

## **ANTIPASTI**

Classica Burrata Italiana Tomato, arugula and marinated artichoke Vongole Possillipo Bianque	\$12.95
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	\$15.95
Octopus Carpaccio (Mixed green salad, orange dressing, red onion)	\$17.95
Vongole Oreganata (Clams, olive oil, lemon sauce, paprika, garlic, parsley)	\$17.95
Bay Sea Scallops Arrabbiata (Sautéed cherry tomato, white wine, zucchini, garlic)	\$21.95
LATE	
Insalata di Spinaci (Fresh Spinach, tomatoes, bacon, boiled eggs, red	\$13.95
onion, red vinegar)  Caesar Salad	\$12.95
UPS	
Pasta e Fagioli (Onion, garlic, guanciale, tomato sauce, pasta, white	\$12.95
beans, chicken broth, spinach)	
STA	
Pappardelle Seafood (Garlic, shrimp, calamari, scallops, clams)	\$35.95
Trenette Al Pesto (Pasta, garlic, basil, parmesan cheese, nuts, olive oil)	\$20.95
Fettuccine Bolognese (Ground beef and pork, celery, onion, carrots, basil,	\$22.95
Bucatini all' Amatriciana (Onion, guanciale, tomato sauce)	\$25.95
<b>ОТТО</b>	
Risotto Parmigiana	\$19.95
Risotto Primavera (Carrots, green peas, wild mushrooms, zucchini, red pepper, red onion, tomato base)	\$21.95
	(Mixed green salad, orange dressing, red onion)  Vongole Oreganata (Clams, olive oil, lemon sauce, paprika, garlic, parsley)  Bay Sea Scallops Arrabbiata (Sautéed cherry tomato, white wine, zucchini, garlic)  LATE  Insalata di Spinaci (Fresh Spinach, tomatoes, bacon, boiled eggs, red onion, red vinegar)  Caesar Salad  UPS  Pasta e Fagioli (Onion, garlic, guanciale, tomato sauce, pasta, white beans, chicken broth, spinach)  STA  Pappardelle Seafood (Garlic, shrimp, calamari, scallops, clams)  Trenette Al Pesto (Pasta, garlic, basil, parmesan cheese, nuts, olive oil)  Fettuccine Bolognese (Ground beef and pork, celery, onion, carrots, basil, and tomato sauce)  Bucatini all' Amatriciana (Onion, guanciale, tomato sauce)  DTTO  Risotto Parmigiana  Risotto Primavera (Carrots, green peas, wild mushrooms, zucchini, red penper, red onion, tomato base)



## **VITELLO**

Scaloppine Marsala (Marsala wine, mushroom sauce)	\$35.95	Scaloppine Piccata al Limone (Lemon, capers, white wine sauce)	\$35.95
Costoletta Alla Salvia (16oz. Grilled prime double-cut veal chop, shallots, sage)	\$65.95	Scaloppine Parmigiana (Lightly breaded, topped with mozzarella cheese and tomato sauce)	\$44.95
	POL	LO	
Pollo Milanese (Chicken breast pounded, lightly breaded, served with	\$28.95	Pollo Mattia (Chicken breast pounded, egg, flour, parmesan cheese	\$32.95
arugula, tomato and red onion salad)  Pollo Parmigiana  (Chicken breast pounded, with mozzarella cheese and tomato sauce served with spaghetti pomodoro)	\$32.95	and lemon)  Pollo Scarpariello  (Chicken medallions, sausages, mushrooms, white wine and red vinegar)	\$32.95
	MAI	VZO	
Bistecca Alla Griglia (Grilled NY strip, black pepper, rosemary, thyme)	\$53.95	Filet Mignon Fiorentina (Grilled Filet Mignon, sage, demi-glace, shallots, mushrooms brandy)	\$59.95
Filet Mignon Flambe` (Brandy, demi-glace, shallots, spinach)	\$59.95		
	PES	SCE	
Snapper Livornese Garlic, anchovies, tomato sauce, capers, black olive)	\$39.95	Scampi Fra Diavolo (Cherry peppers, tomato, red pepper flakes, white	\$37.95
Salmon Salmorglio (Capers, garlic, olive oil, parsley, onion, oregano with spinach)	\$39.95	wine, zucchini)  Scampi Francese (Flour, lemon, white wine served)	\$37.95
Dover Sole Meuniere	MP	Branzino Alla Sale	MP
		(Mediterranean Sea Bass crusted with Himalayan salt, baked and deboned)	
	SID	DES	
Broccoli Rabe	\$9.95	Spinach Sauteed	\$9.95
Add Chicken	\$8.95	Potato Saltate	\$9.95
Add Sausage	\$8.95	Add Shrimp	\$9.95