

ANTIPASTI

CARPACCIO DI MANZO

Thin slices of raw beef served with shaved Parmigiano, mixed greens and mustard sauce 7.95

PROSCIUTTO E MOZZARELLA DI BUFALA

Imported water buffalo mozzarella and prosciutto ham with olive oil 7.95

CALAMARI PICCANTI

Calamari stewed in a spicy tomato sauce with peas and garlic croutons 7.95

CROSTINI DEL GIORNO

Wedges of toasted bread with today's topping 6.95

INVOLTINO DI MELANZANE

Grilled eggplant bundles filled with smoked mozzarella and ricotta and tomato sauce 7.95

CAPRESE

Fresh mozzarella and tomatoes with basil and extra virgin olive oil 7.95

INSALATE

INSALATA CAPRICCIOSA

Radicchio, arugula and Belgium endive salad tossed with house dressing 5.95

INSALATA DI LATTUGA ROMANA

Romaine lettuce hearts with warm gorgonzola sauce, croutons and crispy pancetta 6.95

INSALATA DI RUGHETTA E PARMIGIANO

Baby arugula with Parmigiano shavings extra virgin olive oil and lemon dressing 6.95

INSALATA DI SPINACI

Fresh spinach with walnuts, crispy pancetta, gorgonzola cheese and pears with balsamic dressing 6.95

INSALATA DI MARE

Steamed scallops, calamari, shrimp and mussels, marinated with garlic, olive oil and lemon 10.95

LA PASTA

RAVIOLI DI FUNGHI AL PISTACCHIO

Homemade ravioli filled with mushrooms and ricotta served with pistachio-cream sauce 14.95

RAVIOLINI DI MANZO CON LA RIDUZIONE DI VITELLO E VINO ROSSO

Homemade mini ravioli filled with roasted beef served with red wine veal glaze 14.95

TAGLIATELLE MARE E MONTI

Homemade fettuccine with shrimp, bay scallops, mushrooms, peas and tomato sauce 15.95

MALTAGLIATI AL RAGU' DI VITELLO

Homemade wide shape pasta served with veal meat sauce 14.95

BUCATINI CON SALSICCE E CREMA

Homemade hollow thick spaghetti with sausage meat and cream sauce 14.95

PENNE ALLE MELANZANE

Slanted cut pasta with eggplant, melted mozzarella and fresh tomato sauce 12.95

RIGATONI AL POMODORO E CIPOLLA BRUNA

Homemade rigatoni with fresh tomatoes caramelized onions, pecorino cheese and toasted bread crumbs 12.95

SPAGHETTI ALLO SCOGLIO

Thin spaghetti served with mussels, shrimp, scallops and calamari in a tomato sauce 16.95

SECONDI

SELEZIONE DI PESCE ALLA GRIGLIA

Selection of grilled fish served with traditional salmoriglio condiment Mkt

GAMBERI AL LIMONE

Sautéed shrimp with white wine and butter lemon sauce 19.95

MILANESE DI POLLO E RUGHETTA

Breaded free range chicken breast served with baby arugula, Lemon dressing and Parmigiano shavings 18.95

SCALOPPINE ALLA SANDRA

Veal scaloppini with pine nuts, raisins and rosemary in a wine sauce 19.95

SCALOPPINE ALLA BOSCAIOLA

Veal scaloppini with mixed mushroom and veal jus reduction 19.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition