

ANTIPASTI E INSALATA

MISTA ITALIANA 7.75

Assorted baby field greens tossed in homemade balsamic dressing

TRICOLORE 8.75

Baby arugula, radicchio and Belgium endive in homemade balsamic dressing

CAESAR 9.75 ADD CHICKEN 4.00 ADD SHRIMP 7.00

Romaine lettuce, homemade Caesar dressing, croutons and parmesan cheese

POLPETTE IN SALSA DI POMODORO 13.50

Homemade meatballs in a tomato basil sauce

CAPRESE 12.50

Sliced buffalo mozzarella cheese, tomato slices 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 and olive oil, served with lemon wedges

ZUPPE

ZUPPA DEL GIORNO 7.75

Our chef's homemade soup of the day

MINISTRONE 8.75

Fresh garden vegetables in light tomato broth

PASTA E FAGIOLI 8.75

"Seasonal" small pasta, pancetta and cannellini bean soup

ZUPPA COZZE VONGOLE 13.75

Steamed clams and mussels in your choice of garlic white wine or garlic tomato sauce

CACCIUCCO 14.75

Mussels, clams, shrimp and calamari in garlic tomato broth

I RISOTTO

RISOTTO PRIMAVERA 18.75

Fresh garden vegetables, tomato and basil sauce

RISOTTO FRUTTI DI MARE 23.75

Calamari, shrimp, clams and mussels in garlic tomato sauce

RISOTTO DI GAMBERONI 23.00

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

RISOTTO VERDE 19.75

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

Entrée split charge 5.00

Salad split charge 2.00

LE PASTE

Your choice of linguine, spaghetti, fettuccini or penne. **Gluten free available**

AGLIO E OLIO 11.50

Fresh sliced garlic and olive oil

ARRABBIATA, 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 14.50

Fresh tomato and basil sauce

CHECCA 14.75

Fresh chopped tomato, basil, olive oil and garlic

PRIMAVERA 16.50

Fresh garden vegetables in tomato and basil sauce

AL SALMONE 17.75

Smoked salmon in creamy cognac sauce

ALLE VONGOLE 22.00

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

FRUTTI DI MARE 23.75

Calamari, shrimp, clams and mussels in tomato garlic sauce

CAPRESE 15.75

Fresh chopped tomato, garlic, buffalo mozzarella cheese and basil

PESTO 16.75

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

POLPETTE MARINARA 21.75

Homemade all beef meatballs in marinara sauce

QUATTRO FORMAGGIO 18.75

Gorgonzola, romano, fontina and parmesan cheese blended in creamy sauce

CARBONARA 19.75

Italian pancetta, cream and egg finished with parmesan cheese

PRIMAVERA CON POLLO 18.75

Fresh garden vegetables with chopped chicken in light cream sauce

RAVIOLI FATTI IN CASA 17.75

Pasta enveloping fresh ricotta cheese and spinach in tomato basil sauce

RAVIOLI DI ARAGOSTA 22.50

Lobster-filled in tomato, cognac and cream sauce *"Our Famous Pink Sauce"*

ADD SHRIMP, CHICKEN OR ITALIAN SAUSAGE TO ANY PASTA \$

I SECONDI

All entrees served with fresh vegetables and roasted rosemary potatoes.

POLLO LIMONE 20.75

Boneless chicken breast sautéed in lemon butter sauce

POLLO BALSAMICO 22.75

Boneless chicken breast sautéed in a garlic rosemary balsamic reduction sauce

POLLO FUNGHI 21.75

Boneless chicken breast sautéed with fresh mushrooms, white wine and olive oil

POLLO MARSALLA 22.75

Boneless chicken breast sautéed with marsala wine. ADD MUSHROOMS 2.00

POLLO PIZZAIOLA 21.75

Boneless chicken breast sautéed in tomato garlic and oregano sauce

BISTECA DI MANZO 27.50

Grilled New York steak seasoned to perfection

SCALLOPINI PICCATA 25.75

Veal medallions sautéed in lemon butter and capers

SCALLOPINI MARSALA 25.75

Veal medallions sautéed in red marsala wine sauce. ADD MUSHROOMS 2.00

SCALLOPINI PARMIGIANA 26.00

Breaded veal sautéed in tomato, garlic, oregano sauce with mozzarella cheese

GAMBERONI GRIGLIA 26.75

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

PESCE DEL GIORNO 28.75

Fresh fish of the day prepared in a special sauce

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

Vino

By The Glass

Vino Rosso

Chianti
Merlot
Pinot Noir
Cabernet Sauvignon

Vino Bianco

Pinot Grigio
Chardonnay
Moscato
Sauvignon Blanc

Corkage Fee \$20

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

CHOCOLATE FONDANT 9.50

Chocolate layer cake filled with chocolate mousse, covered in dark chocolate ganache

TIRAMISU "PICK ME UP" 9.75

Homemade, 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.

CANOLI FATTI IN CASA 8.75

Homemade 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 Benedetto Naturale 5.25 Soft Drinks 2.75 Juice 2.75

Domestic 5.50

Coors Light
Sierra Nevada
Samuel Adams
Michelob Ultra

Birra

Imported 6.50

Peroni
Blue Moon
Dos Equis
Corona

Buckler/Heineken
Non alcoholic