesci del Giorno** - Fresh fish of the day. 22~