

DINNER MENU

ANTIPASTI

Calamari	12.50
fried or grilled calamari spicy marinara sauce	
Vongole al Forno	10.50
baked little neck clams breadcrumbs white wine-lemon sauce	
Gamberoni Toscana	14
(3) sautéed jumbo shrimp cannellini beans roasted peppers white wine	
Vongole e Cozze al Profumo	13
steamed clams and mussels garlic & oil white wine or marinara sauce	
Antipasto Freddo (For Two)	17
mozzarella roasted peppers tomatoes prosciutto salami olives artichoke hearts provolone	
Polpo alla Griglia	MP
grilled octopus sautéed fennel	
Caprese Mozzarella	13
buffalo mozzarella tomatoes arugula roasted peppers extra virgin olive oil	
Mozzarella in Carrozza	9
breaded and fried white bread mozzarella cheese tomato sauce	
Antipasto Caldo (For Two)	21
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)

Insalata Cesare	7.50
romaine croutons shaved parmesan housemade caesar dressing	
Mista Caprina	7.50
mesclun greens pistachio nuts golden raisins goat cheese roasted peppers raspberry dressing	
Insalate Tre Color	7.50
arugula endive radicchio balsamic vinaigrette	
Insalata di Finocchio	9
fennel asparagus endive cherry tomatoes olive oil-lemon dressing	
Insalata Italiana	8
romaine tomatoes onions sun-dried tomatoes shaved parmesan italian dressing	

ZUPPE

Pasta e Fagioli	7.50
savory bean soup penne pasta	
Minestrone	7.50
italian mixed vegetable soup	
Stracciatella	8
spinach soup eggs parmesan cheese	

PASTA

whole wheat and gluten-free pasta available

Penne alla Norma	16
cylinder-shaped pasta sautéed eggplant fresh basil tomato sauce aged ricotta cheese	
Pappardelle Montanara	19
broad ribbon pasta braised veal wild mushrooms fresh basil brown sauce	
Orecchiette Barese	19
ear-shaped pasta broccoli rabe italian sausage garlic extra virgin olive oil	
Linguine con Vongole	18
thin flat pasta little neck clams white wine sauce	
Fusilli Genovese	18
corkscrew pasta shrimp sun-dried tomatoes housemade pesto sauce	
Fettuccine Puttanesca	17
flat long ribbon pasta onions capers olives anchovies fresh basil tomato sauce	
Filetto di Pomodoro	16
spaghetti homemade tomato sauce fresh basil	
Rigatoni Bolognese	18
tube-shaped pasta savory classic bolognese meat sauce	
Capellini Sinatra	20
angel hair sautéed jumbo shrimp scallops olives capers cherry tomatoes fresh basil marinara sauce	
Spaghetti O'Sole Mio	19
thin hollow pasta shrimp zucchini sun-dried tomatoes shaved parmesan	

DEL MARE

Bronzino alla Griglia	MP
grilled filet of bronzino sautéed spinach	
Coda di Aragosta Fra Diavolo	35
lobster tail calamari clams mussels shrimp spicy fra diavolo sauce over linguini	
Salmone Mediterraneo	24
sautéed salmon onions garlic cherry tomatoes olive oil touch of tomato sauce	
Salmone alla Griglia	24
grilled salmon balsamic reduction drizzle	
Pirata Livornese	26
shrimp scallops clams mussels salmon calamari capers olives cherry tomatoes angel hair pasta	
Gamberoni Caponatina	25
sautéed jumbo shrimp eggplant zucchini roasted peppers olives touch of tomato sauce	

POLLO E VITELLO

Pollo Paesano	16
chicken breast sausage roasted peppers fresh mozzarella light marinara sauce	
Pollo Martini	18
sautéed parmesan-encrusted chicken breast sautéed baby artichokes white wine-lemon sauce	
Pollo Scarpariello	19
sautéed chicken medallions sausage rosemary garlic lemon sauce splash of vinaigrette	
Vitello Saltimbocca	23
veal scaloppini prosciutto spinach brown sauce	
Vitello Abruzzi	23
sautéed veal scaloppini prosciutto peas mixed mushrooms light brown sauce	
Vitello Florio	24
sautéed veal scaloppini mushrooms sun-dried tomatoes asparagus marsala wine sauce	

CARNI

La Milanese Originale	32
pounded, breaded veal chop (on the bone) tri-colored salad balsamic dressing	
Bistecca alla Griglia	30
ny strip steak grilled to perfection	
Filetto di Manzo Vino Rosso	34
grilled filet mignon roasted peppers goat cheese barolo wine sauce	
Costolete di Maiale	25
grilled pork chop sautéed hot cherry peppers tomato sauce	
Abbacchio alla Romana	34
grilled new zealand rack of lamb (4) chianti wine sauce grilled pork chops sautéed hot cherry peppers tomato sauce	

CONTORNI

Asparagi	9
grilled or sautéed asparagus	
Mista Verdura	10
grilled or sautéed mixed vegetables	
Patatine Fritte	6
french fries	
Broccoli Rabe	9
sautéed with garlic	
Spinaci	8
sautéed spinach	
Funghi	9
sautéed mixed mushrooms	