



ANTIPASTI

Pasta e Fagioli
Ditalini Pasta, Pancetta,
White Beans and Tomato Soup
8.50

Mozzarella in Carrozza
Oven Baked Fresh Mozzarella
in a Light Tomato Sauce
13.50

Mussels alla Napoli 
Simmered with White Wine, Slivered Garlic,
Tomatoes, Butter and Herbs
15.50

Calamari
Served with a Cherry Pepper
Vinaigrette and Pomodoro Sauce
17.00

Bruschetta
Grilled Italian Bread, Tomatoes, Basil,
Extra Virgin Olive Oil and Balsamic Reduction
10.50

Eggplant Rollatini
Crisp Fried Eggplant stuffed with
Ricotta, Mozzarella and Parmesan
Cheeses With Pomodoro Sauce
14.25

Caprese
Buffalo Mozzarella and Tomatoes
drizzled with Balsamic Reduction and
Extra Virgin Olive Oil
15.50



INSALATA

House Salad
Iceberg Lettuce, Tomatoes,
Cucumber, Shaved Onion
With Pinot Grigio Vinaigrette
11.50

Caesar Salad
Romaine Tossed with Caesar Dressing,
Shaved Reggiano, Focaccia Croutons,
Kalamata Olives and Anchovies
13.00

Gorgonzola and Pear Salad
Mixed Greens, Gorgonzola Cheese,
Caramelized Onions, Bosc Pear,
Walnuts, Tomatoes,
Pinot Grigio Vinaigrette
14.75



PIZZA

Margherita
Fresh Tomatoes and Mozzarella,
Garlic and Basil
17.75

House
Pepperoni, Italian Sausage,
Tomato Sauce and Mozzarella
18.50

Bianco
Ricotta, Parmesan, Fontina
and Mozzarella Cheeses
17.50

Grilled Chicken
Mushrooms, Smoked Bacon,
Rosemary Infused Olive Oil
and Mozzarella
21.25

Whole wheat pizza dough available upon request.



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
24.25

Spaghetti and Meatballs
In our own Full-Flavored Pomodoro Sauce
19.50

Organic Penne "Primavera"
Organic Vegetables, Extra Virgin Olive Oil, White Wine and Butter
27.00

Penne Carbonara
Crisp Pancetta, Prosciutto, Green Peas, Onions and Cream
24.00

Cavatelli Bolognese
A House Specialty made with Veal, Beef, Pork, Vegetables and Cream
27.25

Fettuccine Valdostano
Egg Fettuccine tossed with Chicken, Mushrooms, and Sun-Dried Tomatoes
Parmesan Cream Sauce
26.00

Cheese Ravioli Pomodoro
Handmade Cheese Ravioli in our own Tomato Sauce
25.50

Rigatoni Romana
Italian Sausage and Mushrooms tossed in a Tomato Cream Sauce
26.50

Tortelloni Formaggi
Handmade Tortelloni filled with Mozzarella, Ricotta and Reggiano Cheeses
Italian Sausage and Basil Tomato Sauce
27.00

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
28.00

Chicken Parmigiana
Breaded Chicken Cutlet with
Tomato Sauce and Mozzarella Cheese
Side of Spaghetti Pomodoro
28.50

Rigatoni alla Fiorentina
Chicken, Spinach, Tomato
Cream Sauce, Ricotta and
Mozzarella Cheeses
28.50

Eggplant Parmigiana
Crisp Breaded Eggplant with
Tomato Sauce and Mozzarella Cheese
Side of Spaghetti Pomodoro
25.00

Veal Parmigiana
Breaded Veal Cutlet with
Tomato Sauce and Mozzarella Cheese
Side of Spaghetti Pomodoro
36.00



PESCI

Shrimp Scampi

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

34.00

Snapper "Mediterranean"

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

33.50

Tilapia Francese

Lemon White Wine Sauce

Served with Spaghetti Aglio e Olio

31.00



CARNI

Veal Milanese

Pan-Fried. Arugula, Shaved Fennel, Tomatoes,
tossed in Lemon Vinaigrette. Shaved Reggiano

Side of Spaghetti Aglio e Olio

38.00

Chicken Marsala

Shallots, Mushrooms, Marsala Wine

Side of Spaghetti Aglio e Olio

32.75

Veal Saltimbocca

Prosciutto, Mushrooms, Sage, Fontina Cheese

Side of Spaghetti Aglio e Olio

38.75

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

7.50



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Sharing charge for entrées - \$8