

# ANTIPASTA

## Mozzarella Caprese

home made fresh mozzarella, Roma tomato, prosciutto, roasted red peppers , basil E.V.O.O.

14

## Burrata

soft creamy cheese, wrapped with mozzarella served with prosciutto, toast points, E.V.O.O.

16

## Vongoli Marechiaro

little neck clams steamed in a herb light tomato and chardonnay broth.

14

## Clams Oreganata

little neck clams dusted with season breadcrumbs and baked.

12

## Calamari Fritti

fresh calamari lightly battered and fried hot or sweet marinara

14

## Jumbo Shrimp Cocktail

16

## Clams on a 1/2 Shell

half dozen little neck clams

12

## Polpette al Sugo

Veal Meatballs in Tomato Sauce & Basil

12

## Trippa Romana

tripe cooked with tomato, pecorino Romano cheese and fresh mint  
appetizer 10 dinner 20

## Arancini (6pcs) share it !!

ground veal, peas, mozzarella stuffed rice ball.

6

# ZUPPE & INSALATA

## Mista Via Veneto

mix greens, tomato, onion, kalamata olives, roasted red peppers, pine nuts fresh mozzarella, Via Veneto vinaigrette

12

## Insalata Di Mare

calamari, shrimp, mussels, scungilli tossed in a lemon oil dressing with celery and red onion.

16

## String Beans & Potatoes Salad

String beans, blanched potatoes, grape tomatoes and red onion in a red wine vinaigrette.

12

## Caesar Salad

romaine lettuce, croutons, grated cheese, with a dressing of olive oil, lemon juice, garlic, and seasonings.

10

## Pasta Fagioli

cannellini bean and ditalini pasta soup.

7

## Stracciatella Romana Soup

egg drop soup, fresh spinach parmigiana in a clear consomme.

6

# PASTA

## Rigatoni Via Veneto

lobster, shrimp, shiitake mushrooms, peas, sun dried tomato, cognac pink cream sauce.

26

## Linguine Con Salsa Di Vongole

Fresh brodetto clam sauce served red or white.

22

## Penne Vodka

vodka infused pink cream sauce.

22

## Penne Paesano

eggplant, fresh mozzarella, prosciutto, filetto sauce.

22

## Cheese Ravioli

homemade ricotta cheese filled ravioli, tomato sauce.

20

## Orecchiette with Broccoli, Sausage & Cannellini Beans

broccoli florets sautéed with sweet crumbled Italian sausage, cannellini beans roasted garlic E.V.O.O.

23

## Capellini Della Casa

bay scallops, baby shrimp, sun dried tomatoes, shiitakki mushrooms, in a tomato brodetto, garnished with arugula.

26

## Pappardelle Bolognese

pasta with classic veal meat sauce.

25

## Spinach Fettuccini all'amatriciana

tomato sauce with onions, pancetta fresh basil.

20

## Tortellini Boscaiola

Cheese filled tortellini in a white cream sauce with peas, pancetta, and mushroom.

20

....share a pasta family style....

SECONDI

Pollo Balsamic

*chicken breast pieces sautéed with sliced sausage in a balsamic reduction sauce finished with fresh arugula.*  
24

Pollo Scarpariello

*chicken on the bone sautéed with sausage and mushrooms in a white wine garlic sauce.*  
24

Pollo Francese

*chicken in a white wine lemon sauce.*  
24

Veal Sorrentino

*topped with eggplant, prosciutto and mozzarella in a fresh tomato sauce.*  
26

Veal Valdostana

*stuffed veal with fontina cheese, spinach, prosciutto di Parma, finished in demi mushroom sauce.*  
28

Pork Chop

*prime reserve double cut, sautéed cherry peppers roasted potatoes, broccoli rabe.*  
29

Pollo Murphy

*chicken sautéed with hot and sweet peppers, mushrooms and potatoes.*  
24

Pollo Parmigiano

*chicken cutlet, tomato sauce mozzarella and basil.*  
24

Pollo Pillared

*thin pounded chicken, grilled topped with arugula & tomato salad*  
24

Veal Saltimboca Alla Romana

*sautéed in a demi-sage sauce, topped with sliced prosciutto, mozzarella, & served with spinach.*  
26

Rack of Lamb

*NZ double cut lamb rack, broccoli rabe, demi-garlic rosemary sauce*  
42

Melanzane Parmigiana

*Egg battered eggplant, fresh tomatoe sauce, mozzarella.*  
18

Bistecca Sciliana

*16oz broiled Angus steak topped with seasoned breadcrumbs and garlic.*  
35

PESCE

Please ask for our fresh fish of the day.

Gamberi Marinara(sweet) or Fra diavolo(spicy)

*shrimp in a tomato sauce served over linguine garnished with clams and mussels.*  
27

Shrimp Scampi

*shrimp sautéed in a white wine garlic butter sauce & capellini*  
27

Broiled Seafood Combination

*broiled clams oreganata, shrimp, lobster, calamari and our fresh fish of the day.*  
35

Zuppe Di Pesce

*lobster, shrimp, calamari, anchovies, fish of the day, clams & mussels in a red sauce served over linguine.*  
35

CONTORNI

Spinach Sauté

10

Roasted Potatoes

10

Pasta Marinara

4

Broccoli sauté

10

Broccoletti Di Rapini

10

Pasta Garlic & Oil

4

