

# Antipasti

## ARANCINI | 14

Two fried rice balls, meat sauce, cheese

## ARTICHOKE FRANCESE | 20

Egg, white wine lemon sauce

## CALAMARI FRITTI | 20

Lightly battered, side of tomato sauce & lemon garlic aioli

## HOT BANANA PEPPERS | 18

Four cheese stuffing

## FRIED RAVIOLI | 18

Fresh basil, Romano cheese, red pepper flakes, side of tomato sauce

## SICILIAN CLAMS | 26

Middleneck clams, spicy pomodoro broth, Italian sausage, peppers, onions, served with crostini

## CLAMS CASINO | 16

6 Middleneck clams, breadcrumbs, bacon, peppers, onions 12 for \$30

## ROASTED GARLIC & BRUSCHETTA PLATTER | 18

Tapenades, crostini

# Pasta

## ALFREDO | 27

Fettuccini, cream, Parmigiano, onions, garlic

## ARRABBIATA | 28

Penne, prosciutto, hot banana peppers, spicy pomodoro and white wine sauce

## BOLOGNESE | 28

Mezze rigatoni, beef, pork, and veal ragu

## SICILIAN OLIVE PASTA | 34

Bucatini, Castelvetro olives, lemon butter sauce, breadcrumbs, grilled shrimp

# Pesce

## GROUPE PICCATA | 35

Pan-seared fillets, lemon & white wine caper sauce, seasonal vegetables, angel hair

## SHRIMP SCAMPI | 28

White wine & lemon butter herb sauce, linguine

## SHORT RIB RAGU | 32

Pappardelle, braised beef short rib ragu, parmigiano

## VODKA | 26

Penne, pomodoro vodka blush sauce, prosciutto

## PASTA YOUR WAY | 18

Choice of pasta with summer sauce, Aglio e Olio, or traditional. Meat sauce \$2

## RAVIOLI | 26

Meat or cheese ravioli, tomato sauce

## LASAGNA | 30

Ricotta, meat sauce, mozzarella

## LOBSTER RAVIOLI | 34

Sun-dried tomato & cremini mushroom sherry cream sauce

## LINGUINE ALLE VONGOLE | 28

White wine, clams, herb butter sauce

# Insalate

## CAESAR | 10

Romaine, house made dressing, croutons, parmigiano. Add anchovies \$3

## CAPRESE | 12

Fresh pulled mozzarella, Roma tomatoes, shaved red onion, balsamic vinaigrette

## HOUSE | 8

Spring mix, tomato, cucumber

# Zuppe

## ZUPPA DEL GIORNO | MP

## PASTA E FAGIOLI | 9

## FRENCH ONION | 9

# Entrées

## FRANCESE 32 | 35

Chicken or veal, dipped in egg & sautéed, white wine lemon butter sauce, risotto

## FIorentina 32 | 35

Sautéed chicken or veal, light Marsala wine cream sauce, baby spinach, mozzarella, angel hair

## MARSALA 32 | 35

Sautéed chicken or veal, Marsala wine & cremini mushroom sauce, risotto

## PARMIGIANA 32 | 35

Breaded chicken or veal cutlet with tomato sauce, mozzarella, penne

## MILANESE 32 | 35

Breaded, pan-fried chicken or veal cutlet, arugula salad, white balsamic vinaigrette

## MARGHERITA 32 | 35

Chicken or veal, eggplant, ham, mozzarella, Marsala wine sauce, angel hair

## EGGPLANT PARM | 26

Thinly sliced eggplant, tomato sauce, mozzarella, penne

## BRACIOLE | 32

Sliced pork rolled with ground beef, cured meats, hard boiled egg, mozzarella, pappardelle

## FILET | MP

8oz filet, Demi glaze sauce, blue cheese butter, spinach & bacon, roasted potatoes

## TRIPE | 24

Slow cooked in a light tomato sauce, Romano cheese

## ADD ONS

- Meatballs • 6
- Sausage • 6
- Chicken cutlet • 10
- Veal cutlet • 13
- Shrimp • 12
- Calamari • 12
- Baked Mozzarella • 3
- Anchovies • 3



Most dishes can be prepared gluten-free upon request for minimal up charge.

Please inform your server of any food allergies.

A 20% gratuity is added for parties off 8 or more. This ensure fair compensation for our staff who cater to large groups.