

DINNER MENU

Appetizers

MOZZARELLA CAPRESE

Fresh whole milk Mozzarella with tomato, basil,
And olive oil \$16.95

PROSCIUTTO E OLIVE

Imported prosciutto from Parma with cured black olives and cracked green olives \$16.95

*CARPACCIO

Thinly sliced raw beef with shaved parmesan cheese, arugula, capers and extra virgin olive oil \$16.95

VEGETALI ALLA GRIGLIA

Grilled eggplant and zucchini, roasted sweet bell peppers, with fresh garlic, olive oil, balsamic vinegar, and fresh mint
\$ 16.95

BRUSCHETTA

Toasted bread with fresh tomato, garlic, basil and olive oil \$10.95

MELENZANA PARMIGIANA

Breaded eggplant topped with tomato sauce, parmesan
and mozzarella cheese \$16.95

FRITTO DI CALAMARI

Deep fried Calamari \$19.95

Zuppe

MINISTRONE FRESCO

Fresh Italian vegetable soup \$9.95

TORTELLINI IN BRODO

Meat tortellini in chicken broth \$9.95

Insalate- Salad

INSALATE VERDE

Mixed green salad with tomato, carrots, olive oil and balsamic vinegar \$9.95

INSALATA PALERMO

Fresh tomato, oranges, black and green olives, red onions, and anchovies in olive oil and balsamic vinegar \$10.95

INSALATA DI SPINACI

Baby spinach with gorgonzola cheese, roasted walnuts, tomato in a vinaigrette dressing \$10.95

INSALATA CESARE

Romaine lettuce, tomato, croutons, Caesar dressing and Parmesan cheese \$10.95

Pasta

SPAGHETTI BOLOGNESE

Spaghetti pasta with meat sauce \$21.95

PENNE SANTA ROSALIA

Penne pasta with ricotta cheese, tomato sauce, topped with eggplant, parmesan cheese and fresh basil \$21.95

FARFALLE VULCANO

Bow tie pasta with Italian ground sausage, mushrooms, marinara sauce, sweet bell peppers, a dash of hot pepper \$21.95

PAPPARDELLE ALEXANDRA

Broad ribbon pasta with pancetta, crab meat in a vodka tomato cream sauce \$24.95

LINGUINE CASARECCIA

Linguine pasta with garlic, sun dried tomato, black olives, capers, parsley, dash of hot pepper and olive oil \$21.95

GNOCCHI ALLA GENOVESE

Homemade potato dumplings with pesto and a touch of cream \$24.95

RAVIOLI MAMMA ROSA

Cheese ravioli with mushrooms, artichokes, sweet bell peppers and fresh tomato \$23.95

*CONSUMER ADVISORY: consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

TORTELLINI CAPRICCIOSI

Meat tortellini with mushrooms, asparagus and pancetta in a white cream sauce \$21.95

LASAGNA RUSTICA

Lasagna filled with mushrooms, ground sausage and ricotta cheese in tomato sauce, topped with mozzarella cheese \$21.95

FARFALLE AL SALMONE

Bow tie pasta with fresh salmon in a vodka tomato cream sauce \$24.95

FETTUCCINE ALLA MODA

Egg fettuccine pasta with shrimp, porcini mushrooms in a brandy cream sauce \$24.95

PENNE ZIO PINO

Penne pasta with diced chicken, asparagus and mushrooms in a brandy cream sauce \$21.95

SPAGHETTI PORTICELLO

Spaghetti pasta with shrimp, scallops, arugula and fresh tomato in a white wine sauce \$24.95

LINGUINE CON VONGOLE O COZZE

Linguine pasta with clams OR black mussels in a white wine sauce OR red sauce 24.95

SPAGHETTI TUTTO MARE

With clams, black mussels, shrimp, scallops, calamari and white wine in a marinara sauce \$24.95

Secondi Piatti - Entrées

All entrees served with potatoes and vegetables
pasta substitutions: marinara:\$3 meat sauce \$5 cream sauce \$5

Pollo

POLLO SALTIMBOCCA

Chicken breast topped with Prosciutto di Parma and mozzarella cheese in a marsala wine sauce with mushrooms \$25.95

POLLO AL LIMONE

Grilled chicken breast with artichokes mushrooms, in a garlic and lemon sauce and a dash of hot pepper \$25.95

Salsiccia Campagnola

Italian sausage with mushrooms, red bell peppers, sweet onion white wine and marinara sauce \$23.95

Vitello

VEAL PARMIGIANA

Breaded veal with a tomato sauce and mozzarella cheese \$27.95

VEAL GIANFRANCO

Veal scaloppine with sun dried tomato, garlic and black olives in balsamic vinegar sauce \$27.95

VEAL VERONICA

Veal scaloppine with prosciutto, mushrooms on marsala wine sauce \$27.95

Agnello Aromatico - Lamb

Lamb chops marinated with Italian aromatic herbs, grilled and topped with green peppercorn in a raspberry vinegar sauce on a bed of fresh arugula \$38.95

Bistecca ai Ferri

14 Oz Prime Cowboy Rib Eye Steak marinated with Italian herbs, grilled to your liking \$38.95

Salmone Alla Siciliana

Fillet of salmon with sweet onions, green olives, capers, fresh mint and fresh tomato \$27.95

Gamberi e calamari Fra Diavola

Sautéed prawns and tender calamari with garlic, olive oil and vodka in a spicy marinara sauce \$27.95

Pesce Fresco del Giorno – ask server for fish of the day