



ANTIPASTI 8

Polenta Al Sugo	\$7.95
fresh polenta grilled on a flat grill then topped with a rich ragu sauce and finished with parmesan cheese	
Portabella Al Gratin	\$9.95
portabella mushrooms sauteed with extra virgin olive oil and a homemade marinara sauce, then baked with mozzarella cheese	
Funghi Provinciale	\$7.95
domestic mushrooms sauteed with extra virgin olive oil, fresh garlic, white wine and marinara	
Italian Pizza Bread	\$5.95
crusty bread baked with fresh tomatoes, marinara sauce, oregano, parmesan cheese and mozzarella cheese	
Garlic Bread	\$5.95
crusty bread coated with fresh garlic cloves which have been soaking in extra virgin olive oil and parmesan cheese	
Melanzana Alla Griglia	\$5.95
eggplant grilled on a flat grill, then baked with a drizzle of marinara and mozzarella cheese	
Calamari Fritti	\$11.95
fresh tender calamari lightly breaded and pan fried - finished with extra virgin olive oil and garlic	
Bruschetta Con Basilico	\$10.95
crusty bread topped with a mixture of chopped tomatoes, basil, extra virgin olive oil	

ZUPPE E INSALATE 9

Minestrone Della Casa	\$5.95
a hearty italian standard	
Tortellini Alla Fiorentina	\$5.95
homemade chicken broth with spinach and tri-colored cheese stuffed pasta	
Pasta E Patate	\$5.95
a traditional soup from bari) browned pastini cooked with potatoes, fresh egg, a touch of creme and chicken stock	
Insalata Di Calamari	\$11.95
fresh calamari marinated with balsamic vinegar, extra virgin olive oil, celery, garlic, black olives and red peppers	
Insalata Di Casa	\$7.95

Insalate Caprese	\$10.95
fresh tomato slices, boconcini mozzarella, fresh basil, extra virgin olive oil and spices.	
Vegetales Mixta Alla Grilla	\$9.95
grilled vegetables	
Cipollino Pomodoro	\$9.95
tomato, onions, gorgonzola cheese, extra virgin olive oil, oregano and basil	
Insalata Di Fagioli	AVAILABLE OPTIONS
tender green beans marinated with balsamic vinegar, oregano and garlic	\$9.95
	Add Fresh Slices Of Boconcini Mozzarella:
	\$4.00

PASTA FATTA IN CASA/HOMEMADE PASTA 11

Tortelloni Di Pollo	\$17.95
chicken stuffed tortelloni sauteed with julienne sliced chicken breast, white wine, eggplant, parmesan cheese and fresh tomato sauce	
Cavatelli Con Salisiccia	\$18.95
catavelli and homemade sausage in a creamy pesto sauce	
Meat Or Cheese Ravioli	AVAILABLE OPTIONS
choose your sauce - marinara, bolognese, or oil and garlic	\$17.95
	Alfredo: \$18.95
Gnocchi Gratinati Gnocchi	\$18.95
with a bolognese sauce - baked with mozzarella cheese	
Imboltini Di Melenzana	\$17.95
lightly breaded and pan fried eggplant rolled with vermicelli noodles, boconcini mozzarella, basil and parmesan cheese - then topped with more mozzarella cheese and baked	
Tri-colored Rotolo	\$17.95
tri-colored pasta stuffed with ricotta cheese and spinach - topped with marinara and mozzarella cheese and baked	
Pappardelle Con Porcini	\$19.95
imported italian porcini mushrooms sauteed with borolo red wine, parmesan cheese and cream	
Pappardelle Con Pomodoro Secco	\$18.95
imported sun dried tomatoes in a creamy marscapone cheese sauce	
Fettucine Alfredo	\$18.95
Fettucine Con Broccoli	\$19.95
e gamberi broccoli and shrimp in a lightly spicy oil and garlic sauce	
Agnelotti Rossini	\$17.95
half-moon pastas stuffed wtih ricotta cheese in a delicious creamy tomato sauce with prosciutto and peas	

PASTA E RISOTTO 14

Rigatoni Alla Putanesca	\$19.95
sauteed with capers, black olives, green olives, anchovies and marinara sauce	
Linguini Con Calamari	\$19.95
calamari in a light and mildly spicy red sauce	
Pasta Aglio E Olio Pasta	AVAILABLE OPTIONS
with oil and garlic and a touch of red pepper choose your pasta - spaghetti, rigatoni, cappellini,	\$14.95
farfalle	Pappardelle, Fettucine, Or Cavatelli: \$16.95
Pasta Marinara Con Basilico	AVAILABLE OPTIONS
choose your pasta - spaghetti, rigatoni, cappellini, farfalle	\$14.95
	Pappardelle, Fettucine, Or Cavatelli: \$16.95
Pasta Bolognese	AVAILABLE OPTIONS
homemade meat sauce choose your pasta - spaghetti, rigatoni, cappellini, farfalle	\$16.95
	Pappardelle, Fettucine, Or Cavatelli: \$18.95
Linguini All' Arrabbiata	\$17.95
a delicious, robust red sauce made with julienne sliced eggplant, onion, green and red peppers, marinara sauce and a bit of red peppers	
Pasta Carbonara	AVAILABLE OPTIONS
pancetta, egg yolk, and parmesan cheese choose your pasta - spaghetti, rigatoni, cappellini,	\$16.95
farfalle	Pappardelle, Fettucine, Or Cavatelli: \$19.95
	Creamy Carbonara - Add: \$2.00
Linguini Frutta Di Mare	\$19.95
shrimp, calamari, clams and mussels in an oil and garlic sauce with a touch of red pepper	
Melenzana Parmigiana	\$17.95
lightly breaded and pan-fried eggplant topped with marinara and mozzarella cheese, then baked	
Farfalle Alla Primavera	\$16.95
carrots, broccoli, cauliflower, zucchini sauteed with extra virgin olive oil, garlic and parmesan cheese	
Risotto Gamberi	\$18.95
shrimp and garlic	
Risotto Gorgonzola	\$17.95
Risotto Con Funghi Porcini	\$19.95
made with imported italian porcini mushrooms	
Risotto Gorgonzola	AVAILABLE OPTIONS
	\$17.95
	With Chicken Or Homemace Sausage:
	\$20.95

Pollo Vesuvio	\$17.95
half chicken with potato wedges baked with extra virgin olive oil, garlic, potato wedges, white wine	
Pollo All' Arrabbiata	\$17.95
half chicken sauteed with extra virgin olive oil, fresh garlic, julienne sliced eggplant, onions, green and red peppers, light, marinara and a touch of red pepper	
Pollo All' Cacciatora	\$17.95
half chicken sauteed with onions, mushrooms, black olives, marsala wine and marinara sauce - then baked	
Pollo All' Parmigiana	\$17.95
tender pan fried chicken breast topped with marinara and baked with mozzarella cheese	
Suprema Di Pollo	\$19.95
steamed tender chicken breast stuffed with provolone cheese and prosciutto - served with a side of two cheese ravioli and a creamy gorgonzola sauce	
Pollo Oregano	\$17.95
one-half chicken baked with a fresh lemon sauce, oregano and white wine	

VITELLO PRANZO (VEAL AND BEEF) 7

Vitello Vesuvio	\$17.95
tender veal sauteed with extra virgin olive oil, garlic, potato wedges and white wine	
Vitello All' Arrabbiata	\$19.95
tender veal sauteed with extra virgin olive oil, fresh garlic, julienne sliced eggplant, onions, green and red peppers, light, marinara and a touch of red pepper	
Vitello Piemontese	\$19.95
tender beef shank served in a light cream sauce with porcini mushrooms	
Ossobuco Milanese	\$19.95
veal shanks sauteed with carrot, celery, onions, garlic	
Beef Brasciole	\$16.95
rolled beef tenderloin stuffed with garlic, parmesan cheese, italian parsley, white wine and marinara sauce	
Vitello All' Parmigiana	\$17.95
pan fried veal with marinara, mozzarella cheese and baked	
Italian Giambotta	\$18.95
homemade meatballs and sausage cooked with peppers, onions potato, garlic, white wine and homemade marinara sauce	

PESCE (SEAFOOD) 7

Salmone Portofino	\$19.95
salmon sauteed with balsamic vinegar, honey and topped with golden pine nuts and green onions	
Salmone Alla Grilla	\$19.95
served with a side of mixed vegetables and pasta	

Salmone Vesuvio	\$18.95
salmon sauteed with extra virgin olive oil, garlic, potato wedges, and white wine	
Linguine All Pescatore Putanesca Linguini And Shrimp Sauteed	\$19.95
with capers, black olives, green olives, garlic, anchovies and marinara sauce	
Zuppa Di Pesce	\$24.95
olive oil, garlic, calamari, shrimp, clams, green mussels, salmon, marinara sauce, served with a side of linguini	
Frittura Di Pesce	\$23.95
fried clams, shrimp and mahi-mahi	
Salmone Cartoccio	\$19.95
baked in aluminum foil with balsamic vinegar, extra virgin olive oil, garlic, onions, capers, and black olives with salmon	

EXTRAS 7

Homemade Italian Sausage	\$4.50
Homemade Meatballs	\$4.50
Add Broccoli To A Dish	\$4.00
Add Chicken To A Dish	\$4.50
Add Shrimp To A Dish	\$3.00
Extra Bread	\$2.00
Split Plate Fee	\$8.00

DESSERT 12

Tiramisu	\$7.00
homemade traditional italian cake made with ladyfingers soaked in real espresso and mascarpone cheese	
Strawberry Cheesecake	\$7.00
what else do you need to know?	
Chocolate Souffle	\$7.00
chocolate cake with a rich chocolate center	
Chocolate Tartufo	\$7.00
a scoop of chocolate gelato with a zabaglione cream center. dusted with cocoa powder and crushed hazelnuts	
Lemon Tartufo	\$7.00
a ball of lemon gelato with a limoncello liqueur center covered with sweet lemon meringue crumbles	
Peach Sorbet	\$7.00
in a natural peach shell	

Lemon Sorbet	\$7.00
in a natural lemon shell	
Espresso Sorbet	\$7.00
with chocolate	
Coffee	\$3.00
Hot Tea	\$3.00
Espresso	\$3.00
Cappuccino	\$3.50