

# DINNER MENU

## ANTIPASTI

<b>Calamari</b>	<b>13</b>
fried or grilled calamari   spicy marinara sauce	
<b>Vongole al Forno</b>	<b>12</b>
baked little neck clams   breadcrumbs   white wine-lemon sauce	
<b>Gamberoni Toscana</b>	<b>16</b>
(3) sautéed jumbo shrimp   cannellini beans   roasted peppers   white wine	
<b>Vongole e Cozze al Profumo di Mare</b>	<b>14</b>
steamed clams and mussels   garlic & oil   white wine or marinara sauce	
<b>Antipasto Freddo (For Two)</b>	<b>22</b>
mozzarella   roasted peppers   tomatoes   prosciutto   salami   olives   artichoke hearts   provolone	
<b>Caprese Mozzarella</b>	<b>15</b>
buffalo mozzarella   tomatoes   arugula   roasted peppers   extra virgin olive oil	
<b>Mozzarella in Carrozza</b>	<b>10</b>
breaded and fried white bread   mozzarella cheese   tomato sauce	
<b>Antipasto Caldo (For Two)</b>	<b>25</b>
baked clams   shrimp   eggplant rollatini   fried calamari   mozzarella in carrozza   stuffed mushrooms	

## INSALATE

*add grilled chicken (5.00), grilled shrimp or grilled calamari (6.00)*

<b>Insalata Cesare</b>	<b>10</b>
romaine   croutons   shaved parmesan   housemade caesar dressing	
<b>Mista Caprina</b>	<b>11</b>
mesclun greens   pistachio nuts   golden raisins   goat cheese   roasted peppers   raspberry dressing	
<b>Insalate Tre Color</b>	<b>10</b>
arugula   endive   radicchio   balsamic vinaigrette	
<b>Insalata di Finocchio</b>	<b>11</b>
fennel   asparagus   endive   cherry tomatoes   olive oil-lemon dressing	
<b>Insalata Italiana</b>	<b>10</b>
romaine   tomatoes   onions   sun-dried tomatoes   shaved parmesan   italian dressing	

## ZUPPE

<b>Pasta e Fagioli</b>	<b>9</b>
savory bean soup   penne pasta	
<b>Minestrone</b>	<b>10</b>
italian mixed vegetable soup	
<b>Stracciatella</b>	<b>10</b>
spinach soup   eggs   parmesan cheese	

## PASTA

*whole wheat and gluten-free pasta available*

<b>Penne alla Norma</b>	<b>18</b>
cylinder-shaped pasta   sautéed eggplant   fresh basil   tomato sauce   aged ricotta cheese	
<b>Pappardelle Montanara</b>	<b>22</b>
broad ribbon pasta   braised veal   wild mushrooms   fresh basil   brown sauce	
<b>Orecchiette Barese</b>	<b>21</b>
ear-shaped pasta   broccoli rabe   italian sausage   garlic   extra virgin olive oil	
<b>Linguine con Vongole</b>	<b>20</b>
thin flat pasta   little neck clams   white wine sauce	
<b>Fusilli Genovese</b>	<b>22</b>
corkscrew pasta   shrimp   sun-dried tomatoes   housemade pesto sauce	
<b>Fettuccine Puttanesca</b>	<b>19</b>
flat long ribbon pasta   onions   capers   olives   anchovies   fresh basil   tomato sauce	
<b>Filetto di Pomodoro</b>	<b>18</b>
spaghetti   homemade tomato sauce   fresh basil	
<b>Rigatoni Bolognese</b>	<b>20</b>
tube-shaped pasta   savory classic bolognese meat sauce	
<b>Capellini Sinatra</b>	<b>25</b>
angel hair   sautéed jumbo shrimp   scallops   olives   capers   cherry tomatoes   fresh basil   marinara sauce	
<b>Spaghetti O'Sole Mio</b>	<b>24</b>
thin hollow pasta   shrimp   zucchini   sun-dried tomatoes   shaved parmesan	

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## DEL MARE

<b>Bronzino alla Griglia</b>	<b>MP</b>
grilled filet of bronzino   sautéed spinach	
<b>Coda di Aragosta Fra Diavolo</b>	<b>38</b>
lobster tail   calamari   clams   mussels   shrimp   spicy fra diavolo sauce   over linguini	
<b>Salmone Mediterraneo</b>	<b>25</b>
sautéed salmon   onions   garlic   cherry tomatoes   olive oil   touch of tomato sauce	
<b>Salmone alla Griglia</b>	<b>26</b>
grilled salmon   balsamic reduction drizzle	
<b>Pirata Livornese</b>	<b>30</b>
shrimp   scallops   clams   mussels   salmon   calamari   capers   olives   cherry tomatoes   angel hair pasta	
<b>Gamberoni Caponatina</b>	<b>28</b>
sautéed jumbo shrimp   eggplant   zucchini   roasted peppers   olives   touch of tomato sauce	

## POLLO E VITELLO

<b>Pollo Paesano</b>	<b>21</b>
chicken breast   sausage   roasted peppers   fresh mozzarella   light marinara sauce	
<b>Pollo Martini</b>	<b>20</b>
sautéed parmesan-encrusted chicken breast   sautéed baby artichokes   white wine-lemon sauce	
<b>Pollo Scarpariello</b>	<b>21</b>
sautéed chicken medallions   sausage   rosemary   garlic   lemon sauce   splash of vinaigrette	
<b>Vitello Saltimbocca</b>	<b>25</b>
veal scaloppini   prosciutto   spinach   brown sauce	
<b>Vitello Abruzzi</b>	<b>26</b>
sautéed veal scaloppini   prosciutto   peas   mixed mushrooms   light brown sauce	
<b>Vitello Florio</b>	<b>25</b>
sautéed veal scaloppini   mushrooms   sun-dried tomatoes   asparagus   marsala wine sauce	

## CARNI

<b>La Milanese Originale</b>	<b>35</b>
pounded, breaded veal chop (on the bone)   tri-colored salad   balsamic dressing	
<b>Bistecca alla Griglia</b>	<b>34</b>
ny strip steak   grilled to perfection	
<b>Filetto di Manzo Vino Rosso</b>	<b>38</b>
grilled filet mignon   roasted peppers   goat cheese   barolo wine sauce	
<b>Costolete di Maiale</b>	<b>28</b>
grilled pork chop   sautéed hot cherry peppers   tomato sauce	
<b>Abbacchio alla Romana</b>	<b>36</b>
grilled new zealand rack of lamb (4)   chianti wine sauce   grilled pork chops   sautéed hot cherry peppers   tomato sauce	

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## CONTORNI

<b>Asparagi</b>	<b>10</b>
grilled or sautéed asparagus	
<b>Mista Verdura</b>	<b>12</b>
grilled or sautéed mixed vegetables	
<b>Patatine Fritte</b>	<b>7</b>
french fries	
<b>Broccoli Rabe</b>	<b>12</b>
sautéed with garlic	
<b>Spinaci</b>	<b>9</b>
sautéed spinach	
<b>Funghi</b>	<b>8</b>
sautéed mixed mushrooms	