

ANTIPASTI E INSALATA

MISTA ITALIANA 7.75

Assorted baby field greens lightly dressed in house made balsamic

TRICOLORE 8.75

Baby arugula, radicchio and Belgium endive with our house made balsamic dressing

CAESAR 9.75 add CHICKEN 4.00 add SHRIMP 7.00

Romaine lettuce, house made Caesar dressing, croutons and parmesan

POLPETTE IN SALSA DI POMODORO 13.75

All beef meatballs in a tomato basil sauce

CAPRESE 12.75

Fresh buffalo mozzarella, tomato and fresh basil

PEPPERONI ARROSTITI 13.75

Roasted bell peppers served with gorgonzola or goat cheese

ANTIPASTO DI GAMBERONI 14.75

Jumbo shrimp on the grill braised with garlic, olive oil and lemon

ZUPPE

ZUPPA DEL GIORNO 6.75

Our chef's house made soup of the day

MINISTRONE 7.75

"Tuscan Style" garden vegetables in light tomato broth

PASTA E FAGIOLI 8.75

"Seasonal" small pasta, pancetta and cannellini bean soup

CACCIUCCO 14.75

Mussels, clams, shrimp and calamari in garlic tomato broth

I RISOTTO

Arborio Rice

RISOTTO PRIMAVERA 18.75

Fresh garden vegetables, tomato and basil sauce

RISOTTO DI PORCINI 22.00

Dry porcini mushrooms in a blend of white wine, garlic and Parmesan

RISOTTO DI GAMBERONI 24.75

Our famous "Pink sauce", a blend of tomato, garlic, cream and brandy with jumbo shrimp

RISOTTO VERDE 20.75

Chicken, fontina cheese and spinach in extra virgin olive oil and garlic

LE PASTE

Choice of Pasta

Linguine, Spaghetti, Fettuccini or Penne.
Gluten free choice **Penne only**

AGLIO E OLIO 11.50

Fresh sliced garlic and olive oil

ARRABIATA, ALLA "ANGRY STYLE" 14.75

Tomato, garlic and crushed red pepper sauce

BOLOGNESE 16.75

Tomato and meat sauce slowly cooked with chianti

POMODORO E BASILICO 12.75

Fresh tomato and basil sauce

CHECCA 13.75

Fresh chopped tomato, basil, olive oil and garlic

PRIMAVERA 16.75

Fresh garden vegetables in tomato and basil sauce

AL SALMONE 17.75

Smoked salmon in creamy cognac sauce

ALLE VONGOLE 22.75

Fresh manila clams, garlic and olive oil in white wine sauce. RED SAUCE AVAILABLE

FRUTTI DI MARE 24.75

Calamari, shrimp, clams and mussels in tomato garlic sauce

CAPRESE 15.75

Fresh chopped tomato, garlic, buffalo mozzarella and basil

PESTO 16.75

Fresh basil and herbs, garlic, olive oil, pine nuts, parmesan and a touch of cream

POLPETTE MARINARA 21.75

All beef meatballs in marinara sauce

QUATTRO FORMAGGIO 18.75

Gorgonzola, Romano, Fontina and Parmesan blended in creamy sauce

CARBONARA 19.75

Italian pancetta, bacon cream and egg yolk finished with Parmesan

PRIMAVERA CON POLLO 18.75

Fresh garden vegetables with chopped chicken in light cream sauce

RAVIOLI RICOTTA E SPINACI 17.75

Pasta enveloping fresh ricotta cheese and spinach in tomato basil sauce

RAVIOLI DI ARAGOSTA 22.50

Lobster-filled in "Our Famous Pink Sauce" (tomato, cognac and cream)

Add Shrimp, Chicken or Italian Sausage to any pasta \$

I SECONDI

All entrees served with fresh vegetables and roasted rosemary potatoes
Or side of spaghetti Aglio e Olio or Marinara

POLLO LIMONE 20.75

Chicken breast sautéed in lemon butter sauce

POLLO BALSAMICO 22.75

Chicken breast sautéed in a garlic rosemary balsamic reduction sauce

POLLO FUNGHI 21.75

Chicken breast sautéed with fresh mushrooms, white wine and olive oil

POLLO MARSALLA 23.75

Chicken breast sautéed with marsala wine and mushrooms.

POLLO PIZZAIOLA 21.75

Chicken breast sautéed in tomato garlic and oregano sauce

POLLO PARMIGIANA 23.75

Lightly breaded chicken sautéed in tomato, garlic and oregano sauce topped with mozzarella

BISTECA DI MANZO 27.75

Grilled New York steak seasoned to perfection

SCALLOPINI PICCATA 25.75

Veal medallions sautéed in lemon butter and capers

SCALLOPINI MARSALA 26.75

Veal medallions sautéed in red marsala wine sauce and mushrooms.

SCALLOPINI PARMIGIANA 27.75

Lightly breaded veal sautéed in tomato, garlic and oregano sauce topped with mozzarella

GAMBERONI GRIGLIA 26.75

Jumbo shrimp braised in garlic and olive oil, butterflied and grilled to perfection

PESCE DEL GIORNO Market Price

Catch of the day

Add Porcini Mushrooms \$3.00

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."

VINO

House Wine By The Glass . \$9.00

Vino Rosso

Chianti
Pinot Noir
Cabernet Sauvignon

Prosecco . \$9.00

Vino Bianco

Pinot Grigio
Chardonnay
Moscato

DOLCE

SPUMONI 7.50

Layered rum, chocolate, hazelnut, strawberry and pistachio ice cream with cherries

DOLCE DEL GIORNO 9.50

Ask your server for today's selection

NEW YORK CHESSECAKE 8.75

Made the traditional way, New York style with cream cheese

TIRAMISU "PICK ME UP" 9.75

House made ladyfingers dipped in espresso, layered with mascarpone cheese and cocoa

LIMONCELLO TRUFFLE 7.50

Lemon gelato with a heart of limoncello, covered in meringue sprinkles.

CANOLLI FATTI IN CASA 8.75

House made cannoli with sweetened ricotta cheese, orange lemon zest and chocolate chips

GELATO ROYAL CAPPUCCINO 7.50

Decadent dark and rich royal cappuccino gelato

GELATO BIANCO CHOCOLATE 7.50

White chocolate gelato with white chocolate chunks

SORBETTO DEL GIORNO 6.50

Ask your server for today's selection

GELATO DI VANIGLIA 7.50

Decadent, creamy and smooth vanilla gelato

AFFOGATO 9.75

Vanilla gelato "Drowned" with a shot of hot espresso

BEVANDE

Espresso 4.75 Double Espresso 7.00 Cappuccino 7.00

Double Cappuccino 8.75 Café Latte 7.75

San Pellegrino Sparkling 5.25 San Benedetto 5.25 Soft Drinks 3.25 Juice 3.25

Domestic 5.50

Coors Light
Sierra Nevada(6.50)
Lagunitas IPA(6.50)
Michelob Ultra
Bucklers Non A(5.50)

BIRRA

Imported 6.50

Peroni
Blue Moon
Modelo Especial
Corona
Moretti Rossa

Entrée split charge 5.00

Salad split charge 2.00

Corkage Fee \$18

18% gratuity added to party of 6 or larger