PASTA

FETTUCCINE PIEMONTE Mixed wild mushroom, green peas and chicken in a mushroom sauce .......................... 16.50

PENNE ARRABIATA Penne pasta in a spicy tomato sauce with chicken .......................................................... 16.50

SPAGHETTI CARBONARA Spaghetti pasta with eggs and pancetta ................................................................. 16.00

FUSILLI BOLOGNESE Spiral pasta in our homemade Bolognese sauce with mascarpone cheese .................. 16.00

PENNE VITTORIO Penne pasta with sausage, bell peppers and mushrooms in a spicy tomato sauce ........ 16.50

LINGUINE di MARE Linguine pasta with mussels, clams and jumbo shrimp in a white wine or tomato sauce ............................................................ 17.50

FARFALLE SALMONE e VODKA Bow tie pasta with salmon in a vodka pink sauce ................................. 16.50

ORECCHIETTE PUGLIESI Ear shaped pasta sautéed with sausage, Italian rapini, chopped tomato, white wine and garlic ................................................ 16.00

CAPELLINI MARE e MONTI Angel hair pasta with shrimp, mushroom and zucchini in tomato sauce .... 17.50

RISOTTO della NONNA Italian Arborio rice with chicken, sun dried tomatoes and spinach in a white wine sauce .......................................................... 16.00

RISOTTO, LASAGNA or RAVIOLI OF THE DAY Ask your server

SECONDI...

POLLO ARROTOLATO Chicken breast rolled and stuffed with ricotta cheese and spinach in a mixed mushroom sauce .......................................................... 16.95

POLLO GUSTO Chicken breast with fontina cheese, chopped tomato and spinach in a white wine sauce .......................................................... 16.95

POLLO EMPOLI Chicken breast sautéed with artichokes and mushroom in tomato sauce .................. 16.95

VITELLO MILANESE Breaded veal scaloppini topped with fresh arugula and chopped tomatoes .... 19.50

FILETTO NOSTRANO 8 oz. Filet mignon with gorgonzola cheese and mushrooms .............................. 24.50

VITELLO PARMIGIANA Breaded veal scaloppini topped with mozzarella in a fresh tomato sauce .... 19.50

VITELLO PICCATa or MARSALA Veal scaloppine sautéed in a white wine sauce, lemon and capers or marsala wine and mushroom .......................................................... 19.50

SALMONE RPIENO Filet of fresh Atlantic salmon stuffed with scallops, crab meat and spinach in curry sauce ..................................................................... 18.00

GAMBERI POMODORO Shrimp sautéed with artichokes, mushrooms in a light tomato sauce .......... 21.95

CIOPPINO Mixed fish and seafood sautéed in a light tomato broth .......................................................... 22.95

Buon Appetito