



## ANTIPASTI

**Pasta e Fagioli**  
Ditalini Pasta, Pancetta,  
White Beans and Tomato Soup  
7.00

**Mozzarella in Carrozza**  
Fresh Mozzarella Encrusted in  
Parmesan Cheese Pan-Fried and  
Served with Pomodoro and Pesto  
13.00

**Mussels alla Napoli**   
Simmered with White Wine, Slivered Garlic,  
Tomatoes, Butter and Herbs  
14.50

**Calamari**  
Served with a Cherry Pepper  
Vinaigrette and Pomodoro Sauce  
15.00

**Bruschetta**  
Grilled Italian Bread, Tomatoes, Basil,  
Extra Virgin Olive Oil and Balsamic Vinegar  
9.00

**Eggplant Rollatini**  
Crisp Fried Eggplant stuffed with  
Ricotta, Mozzarella and Parmesan  
Cheeses With Pomodoro Sauce  
13.00

**Caprese**  
Buffalo Mozzarella and Tomatoes  
drizzled with Balsamic Vinegar and  
Extra Virgin Olive Oil  
14.00



## INSALATA

**House Salad**  
Iceberg Lettuce, Tomatoes,  
Cucumber, Shaved Onion  
Tossed in Pinot Grigio Vinaigrette  
10.75

**Caesar Salad**  
Romaine Tossed with Caesar Dressing,  
Shaved Reggiano, Focaccia Croutons,  
Kalamata Olives and Anchovies  
12.25

**Gorgonzola and Pear Salad**  
Mixed Greens, Gorgonzola Cheese,  
Caramelized Onions, Bosc Pear,  
Walnuts, Tomatoes,  
Pinot Grigio Vinaigrette  
13.75



## PIZZA

**Margherita**  
Fresh Tomatoes and Mozzarella,  
Garlic and Basil  
17.75

**House**  
Pepperoni, Italian Sausage,  
Tomato Sauce and Mozzarella  
17.50

**Bianco**  
Ricotta, Parmesan, Fontina  
and Mozzarella Cheeses  
16.00

**Grilled Chicken**  
Mushrooms, Smoked Bacon,  
Rosemary Infused Olive Oil  
and Mozzarella  
21.00

 Farm-raised in an environmentally sustainable manner.

Prices subject to service charge and state sales tax.  
As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.



## PASTAS

Rigatoni alla Vodka  
Tomato Cream Vodka Sauce and Pancetta  
23.00

Spaghetti and Meatballs  
In our own Full-Flavored Pomodoro Sauce  
19.00

Organic Penne "Primavera"  
Organic Vegetables, Extra Virgin Olive Oil, White Wine  
26.00

Penne Carbonara  
Crisp Pancetta, Prosciutto, Green Peas, Onions and Cream  
23.50

Capatelli Bolognese  
A House Specialty made with Veal, Beef, Pork, Vegetables and Cream  
27.00

Fettuccine Valdostano  
Egg Fettuccine tossed with Chicken, Wild Mushrooms, and Sun-Dried Tomatoes  
Parmesan Cream Sauce  
24.50

Cheese Ravioli Pomodoro  
Handmade Cheese Ravioli in our own Tomato Sauce  
24.50

Rigatoni Romana  
Italian Sausage and Wild Mushrooms tossed in a Tomato Cream Sauce  
24.50

Tortelloni Formaggi  
Handmade Tortelloni filled with Mozzarella, Ricotta and Reggiano Cheeses  
Italian Sausage and Basil Tomato Sauce  
26.00

*Organic, Gluten-Free and Whole Wheat Pasta Available Upon Request.*



## AL FORNO

Meat Lasagna  
Oven Baked with Ricotta, Mozzarella and  
Parmesan Cheese and Tomato Sauce  
27.00

Chicken Parmigiana  
Breaded Chicken Cutlet with  
Tomato Sauce and Mozzarella Cheese  
Side of Spaghetti Pomodoro  
27.50

Rigatoni alla Fiorentina  
Chicken, Spinach, Tomato  
Cream Sauce, Ricotta and  
Mozzarella Cheeses  
27.00

Eggplant Parmigiana  
Crisp Breaded Eggplant with  
Tomato Sauce and Mozzarella Cheese  
Side of Spaghetti Pomodoro  
24.50

Veal Parmigiana  
Breaded Veal Cutlet with  
Tomato Sauce and Mozzarella Cheese  
Side of Spaghetti Pomodoro  
34.50



## PESCI

### Shrimp Scampi

Jumbo Shrimp Sautéed with Garlic, Herbs, Tomatoes,  
White Wine and Butter over Linguini  
32.00

### Line-Caught Yellowtail Snapper “Mediterranean”

Light Tomato Sauce, Black Olives, Capers, Onions,  
Garlic, Lemon and Butter over Linguini  
31.00

### Tilapia Francese

Lemon White Wine Sauce  
Served with Spaghetti Aglio e Olio  
30.00



## CARNI

### Veal Milanese

Pan-Fried. Arugula, Shaved Fennel, Tomatoes,  
tossed in Lemon Vinaigrette. Shaved Reggiano  
Side of Spaghetti Aglio e Olio  
36.00

### Chicken Marsala

Shallots, Mushrooms, Marsala Wine  
Side of Spaghetti Aglio e Olio  
31.00

### Veal Saltimbocca

Prosciutto, Mushrooms, Sage, Fontina Cheese  
Side of Spaghetti Aglio e Olio  
37.00

### All Natural Filet Mignon

Gorgonzola Cheese, Oven Roasted Potatoes and Fresh Vegetables  
Port Wine Reduction  
44.00



## SIDE DISHES

Herb Roasted Potatoes, Italian Sausage, Meatballs,  
Broccoli, Asparagus  
6.00

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Sharing charge for entrées - \$8