



ANTIPASTI 8

Mozzarella

fresh mozzarella breaded and pan seared topped with a fresh plum tomato sauce

Bruschetta

toasted bread topped with tomatoes, basil and olive oil

Antipasto

imported Italian cured meats and cheese with roasted peppers marinated artichoke hearts, eggplant and mushrooms

Caprese

sliced fresh tomatoes with fresh mozzarella topped with olive oil and fresh basil

Calamari

calamari battered & fried and finished in a spicy pepper ring sauce

Peperoni Ripieno

roasted red peppers stuffed with ricotta cheese, sausage and broccoli rabi baked in a fresh plum tomato sauce topped with basil olive oil

Shrimp Scampi

sauteed with garlic & extra virgin olive oil and served with toasted bread points

Melanzane Ripieno

eggplant stuffed with smoked mozzarella and ricotta baked in a fresh plum tomato sauce drizzled with basil olive oil

PRIMI 7

Gnocchi

homemade potato dumplings sauteed in a fresh plum tomato sauce and topped with fresh mozzarella and baked

Ravioli

homemade cheese filled ravioli finished in a fresh tomato sauce

Lobster Ravioli - Matriciana

sweet pancetta and onions sauteed in a fresh plum tomato cream sauce over homemade rigatoni

Bolognese

homemade pasta tossed with ground veal, pork and beef slowly cooked in a fresh plum tomato sauce

Vongole

sauteed with garlic & extra virgin olive oil tossed over homemade linguini. Finished red or white

Pasta Al Forno

homemade pasta sauteed with mini meatballs & ricotta, topped with mozzarella cheese and baked

Calamari

rings & tentacles sauteed in a fresh plum tomato sauce, served over homemade linguini

SECONDI 13

Pollo Marsala

chicken sauteed with mushrooms and ham. Finished in a marsala white wine lemon butter sauce

Pollo Saltinboca

chicken breast sauteed with mushroom and topped with prosciutto and mozzarella in marsala wine lemon butter sauce

Pollo Parmigiana

pan fried breaded chicken cutlet topped with marinara sauce and mozzarella cheese

Pollo Carrozella

chicken sauteed in a white wine lemon butter sage sauce topped with fried fresh mozzarella

Pollo E Melanzane

eggplant and breaded chicken cutlet topped with marinara sauce and mozzarella cheese

Pollo Bracioletini

chicken breast stuffed with Italian cold cuts and cheese pan seared with mushrooms. Finished in a marsala white wine lemon butter sauce

Vitello Marsala

scallopini of veal sauteed with mushrooms and ham in a marsala white wine lemon butter sauce

Vitello Carrozella

scallopini of veal pan seared and topped with fried fresh mozzarella in a white wine lemon butter sauce

Vitello Saltinboca

scallopini of veal sauteed with mushrooms and topped with prosciutto and mozzarella in a marsala white wine lemon butter sauce

Vitello Parmigiana

scallopini of veal breaded and pan fried topped with marinara sauce and mozzarella cheese

Vitello E Melanzane Parmigiana

breaded veal and eggplant topped with marinara sauce and mozzarella cheese

Vitello Bracioletini

veal stuffed with Italian cold cuts and cheese pan seared with mushrooms in a marsala white wine lemon butter sauce

Melanzane Parmigiano

breaded eggplant topped with marinara sauce and mozzarella cheese
