

Pasta

Farfalle con Pollo in Salsa Rosa Bow tie pasta with sautéed chicken and zucchini in a pink sauce	\$15.00
Orecchiette con SalSiccia e Cime di Rabe "Ear shaped" pasta sweet sausage, broccoli rabe, garlic and oil	\$15.50
Penne con Gamberi e Funghi Penne with shrimp and mushrooms in an Alfredo sauce	\$17.00
Linguine con Calamari e Cozze Mussels and calamari in a sauce of grape tomatoes, white wine and garlic, served over linguine	\$17.00
Risotto con Capesante e Crimini Creamy risotto with scallops and crimini mushrooms, parsley and asparagus, finished with Parmigiano Reggiano	\$16.50
Lasagna with besciamella, meat sauce and cheese	\$12.00
Rigatoni con Salsiccia with sausage & peas, in a fresh tomato sauce with a touch of cream	\$15.50
Penne alla Vodka	\$14.50
Farfalle con Vegetali with sautéed kale, cherry tomatoes, zucchini & mushroom topped with shaved parmigiano and garlic & oil	\$14.00
Spaghetti con Polpettine with baby meatballs in tomato sauce	\$14.00
Ziti al Forno	\$14.00
Tortellini alla Bolognese with meat sauce	\$15.50

Secondi

Served with potatoes & vegetables of the day

Petto Di Pollo con Carciofini Chicken breast in an artichoke heart in a cherry tomato sauce	\$20.50
Petto di Pollo con Funghi Pan seared chicken breast with mushroom & scallion sauce	\$21.00
Bistecca con Funghi Grilled angus steak with mushrooms in a brown sauce and roasted scallions	\$22.50
Salmone alla Griglia Grilled salmon topped with a chunky tomato and garlic sauce	\$21.00
Vitello con Prosciutto e Salvia Veal medallions sautéed with prosciutto and sage	\$23.00
Tilapia al Vino Bianco Tilapia pan seared in a white wine sauce	\$19.50
Veal piccata with parsley and capers	\$21.00

Contorni

Fries	\$6.00
Sweet Potato Fries	\$6.00
Mashed Potatoes	\$6.00
Sautéed Spinach	\$6.00
Sautéed Broccoli Rabe	\$8.50
Cavolo Verde kale	\$7.00
Mozzarella Sticks	\$7.50



Additional charges may apply to Gluten Free items