

Menu

Antipasti

Antipasto Casareccio 16
Sopressata, capocollo, salame, speck, sun dried tomatoes, black olives, fresh ricotta, and pecorino cheese

Zuppa del Giorno 6
Soup of the day

Mozzarella in Carozza 10
Fresh mozzarella breaded and lightly fried served over marinara sauce

Prosciutto e Melone 9
Sweet cantaloupe topped with prosciutto di parma

Bruschetta al Pomodoro 7
Toasted bread topped with chopped tomatoes extra virgin olive oil, red onions, and oregano

Polpette al Sugo 11
Traditional Italian meatballs in a red sauce

Insalate

Insalata Mista 7
Organic greens, cherry tomatoes, caramelized onions, black olives, homemade balsamic dressing

Cesare 9
Crispy romaine lettuce tossed with homemade caesar dressing, croutons and shaved parmigiano

Avocado e Gamberetti 13
Avocado, shrimp, cherry tomatoes, caramelized onions, tossed in a lemon dressing on a bed of organic greens

Rucola e Noci 10
Spicy wild arugula with walnuts, dressed with extra virgin olive oil and lemon, topped with parmigiano

Caprese di Bufala 14
Imported fresh bufala mozzarella with beefsteak tomatoes, basil and prosciutto speck

Primi Piatti

Penne al Pomodoro 16
Homemade tomato sauce, basil, and parmigiano

Rigatoni Testardo 6
Tubular pasta, fennel sausage, tomato sauce, porcini mushrooms, topped with melted provolone

Ravioli ai Funghi 10
Portobello mushroom ravioli with butter and sage

Fettuccine Bolognese 9
Fettuccine sautéed in a slow-cooked, homemade beef ragout

Linguini allo Scoglio 7
Shrimp, mussels, calamari, scallops, langostino, sautéed in a garlic red sauce over linguini

Spaghetti alla Carbonara 11
Smoked bacon, white onions, white wine, egg yolk, and parmigiano

Bucatini Amatriciana 7
Italian pancetta, white onions, tomato sauce, pecorino cheese, sautéed with a traditional bucatini

Gnocchi alla Sorrentina 9
Italian potato dumpling in a tomato sauce topped with fresh mozzarella and basil

Pizze

Margherita 13
Tomato sauce, fresh mozzarella and basil

Paesana 10
Tomato sauce, fresh mozzarella, fennel sausage, roasted peppers, mixed wild mushrooms and basil

Quattro Formaggi 16
Mozzarella, asiago, taleggio and gorgonzola

Secondi Piatti

Cotoletta di Maiale alla Milanese 22
Breaded pork cutlet, lightly fried, served with vegetables

Petto di Pollo al Marsala 23
Chicken breast cooked in a traditional Marsala sauce and mushrooms, served with vegetables

Sogliola in Umido 27
Filet of flounder, sautéed in unsalted butter, white wine, and fresh parsley, served with vegetables

Risotto del Giorno 24
Ask server for the daily variety

Bistecca al Barolo 38
Boneless Sirloin topped with mushrooms in a Barolo red wine sauce, served with vegetables (20oz)

Salmone Arrosto 24
Roasted lemon salmon served with vegetables

Scaloppini al Limone 26
Boneless pork medallions sautéed in a lemon sauce, capers, and white wine, served with vegetables

Add a side of pasta on Secondi Piatti 4

Dolci

Pignolata 11
Pizza topped with Nutella, walnuts, and powdered sugar

Tiramisu 8
Layers of custard and espresso-dipped lady fingers

Cannoli 7
The classic crispy shell filled with ricotta cheese and chocolate chips

Italian Cheesecake 7
Made with ricotta cheese and lemon zest