

ANTIPASTI ~ APPETIZERS

Bruschetta

Grilled Rustic Bread, Tomato, Basil, EVOO & Finished with 12-Year-Old Balsamic

Cozze Bianco

Fire Roasted Mussels with White Wine & Roasted Garlic Confit

Polpette Frito

Veal, Pork, Beef, Pecorino Meatballs Fried and Sauteed with Onions and Hot Peppers

Scampi al Forno

Jumbo Shrimp with Garlic & White Wine, Lemon, Baked with House Breadcrumbs

Insalata Amalfi

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

Calamari Arrabbiata

Fried Calamari Tossed with Italian Cherry Peppers, Garlic and Marinara

Gnoccho Frito

Airy Fried Dough with Selection of Freshly Sliced Italian Cured Meats

Polpette alla Napolatana

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

Mozzarella Caprese

Fresh Mozzarella, Tomatoes and Roasted Peppers

Insalata Brutus

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

PRIMI ~ PASTA

Amatriciana

Rigatoni, Guanciale, Pepperoncino, Tomato & Pecorino Romano

Cacio e Pepe

Rigatoni, Parmigiano, Pecorino Romano, Toasted Black Pepper

Bosciola

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

Pomodoro

Spaghetti, Cherry Tomatoes, Fresh Basil finished with Pomodoro Sauce

Carbonara

Rigatoni, Guanciale, Egg Yolk, Toasted Pepper Parmigiano, Pecorino Romano

Spicy Vodka

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

Bari

Orecchiette with Sausage Ragu, Broccoli Rabe, Calabrian Chile & Parmigiano Reggiano

Venezia

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

Frutti Di Mare

Shrimp, Mussels, Clams, Calamari Sauteed in a Lightly Spicy Marinara Sauce over Spaghetti

SECONDI ~ ENTREES

Pollo al Limone

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

Pollo Marsala e Funghi

Sauteed Tender Chicken Scallopini with Mushrooms in a Rosemary-Marsala Wine Sauce

Pollo Parmigiana

Lightly Fried Chicken Cutlet Baked with Pomodoro, Mozzarella, Parmigiano Reggiano

Pollo Paradiso

Chicken Scallopini, Prosciutto de Parma, Fontina Cheese with Rosa Sauce & Parmigiano Reggiano

Vitello Saltimbocca

Sauteed Tender Veal Scallopini with Fresh Sage & Prosciutto in a Marsala Butter Sauce

Vitello Milanese

Lightly Fried Veal Cutlet with Tomato Arugula Salad and Lemon

Vitello Parmigiana

Lightly Fried Veal Cutlet Baked with Pomodoro, Mozzarella, Parmigiano Reggiano

Vitello Valdastano

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

CONTORNI ~ SIDES

Broccoli Rapini with Garlic & Chiles

Pan Roasted Mushrooms

Spaghetti Side (Marinara)

Insalata Arugula & Pomodoro

Crispy Roasted Rosemary Potatoes

Escarole & Cannellini Beans

Spaghetti Side (Garlic & EVOO)

Polpette - Meatball (1)