

ANTIPASTI ~ APPETIZERS

MOZZARELLA EN CARROZZA – 14

Crisp lightly fried rustic bread filled with melted mozzarella served with lemon caper butter sauce

FIRE ROASTED MUSSELS – 16

Our Chef's Daily Creation of Fire Roasted Mussels

MEATBALLS ALLA NAPOLATANA – 18

Veal, Pork, Beef, Pecorino Ricotta, Meatballs Simmered in our Marinara Sauce

"BADA BING" SHRIMP – 18

Crispy shrimp tossed with a Calabrian chile roasted garlic lemon aioli

ZUCCHINI FRITTI – 10

Our original, *curiously addictive* crispy fried zucchini coins with grated parmigiano reggiano

CALAMARI ARRABBIATA – 24

Fried Calamari Tossed with Italian Cherry Peppers, Garlic & Pomodoro sauce

INSALATA AMALFI – 12

Boston Lettuce, Hearts of Palm, Radicchio, Fennel, Candied Pecans, Parmigiano, Honey Mustard Vinaigrette

INSALATA BRUTUS – 12

Romaine, Parmigiano Reggiano, Garlic Breadcrumbs, Sesame and "Brutus" Dressing...et tu Brute?!

PRIMI ~ PASTA

POMODORO – 18

Spaghetti, Cherry Tomatoes, Fresh Basil finished with Pomodoro Sauce

SPICY VODKA – 24

Rigatoni, Pomodoro Sauce, Vodka, Calabrian Chiles, and a Touch of Cream

AMATRICIANA – 26

Rigatoni, Guanciale, Pepperoncino, Tomato and Pecorino Romano

BOSCIOLA – 28

Rigatoni, Sausage, Mushrooms, Onions, Fresh Herbs, and a Touch of Cream

VENEZIA – 30

Spaghetti, Whole Clams, Toasted Garlic, White Wine Topped with Toasted Breadcrumbs

SCAMPI – 32

Spaghetti, Jumbo Shrimp, Amalfi Roasted Garlic, Lemon – Butter Sauce

FRUTTI DI MARE – 38

Shrimp, Mussels, Clams & Calamari sauteed in a lightly spicy Marinara sauce over spaghetti

SECONDI ~ ENTREES

POLLO/VITELLO AL LIMONE – 24/34

Sauteed Tender Chicken or Veal Scallopini in a White Wine, Lemon, Caper, Butter Sauce

POLLO/VITELLO PARMIGIANA – 26/36

Lightly Fried Cutlet Baked with Pomodoro, Mozzarella, Parmigiano Reggiano

POLLO/VITELLO MILANESE – 24/34

Lightly Fried Cutlet with Tomato Arugula Salad and Lemon

POLLO/VITELLO VALDASTANO – 30/36

Scallopini, Prosciutto de Parma, Fontina Cheese with Mushrooms in a Rosemary-Marsala Wine Sauce

BISTECCA DEL GIORNO – MKT

Prime Cut Steak of the Day, Cooked to Order*

PESCE DEL GIORNO AL AMALFI – MKT

Fish of the Day

CONTORNI ~ SIDES

\$10 ea.

Broccoli Rabe with Garlic & Chiles

Pan Roasted Mushrooms

Spaghetti Side (Marinara)

Insalata Arugula & Pomodoro

Crispy Roasted Rosemary Potatoes

Escarole & Cannellini Beans

Spaghetti Side (Garlic & EVOO)

Polpetta-Meatball (\$6)

* Consuming raw or undercooked meats, poultry, seafood, or shellfish or eggs may increase your risk of foodborne illness