

GLI ANTIPASTI

Antipasto Collina* (for two) 19.95	Clams Casino* 13.50
Fresh Raw Oysters* MP	Baked Oysters Collina* 12.50
Shrimp Cocktail* 16.95	Mussels alla Marinara* 13.50
Broccoli Rabe and Sausage* 13.95	Fried Calamari* 13.95
Mozzarella Rustica* 12.95 Parma prosciutto, roasted peppers	Calamari Arabbiata* 13.95 Sauteed in a spicy red sauce
Grilled Octopus* 17.95 Served over Cannelini beans	Eggplant Rolatini* 12.95 Spinach, prosciutto, mozzarella
Mozzarella in Carozza* 12.95 Fried with capers, anchovies and light marinara	
Minestrone* 8.50	Minestra del Giorno* 9.50

LE INSALATE

Hearts of Lettuce Gorgonzola* 8.50	Insalata Mista 7.50
Insalata Collina 9.50	Insalata Cesare* 9.50
Beet Salad* 13.95 Goat Cheese, arugula, balsamic	

LE PASTE

Appetizer portions and gluten-free pasta available

Spaghetti Bolognese* 19.95	Gnocchi Bolognese* 21.95
Fettucine Alfredo* 18.95 Add chicken \$5 Shrimp for \$7	Rigatoni Amatriciana* 21.95 Pancetta, onions, and tomatoes
Linguine con Vongole* 22.95 Served in red or white clam sauce	Mezzelune Napoli* 22.95 Stuffed with chicken, veal and cheese
Tortellini alla Tre P* 21.95 Peas, prosciutto, panna	Assagini di Pasta* 24.95 Chef's choice of assorted pasta
Fettucine Primavera* 21.95 Medly of vegetables in olive oil and garlic	Penne alla Vodka* 21.95 Tomatoes, cream and prosciutto
Spaghetti Carbonara* 22.95 Traditional dish with pancetta and egg	Risotto ai Frutti di Mare* 24.95 Calamari, clams, mussels, and shrimp
Gnocchi Gorgonzola* 20.95	

Our chef will try to prepare your favorite dish upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness

SPECIALITA' DI PESCE

Shrimp Provencal* 29.95
Shrimp served in white wine, lemon, garlic
and an aurora sauce with rice

Linguine con Pesce* 29.95
Crabmeat, shrimp and clams in a
white wine sauce

Gamberi alla Livornese* 31.95
Shrimp and scallops in a marinara

Zuppa di Pesce* 39.95
Lobster, shrimp, scallops, clams
and calamari in a light marinara

Aragosta Fra'Diavolo* 39.95
Lobster and shrimp in a spicy marinara
Order it over pasta for an extra \$3.00

Pesci Freschi del Giorno* MP
Fresh fish of the day served grilled

CARNI

Cornish Hen "Mattone"* 25.95
Grilled under a brick

Pollo Cacciatore* 21.95
Served with peppers and mushrooms

Pollo Collina* 22.95
Topped with asparagus, prosciutto
and fontina in a tomato cream sauce

Pollo alla Marsala* 20.95
Sautéed with Marsala wine and
mushrooms

Pollo Parmigiana* 20.95
Classic chicken parmesan

Chicken Paillard* 20.95
Grilled with peppers, and onions

Scaloppine alla Collina* 29.95
Veal francese with asparagus, crab,
and mozzarella in an aurora sauce

Scaloppine alla Marsala* 25.95
Veal medallions sautéed with
Marsala wine and mushrooms

Saltimbocca alla Romana* 29.95
Veal medallions with prosciutto, sage,
and white wine

Eggplant Parmesan* 19.95
Baked with cheese and tomato

Veal Royale* 32.95
Sautéed with shrimp, scallops and crab

Piccata al Limone* 24.95
Veal medallions in a white wine lemon sauce

Vitello alla Sorrentina* 26.95
Francese style topped with eggplant,
mozzarella and a light aurora sauce

Cotoletta Parmigiana* 24.95
Classic veal parmesan

Veal Milanese* 24.95
Veal breaded and pan-fried with arugula salad
OR served a la Holstein with a fried egg

Ossobuco alla Milanese* 34.95
Veal shank in a tomato sauce served
with rice pilaf

Nodino alla Griglia* MP
Double grilled veal chop

Filetto al Brandy* 36.95
8 oz. Filet Mignon in a brandy mushroom sauce

CONTORNI

Side of Pasta Marinara 5.50
Funghi alla Griglia 8.50

Pastry Cart* 8.00
Espresso 3.50 Double 5.00
Natural or Sparkling Water 7.50

Spinach 8.50
Broccoli Rabe 8.50

Tartufo* 8.50
Cappuccino* 5.00
American Coffee or Tea 3.00