

Hot Appetizer

Calamari Fritti <i>fried calamari with marinara dipping sauce</i>	\$20.95
Vongole Oreganata <i>baked clams stuffed with seasoned bread crumbs and herbs</i>	\$20.95
Eggplant Rollatini <i>eggplant stuffed with ricotta cheese and topped with fresh tomato sauce and mozzarella</i>	\$15.95
Zuppa di Cozze <i>mussels steamed with a choice of red or white sauce</i>	\$15.95
Funghi Ripieni <i>stuffed mushrooms with bread crumbs, herbs and blended mixed vegetables with tomato sauce</i>	\$14.95
Mozzarella in Carrozza <i>pan fried white bread and mozzarella with bread crumbs and marinara sauce on the side</i>	\$15.95
Hot Antipasto for Two <i>eggplant rollatini, baked clams, fried calamari, stuffed mushrooms, mozzarella and carrozza</i>	\$34.95

Cold Appetizers

Mozzarella di Bufalo alla Toscana <i>fresh buffalo mozzarella with fresh herbs and tomatoes</i>	\$20.95
Cocktail di Gamberi <i>shrimp cocktail ~ 3 pieces</i>	\$18.95
Cold Antipasto for Two <i>prosciutto, ham, salami, fontina cheese, goat cheese, parmigiana, roasted peppers and olives</i>	\$32.95

Salads

Insalata alla Cesare <i>romaine lettuce with croutons in traditional caesar dressing</i>	\$15.95
Insalata di Arugola <i>arugola with tomatoes, olives, goat cheese in a lemon dressing</i>	\$15.95
Insalata Mista <i>mixed greens, apples, cucumbers, cherry tomatoes in balsamic dressing and olive oil</i>	\$15.95
Insalata Toscana <i>baby spinach, beets, oranges, walnuts and gorgonzola cheese in an orange dressing</i>	\$16.95

Zuppa / Soups

Minestrone alla Toscana
mixed vegetable soup

\$ 12.95

Pasta and Fagioli
white beans with ditalini pasta

\$ 12.95

Pasta

Rigatoni alla Siciliana
fresh diced eggplant with fresh tomatoes, capers and ricotta cheese

\$ 24.95

Orecchiette alla Barese
with broccoli rabe, sausage, garlic and oil

\$ 25.95

Penne alla Vodka
penne pasta with light pink sauce

\$ 23.95

Homemade Fettuccini alla Bolognese
with meat sauce

\$ 25.95

Linguini with Clams
linguini with little neck clams and with a choice of red or white sauce

\$ 27.95

Ravioli Marinara
homemade cheese ravioli in marinara sauce

\$ 22.95

Linguini Frutti di Mare
linguini with clams, mussels, shrimp and calamari in a light red sauce

\$ 31.95

Lobster Ravioli
with jumbo shrimp, cherry tomatoes in light pink sauce

\$ 28.95

Homemade Gnocchi
with pesto sauce, tomatoes, butter and a touch of cream

\$ 22.95

Risotto al Frutti di Mare
mixed seafood risotto with a touch of red sauce

\$ 31.95

Risotto al Funghi
mushroom risotto with wild mushrooms in brown truffle sauce

\$ 25.95

Risotto al Asparagus
risotto sautéed with asparagus, mashed chickpeas and cream

\$ 26.95

Chicken

Pollo Parmigiana <i>chicken parmigiana with linguine in a light tomato sauce</i>	\$28.95
Pollo Francese <i>chicken sautéed in butter and lemon in white wine sauce</i>	\$28.95
Pollo Marsala <i>chicken sautéed with mushrooms in a marsala wine sauce</i>	\$28.95
Pollo Sorrento <i>chicken with eggplant, prosciutto and mozzarella cheese in a brown sauce</i>	\$31.95
Pollo Scarpariello <i>chicken on the bone with sausage, hot peppers and potatoes in white wine sauce</i>	\$28.95
Pollo Milanese <i>fried chicken with arugula, onions, cubed fontina cheese in lemon and olive oil dressing</i>	\$28.95

Veal

Vitello Parmigiana <i>veal parmiggiana with linguine in a light tomato sauce</i>	\$30.95
Vitello Francese <i>veal sautéed in butter and lemon in a white wine sauce</i>	\$30.95
Vitello Marsala <i>veal sautéed with mushrooms in a marsala wine sauce</i>	\$30.95
Vitello Sorrento <i>veal with eggplant, prosciutto and mozzarella in brown sauce</i>	\$33.95
Vitello Saltinbocca <i>veal topped with prosciutto, sage and spinach in brown sauce</i>	\$30.95
Vitello alla Toscana <i>veal with shitaki mushrooms, artichoke hearts, asparagus and a touch of tomato sauce</i>	\$33.95
Vitello Milanese <i>fried veal cutlet with arugula, onions, cubed fontina cheese in lemon and olive oil dressing</i>	\$30.95

Fish

Filet of Sole <i>sautéed in orange sauce with butter, shallots and a touch of white wine</i>	\$31.95
Gamberi alla Toscana <i>shrimp in white wine and lemon juice</i>	\$34.95
Grilled Salmon <i>with mixed vegetables</i>	\$34.95
Red Snapper Marichiara <i>with clams, mussels and shrimp in a red sauce</i>	\$34.95
Zuppa di Pesce <i>clams, shrimp, mussels, salmon, sole in a light tomato sauce over homemade linguine</i>	\$40.95
Bronzino al Isolana <i>filet with zucchini, cherry tomatoes, potatoes, capers, olives in a white wine sauce</i>	\$35.95

Specialty Meat

Filet Mignon <i>with spinach, potatoes in Barollo wine sauce</i>	\$42.95
Veal Chops <i>with mushrooms in Cognac sauce</i>	\$45.95
Lamb Chops <i>with scallions in Jack Daniel's sauce</i>	\$44.95
Pork Chops <i>served with hot and sweet cherry peppers</i>	\$37.95

Side Dishes

Roasted Potatoes \$9.95

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Spinach Garlic & Oil \$12.95

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Broccoli Rabe \$15.95

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Grilled Vegetables \$12.95

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Regular Broccoli with Garlic and Oil \$12.95

All Entrees come with potatoes and vegetables of the day