

FOR THE TABLE

BRUSCHETTA
ASSORTED CROSTINI

7

FRIED ZUCCHINI 10
CRISPY FRIED ZUCCHINI CHIPS WITH A TOMATO
DIPPING SAUCE

OSTRICHE
COPP'S ISLAND (CT) OYSTERS ON
HALF SHELL OR LIGHTLY FRIED

3 EACH OR
6 FOR 15

CALAMARI FRITTI 12
GOLDEN FRIED CALAMARI WITH A TOMATO
DIPPING SAUCE

CURED MEATS AND CHEESES

5.50 FOR ONE OR 15 FOR THREE

SALSICCIA CASALINGA

HOME MADE SAUSAGE

BRESAOLA

AIR CURED BEEF

MORTADELLA CON PISTACCHI

ITALIAN HERBED PORK WITH PISTACHIOS

PROSCIUTTO DI PARMA

CACIO DE ROMA

SEMI FIRM EWE'S MILK CHEESE

PECORINO TOSCANO

FIRM SHEEP MILK CHEESE

PARMIGIANO REGGIANO

PARMIGIANO AGED 24 MONTHS

PIAVE

FIRM SLIGHTLY SWEET COWS MILK CHEESE

INSALATE

MISTA DELLA CASA 8

MESCLUN GREENS WITH OUR BALSAMIC VINAIGRETTE

TRICOLORE 9

ENDIVE, RADICCHIO AND ARUGULA WITH OUR BALSAMIC VINAIGRETTE

INSALATA LOLA 9

BABY RED LEAF LETTUCE. CARAMELIZED WALNUTS CRUMBLER GOAT CHEESE SERVED
DIJON HONEY DRESSING

CESAR SALAD 9

ROMAINE, CROUTONS, CHEESE WITH CESAR DRESSING

FRISSE 10

CURLEY ENDIVE WITH SHALLOTS, CRISPY PANCETTA AND WARM CHAMPAGNE VINAIGRETTE

THE COLUMBUS PARK SALAD 16

ARUCOLA, LONG STEM ARTICHOKE, AVOCADO, CHERRY TOMATOS AND GRILLED SHRIMP

ADD SHAVED PARMIGIANO, GORGONZOLA OR WARM GOAT CHEESE 2

ANTIPASTI

PANINO DI MELANZANE E CAPRINO 11

GRILLED EGGPLANT PANINO FILLED WITH WARM GOAT CHEESE AND TOPPED WITH AGED BALSAMIC VINEGAR

CALAMARI ALLA GRIGLIA 12

GRILLED CALAMARI WITH A RED PEPPER VINAIGRETTE

CARPACCIO DI MANZO 12

BEEF CARPACCIO, ARUGULA, SHAVED PARMIGIANO, WHITE TRUFFLE OIL

MOZZARELLA CAPRESE 12

FRESH MOZZARELLA SERVED WITH VINE RIPENED TOMATOES & BASIL

CREPPE AI FUNGHI 12

CREPES FILLED WITH SAUTÉED WILD MUSHROOMS SERVED WITH A TARRAGON BÉCHAMEL SAUCE

TARTAR DI TONNO CON AVOCADO 14

AHI TUNA, LEMON, SESAME OLIVE OIL AVOCADO AND WASABI & SOY SAUCE

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

PASTA

1/2 PORTION AVAILIABLE

MARIA'S HOME MADE PASTA

DRY

CAVATELLI ARUGOLA E FUNGHI 17

WILD ARUGOLA, SHIITAKE & OYSTER MUSHROOMS,
FRESH TOMATO

FETTUCCINE ORTOLANO 17

FRESH MIXED VEGETABLES WHITE WINE BASIL

GNOCCHI AL RAGU DI CARNE 17

POTATO GNOCCHI VEAL TOMATO RAGU

FETTUCCINE SAN GIOVANNI 17

TOSSED WITH SUN-DRIED TOMATOES, SHRIMP,
ANCHOVIES, BLACK OLIVES, CAPERS, GARLIC AND OIL

RAVIOLI DEL GIORNO MP

ASK ABOUT MARIA'S FEATURED RAVIOLI

RIGATONI ALLA VODKA 17

TOSSED WITH PANCETTA, ONIONS FRESH TOMATO,
CREAM AND SPLASH OF VODKA

PENNE AI CARCIOFI 17

ARTICHOKE HEARTS, PANCETTA, WHITE WINE, GARLIC
AND OIL TOPPED WITH GRATED DRIED RICOTTA

PACCHERI AL RAGU BIANCO 17

OVERSIZED RIGATONI PORK & VEAL RAGU WITH WILD
MUSHROOMS & TOUCH OF CREAM

SPAGHETTI CON VONGOLE 17

NEW ZEALAND COCKLE CLAMS, FRESH HERBS, WHITE
WINE AND GARLIC

LINGUINE CON TONNO 17

IMPORTED TUNA CAPERS & FRESH TOMATO

IL PESCE

SALMONE ALL'AQUA PAZZA 19

SALMON BAKED WITH PLUM TOMATOES, BLACK OLIVES, ONIONS AND A SPLASH OF WHITE WINE

TROTA CON CAPERI E LIMONE 19

BONELESS RAINBOW TROUT SAUTÉED WITH CAPER BERRIES, LEMON AND WHITE WINE

SALMONE ALLA GRIGLIA 19

GRILLED FILET OF SALMON

ORATA CON ARANCIA 19

MEDITERRANEAN SEA BREAM CHERRY TOMATOES FRESH ORANGE

LA CARNE

POLLO SCARPARELLO 17

ALL NATURAL BONELESS CHICKEN BREAST SAUTÉED WITH HOT CHERRY PEPPERS AND BALSAMIC VINEGAR

POLLO MARSALA 17

ALL NATURAL BONELESS CHICKEN BREAST SAUTÉED WITH WILD MUSHROOMS MARSALA WINE

POLLO MARGHERITA 18

ALL NATURAL BONELESS CHICKEN BREAST TOPPED WITH PROSCIUTTO TOMATO & MOZZARELLA
BAKED IN A BRANDY CREAM SAUCE

COTOLETTA DI POLLO ALLA CAPRICCIOSA 18

BREADED CHICKEN CUTLET TOPPED WITH GRAPE TOMATOES, ARUGOLA AND FRESH MOZZARELLA

VITELLO SORRENTINO 22

TENDER VEAL TOPPED WITH EGGPLANT, PROSCIUTTO AND MOZZARELLA IN A DELICATE WHITE WINE SAUCE

SIDES

BROCCOLI RABE 8

WILD MUSHROOMS 8

HOT CHERRY PEPPERS 5

SPINACH 8

FAGIOLI E PANCETTA 8

PATATINE AL TARTUFO 8

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