

Antipasti – Appetizers

Zucchini Fritti – 16

Crispy Fried Zucchini Strings | Aged Parmigiano Reggiano | Grilled Lemon

Sausage & Peperonata – 16

Grilled Italian Sausage | Long-cooked Sweet Peppers, Onions, Confit Garlic | Grilled Ciabatta

Melanzane alla Parmigiana – 17

Lightly Fried Eggplant | “Old World” Marinara | Mozzarella | Aged Parmigiano Reggiano

Cozze della Amalfi – 18

PEI Mussels | White Wine | Garlic | Grilled Ciabatta

Calamari Arrabbiata – 24

Fried Calamari | Italian Cherry Peppers | “Old World” Marinara

Scampi al Forno – 24

Jumbo Shrimp | Breadcrumbs | Garlic | Lemon Butter

Insalata – Salads

Insalata Amalfi – 14

Boston Lettuce | Radicchio | Fennel | Hearts of Palm | Candied Pecans | Honey-Mustard Vinaigrette

Insalata Brutus – 14

Romaine Lettuce | Parmigiano Reggiano | Sesame | Garlic Croutons | “Et tu Brute?” Dressing

Primi – Pasta

Campagnola (“Country Style” Pasta) – 30

Rigatoni | Italian Sausage | Fried Eggplant | Peppers | Onion | Red Pepper | “Old World” Marinara | Fresh Ricotta

Bosciola (“Woodsmen Style” Pasta) – 28

Rigatoni | Italian Sausage | Mushroom | Onion | Baby Spinach | Flamed with Brandy | Touch of Cream

Puttanesca (“Lady of the Night” Pasta) - 26

Spaghetti | Garlic | Capers | Anchovy | Olives | Calabrian Chiles | Pomodoro

Spicy Vodka Amalfi – 26

Rigatoni | Pomodoro | Calabrian Chiles | Guanciale Crumbles | Flamed with Vodka | Touch of Cream

Bolognese – 30

Tagliatelle Pasta with Our Eight-Hour Veal, Beef & Pork Ragu | Sangiovese | Pomodoro | Parmigiana Reggiano

Secondi

*Comes with Side of Spaghetti or
Whipped Roasted Garlic Potatoes & Sautéed Spinach*

	<u>Veal</u>		<u>Chicken</u>		<u>Shrimp</u>
Parmigiana	\$37		\$32		\$36
Lightly Fried Veal, Chicken, or Shrimp Mozzarella Old World Marinara Sauce Rosa Sauce Pesto					
Francese	\$39		\$34		\$42
Egg-Battered Veal, Chicken, or Shrimp Butter Lemon White Wine					
Piccata	\$37		\$32		\$36
Sautéed Veal, Chicken, or Shrimp White Wine Lemon Capers					
Valdostano	\$39		\$34		\$38
Sautéed Veal, Chicken, or Shrimp Prosciutto Fontina Cheese Mushrooms Marsala					
Milanese	\$37		\$32		\$36
Lightly Fried Veal, Chicken, or Shrimp Grilled Lemon Arugula – Bruschetta Salad					

Specialità della Casa

Frutti Di Mare – \$38

An Iconic Sicilian Dish - Sautéed Jumbo Shrimp, Calamari & Mussels Served Over Spaghetti
Pick your style: Bianco, “Old World” Marinara or Fra Diavolo

Grilled Lamb Chops “Scottadito” – \$52*

A Roman Summer Staple - Char-grilled Lamb Rib Chops Marinated in Garlic, Rosemary & EVOO
Comes with Grilled Ciabatta, Whipped Roasted Garlic Potatoes & Grilled Broccolini.

Branzino al Amalfi – \$58

An Amalfi Coast Classic - Pan-Roasted Mediterranean Sea Bass | Lemon-Caper Butter Sauce
Comes with Grilled Ciabatta, Whipped Roasted Garlic Potatoes & Grilled Broccolini.

*Consuming raw or undercooked lamb may increase your risk of foodborne illness, especially if you have certain medical conditions.