<table>
<thead>
<tr>
<th>Minestrone</th>
<th>Vegetable soup $9.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup of the Day</td>
<td>Please ask your server about today's available soups $9.95</td>
</tr>
<tr>
<td>Antipasti</td>
<td>(Appetizers)</td>
</tr>
<tr>
<td>Caprese</td>
<td>Fresh homemade Mozzarella, Vine-Ripened Beefsteak Organic Tomato, onions topped with chef special pesto sauce and organic red and green peppers Olive Oil $12.95</td>
</tr>
<tr>
<td>Bruchetta Pomodori</td>
<td>Fresh organic chopped tomatoes, onions, basil with extra virgin olive oil, herbs, balsamic vinaigrette topped grated mozzarella cheese served over homemade crostini $11.95</td>
</tr>
<tr>
<td>Involtini di Melanzane</td>
<td>Thinly Sliced, Baked, Breaded Eggplant, stuffed with Ricotta and Parmigiano topped with Pomodoro Sauce $13.95</td>
</tr>
<tr>
<td>Frittura di Calamari / Fried Calamari</td>
<td>Golden Fried Calamari served with Light Spicy Tomato Sauce $14.95</td>
</tr>
<tr>
<td>Impepata di Cozze / Mussels</td>
<td>Our Daily Mussels in an organic tomato sauce or selected white wine sauce $13.95</td>
</tr>
<tr>
<td>Tempura di Zucchine e Carota / Fried Zucchinis and Carrots</td>
<td>Thinly Sliced Golden Fried Zucchini &amp; carrots served with Fresh Garlic Yoghurt Dip $13.95</td>
</tr>
<tr>
<td>Tagliere Misti / Cold Antipasti</td>
<td>Selection of Italian imported Meats, Artichoke, Olives, Grana Padano Cheese 14.95</td>
</tr>
<tr>
<td>Insalata</td>
<td>(Salads)</td>
</tr>
<tr>
<td>Insalata Mista / Mista Salad</td>
<td>Organic Mixed Greens, Romaine Lettuce, Olives, Carrots, Tomatoes, Herbs in House Italian Dressing $12.95</td>
</tr>
<tr>
<td>Insalata di Rucola / Aragula Salad</td>
<td>Baby Arugula, Endive, sliced Parmesan Cheese, Tomatoes with Homemade Balsamic Honey Vinaigrette Dressing $13.95</td>
</tr>
<tr>
<td>Insalata Greca / Greek Salad</td>
<td>Organic Greens, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Onions, Herbs in Extra Virgin Olive Oil &amp; Red Wine Vinegar $13.95</td>
</tr>
<tr>
<td>Insalata Bellini</td>
<td>Organic Red Lettuce Leaf, Romaine Lettuce and Grated Mozzarella, Organic Tomatoes, Artichoke, Olives, Carrots, Roasted Peppers and Anchovies in House Italian Dressing $14.95</td>
</tr>
<tr>
<td>Insalata Cesare / Cesare Salad</td>
<td>Romaine Lettuce, Shaved Parmigiano Cheese, Seasoned Croutons in Homemade Caesar Dressing $12.95</td>
</tr>
<tr>
<td>Any salad can be served with</td>
<td>Grilled chicken breast $5, shrimp $6 or feta cheese or Mozzarella $3</td>
</tr>
<tr>
<td>Contorno</td>
<td>(Side Dishes)</td>
</tr>
<tr>
<td>Vegetali Bolliti</td>
<td>Mixed Vegetable $8.95</td>
</tr>
<tr>
<td>Patae Fritte</td>
<td>French Fries $8.95</td>
</tr>
<tr>
<td>Polpette Al Pomodoro</td>
<td>Meatballs $10.95</td>
</tr>
<tr>
<td>Spinaci All’ Aglio o Bolliti</td>
<td>Saute or Steamed Spinach $8.95</td>
</tr>
<tr>
<td>Broccoli All’ Aglio o Bolliti</td>
<td>Saute or Steamed Broccoli $8.95</td>
</tr>
<tr>
<td>Plain Pasta with olive oil or butter</td>
<td>$10.95</td>
</tr>
</tbody>
</table>

Please inform your server if a person in your party has a food allergy.
Pollo Alla Parmigiana / Chicken Parmigiana
Oven-Baked Breaded cutlets of chicken topped with homemade mozzarella cheese and finished atop Spaghetti pasta with fresh tomato sauce $20.95

Melanzane Alla Parmigiana / Eggplant Parmigiana
Traditional layered eggplant deep fried and oven-baked with our homemade mozzarella cheese and tomato sauce served over spaghetti $18.95

Pollo Marsala / Chicken Marsala
Oven-Baked chicken breast sauteed in mushroom, Parmigiana Cheese and touch of creamy marsala sauce served with penne $20.95

Pollo Piccata / Chicken Picatta
Cutlets of chicken sauteed in extra virgin olive oil, white wine, garlic, capers and lemon with capellini $20.95

Vitello Parmigiana / Veal Parmigiana
Oven-Baked Veal topped with homemade mozzarella cheese and finished atop Spaghetti pasta with fresh tomato sauce $21.95

Pollo Piccata / Veal Piccata
Veal sauteed in extra virgin olive oil, white wine, garlic, capers and lemon served with capellini $22.95

Vitello Francese / Veal Francese
Veal dipped in egg with extra virgin olive oil, lemon and white wine sauce with rigatoni $22.95

Vitello Marsala / Veal Marsala
Oven-Baked Veal sauteed in mushroom, Parmigiana Cheese and touch of creamy marsala sauce served with penne $22.95

Gamberi Alla Parmigiana / Shrimps Parmigiana
Breaded shrimps in a tomato sauce, parmigiana topped with homemade mozzarella served with linguine $21.95

Grilled Salmon
Grilled Salmon with season vegetables and salad $23.95

Filet Mignon
9oz tenderloin with vegetable and french fries $28.95

Grilled Whole Stripped Bass
Grilled whole stripped bass served with vegetables and salad $28.95

20% Gratuity will be added to parties of 6 or more
Rigatoni al Pomodoro
Classic Napolitan organic tomato sauce, basil with fresh garlic and olive oil $17.95

Fusilli Al Pesto
Chef’s Special Pesto sauce with Basil, Garlic, Parmigiano, Olive Oil & Heavy Cream $18.95

Spaghetti al Pollo Alla Cacciatora
Spaghetti with Peppers, Onions, Mushrooms, White Wine, Sliced Chicken Breast in a light tomato sauce $17.95

Rigatoni Alla Bolognese
Homemade Zesty Meat Sauce $18.95

Linguine Aglio e Olio
Garlic, Sundried Tomato, Broccoli $17.95

Linguine Primavera
Selected Fresh Garden Vegetables, Sun Dried Tomatoes, Garlic & Extra Virgin Olive Oil $18.95

Penne Alla Vodka
A Distinctive Tomato Sauce made with Vodka and Heavy Cream $17.95
- Add Pancetta $3

Fettuccine All’Alfredo con Pollo
Fettuccine with Sliced Chicken Breast and Creamy Alfredo Sauce $18.95

Spaghetti E Polpette / Meatballs
Homemade Meatballs in our Delicious Marinara Sauce $18.95

Ravioli di Ricotta / Cheese Ravioli
Homemade Cheese with Fresh Tomato or Pink Sauce $17.95
- Add Chicken $5 - Add Shrimps $8 - Add Mozzarella $4 - Extra Sauce $3
- Gluten Free Pasta $4

Penne Alla Vodka
A Distinctive Tomato Sauce made with Vodka and Heavy Cream $17.95
- Add Pancetta $3

Fettuccine All’Alfredo con Pollo
Fettuccine with Sliced Chicken Breast and Creamy Alfredo Sauce $18.95

Spaghetti E Polpette / Meatballs
Homemade Meatballs in our Delicious Marinara Sauce $18.95

Ravioli di Aragosta / Lobster Ravioli
Homemade Lobster Ravioli with Fresh Tomato Basil Sauce or Pink Sauce $18.95
- Add Chicken $5 - Add Shrimps $8 - Add Mozzarella $4 - Extra Sauce $3
- Gluten Free Pasta $4

Gnocchi Alla Sorrentina
Homemade Potato Dumpling served with Tomato Sauce & Mozzarella $17.95
- Add Chicken $5 - Add Shrimps $8 - Add Mozzarella $4 - Extra Sauce $3
- Gluten Free Pasta $4

Ravioli di Spinachi / Spinach Ravioli
Homemade Spinach Ravioli with Fresh Tomato or Pink Sauce $17.95
- Add Chicken $5 - Add Shrimps $8 - Add Mozzarella $4 - Extra Sauce $3
- Gluten Free Pasta $4

Pasta Ripiena
( Ravioli )
Dolci
(Desserts)

Tiramisu
Dipped in coffee, layered with a whipped mixture of egg yolks and mascarpone, and flavored with liquor and cocoa $9.95

Cannoli
Small deep-fried pastry tubes filled with sweetened ricotta cheese $9.95

Chocolate Souffle
Warm Belgian chocolate soufflé cake with triple-thick hot fudge. $9.95

Italian Cheese Cake
Homemade rich and creamy cheesecake, sweet dough crust, topped with caramelized brown sugar $9.95

Apple Tart
Shorty pastry base filled with sliced apples and glaze, decorated with a lattice of short pastry strips $9.95

Bevande
(Beverages)

Coffee or Tea ................................................. $2.5
Espresso ....................................................... $4
Double Espresso .......................................... $6
Cappuccino ................................................... $6
Sodas ............................................................. $2.5
Juice ............................................................... $3
Pellegrino (small) ............................................. $4
Pellegrino (large) ............................................ $6
Bottle Water (large) ....................................... $5