

Antipasti

BRUSCHETTA

Crostini with diced tomatoes, grilled eggplant, garlic, basil, goat cheese and a basil pesto drizzle (3 pieces) 6.95
extra piece 1.50

CAPRESE

Tomato slices, fresh mozzarella, basil, extra virgin olive oil and balsamic reduction drizzle (3 pieces) 6.95 extra piece 1.95

TONNO ROSSO

Ahi tuna wrapped in a spice infused mixed nut crust. Seared and served rare with a fire roasted pepper sauce 9.95

CARPACCIO

Thin sliced, raw filet mignon topped with arugula, shaved parmigiano, lemon, and extra virgin olive oil 7.95

CALAMARI

Fried, crispy calamari with marinara dipping sauce 8.95

ANTIPASTO

Prosciutto, salame, parmigiano, gorgonzola, pears, sliced tomato, marinated artichokes & olives, fire roasted peppers, and caponata 11.95

POLENTA

Italian cornmeal cake with a gorgonzola mushroom cream sauce 7.95

CAPONATA

A Sicilian specialty. Eggplant, celery, capers, red & white onions, black & green olives, and bell peppers. Served chilled in a sweet, salty, & sour marinara sauce with crostini 6.95

Insalate

MISTA

Mixed greens, shaved carrot, grape tomatoes & raspberry vinaigrette 4.95

CESARE

Romaine, Caesar dressing, croutons & parmigiano cheese 5.95

SPINACH E PERA

Spinach, sliced pear, walnuts, gorgonzola & raspberry vinaigrette 7.95

ARUGULA

Arugula, grape tomatoes, shaved parmigiano & balsamic vinaigrette 6.95

PORTOBELLO

Mixed greens, grilled & chilled Portobello mushrooms, goat cheese, and balsamic vinaigrette 6.95

Pasta

Risotto

FUNGHI

Saffron risotto with a cremini, button & porcini mushroom cream sauce 15.95

GAMBERI

Saffron risotto with tiger shrimp & peas in a white wine, garlic-lemon sauce 17.95

PAELLA SICILIANA

Saffron risotto, sausage, clams, mussels, tiger shrimp, calamari, & fish in a saffron brodo 20.95

CAPPELLINI POMODORO

Fresh tomato and marinara sauce 11.95
Add chicken 14.95 Add shrimp 15.95

RIGATONI SALSICCIA

Spicy tomato sauce, spicy sausage, fire roasted peppers, sun-dried tomatoes, chopped tomatoes 14.95

RAVIOLI SALMONE

Atlantic salmon, vodka cream sauce, lumpfish caviar 16.95

FETTUCCINE BOLOGNESE

Traditional Bolognese meat sauce: ground beef, aromatic vegetables, red wine, and a touch of marinara sauce 13.95

LINGUINE NETTUNO

Clams, mussels, tiger shrimp, calamari, chopped fish in a light tomato and seafood brodo 20.95

SPAGHETTI CARBONARA

Panchetta, cream sauce, egg yolk 14.95

PENNE BROCCOLI E POLLO

Smoked chicken breast, broccoli, sun-dried tomatoes, white cream sauce 15.95

RAVIOLI MARGHERITE

Goat cheese, ricotta & organic spinach, pink sauce 14.95

RIGATONI PUTTANESCA

Spicy tomato sauce, olives, capers, chopped anchovies, chopped tomatoes 13.95

PENNE MASCARPONE

Mascarpone cream cheese sauce, pancetta, sun-dried tomatoes 14.95

GNOCCHI GORGONZOLA

Potato dumplings, gorgonzola cream sauce, smoked chicken breast, chopped tomato 15.95

FETTUCCINE FUNGHI

Cremini, button, and porcini mushroom cream sauce 13.95

LOBSTER RAVIOLI

Ground lobster, shallots, garlic, bread crumbs, vodka-pink sauce 18.95

LINGUINE VONGOLE

Shelled clams, baby clams, extra virgin olive oil, white wine garlic sauce with a pinch of chili flakes 16.95

Secondi Piatti

MELENZANE PARMIGIANA*

Layers of breaded and fried eggplant, mozzarella cheese, marinara sauce 15.95

POLLO VALDOSTANA*

Sautéed chicken breast, mushroom sauce, mozzarella cheese 16.95

POLLO EMPOLESE*

Sautéed chicken breast, artichokes, cherry tomatoes, garlic, white wine, lemon sauce 16.95

SALMONE GRIGLIA*

Fresh Atlantic salmon filet, grilled, served on a bed of sautéed spinach 17.95

VITELLO SCALLOPINE*

Marsala (Marsala wine, mushroom cream sauce OR Picatta (Artichokes, capers, garlic, white wine, lemon sauce) 17.95

House Specialty (when available)

OSSO BUCO MILANESE

A slow-cooked, braised veal shank with carrots, celery, onions, Porcini mushrooms, red wine and veal stock served over saffron risotto 27.95

PRIMAVERA

Breaded and fried chicken breast, arugula, sliced red onions, diced fresh mozzarella, diced fresh tomatoes, extra virgin olive oil, balsamic vinegar 17.95

TAGLIATA

Grilled and sliced twelve ounce N.Y. steak, sautéed spinach, oven-roasted potatoes, topped with a balsamic reduction sauce 20.95

FILET MIGNON AL GORGONZOLA*

Grilled eight ounce filet mignon, gorgonzola cream sauce 24.95

CIOPPINO

Italian fish stew: clams, mussels, tiger shrimp, calamari, chopped fish in a tomato and seafood brodo 21.95

VITELLO SALTIMBOCCA*

Veal medallions with a layer of fresh sage, prosciutto, and mozzarella. Marsala wine cream sauce 18.95

STUFFED SALMONE*

Fresh Atlantic salmon filet stuffed with crab meat; cherry tomatoes, garlic, white wine, lemon sauce 20.95

If there is something you want, but don't see, please let us know. We will do all we can to accommodate you. We can make many American-Italian specialties. Sorry, no meatballs or pizza.

NOTICE

Your food may be cooked to order, consuming raw or undercooked: Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

- Please advise your waiter, before ordering, if separate checks are needed
- We reserve the right to charge 18% gratuity to parties of six(6) and larger
 - Sorry, no personal checks
- Major credit cards accepted with minimum purchase of \$10
 - Corking fee \$15
- We reserve the right to refuse service to anyone

* Entrees come with fresh sautéed vegetables and oven-roasted potatoes, for an extra \$3 you may order a side of pasta with marinara, cream, or oil-garlic.

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