



ANTIPASTI 12

Insalata Caprese	\$9.95
bocconcini mozzarella with tomatoes, roasted peppers and fresh basil	
Carpaccio Di Manzo	\$10.95
beef carpaccio with arugola, artichokes & parmesan cheese with a lemon vinaigrette	
Carpaccio Di Salmone	\$10.95
thin sliced smoked norwegian salmon with endive, arugola and capers. drizzled with tonnato sauce	
Calamaretti E Zucchine Fritti	\$9.95
fried calamari and zucchini served with a spiced tomato sauce	
Grigliata Di Vegetali	\$9.95
assorted grilled vegetables brushed with herb infused extra virgin olive oil, garlic and fresh mint. served a basil pesto	
Fagioli E Gamberetti	\$10.95
white beans and shrimp sauteed with fresh arugola in a white wine sauce	
Zuppa Di Cozze	\$10.95
mussels sauteed in a special tomato broth or white wine, garlic and olive oil	
Tortine Di Granchio Al Modo Nostro	\$10.95
homemade crab cakes. lump blue claw crab meat with herbed bread crumbs. lightly coated with japanese breading. served with slice tomato, roasted pepper puree and tartar sauce.	
Pane Aglio	\$6.95
toasted italian bread, rubbed with fresh garlic cloves and drizzled with olive oil	
Bruschetta Sotto Voce	\$7.95
toasted italian bread topped with chopped fresh tomato, basil, grated grana padana, garlic and extra virgin olive oil	
Crostine Di Casa	\$7.95
toastini topped with assorted italian spreads. four cheese, roasted pepper and mushroom, spinach pesto & anchovy with capers.	
Caponata Sotta Voce	\$8.95
our version of the traditional italian relish of eggplant, squash, celery, onions, served with toastini	

INSALATE 9

Insalata Organica	\$7.95
organic mesclun salad and tomatoes with balsamic vinaigrette	

Insalata Di Spinaci	\$9.95
spinach salad with gorgonzola cheese, walnuts and poached pear. served with raspberry vinaigrette	
Insalata Sotto Voce	\$9.95
sotto voce salad with arugola, artichokes, mozzarella and parmesan cheese	
Insalata Di Cesare - Caesar Salad	\$8.95
topped with grilled chicken or shrimp add \$2.50	
Insalata Tre Colori	\$9.95
arugola, endive and radicchio with grilled portobello mushroom. served with toasted goat, cheese bruschetta	
Insalata Di Anatra	\$10.95
mixed greens, endive, caramelized onions and shredded duck. topped with chopped walnuts.	
Zuppa Del Giorno	
soup of the day	
Mista Di Formaggio	\$9.95
assorted seasonal fruits and cheeses served with toastini	
Mista Di Olive	\$5.95
mixed mediterranean olives drizzled with olive oil and herbs	

CONTORNI 5

Garlic Mashed Potatoes	\$4.95
Spinach	\$4.95
sauteed or steamed	
Broccoli	\$4.95
sauteed or steamed	
Zucchini And Yellow Squash	\$4.95
sauteed or steamed	
Meatballs In Tomato Sauce	\$4.95

LE PASTE 15

Penne Pomodoro	\$9.95
penne with tomato sauce and fresh basil	
Penne Alla Vodka	\$10.95
penne with vodka, tomato sauce and a touch of cream	
Penne Fiorentina	\$12.95
penne with spinach pesto topped with ricotta cheese	
Fusilli Primavera	\$10.95
fusilli with vegetables sauteed in garlic and olive oil	

Fusilli Quattro Formaggi	\$12.95
four cheese cream sauce with roasted walnuts	
Fusilli Al Salmone	\$12.95
smoked salmon and zucchini in a pink sauce	
Spaghetti Aglio E Olio	\$9.95
anchovies and hot pepper in garlic and oil	
Spaghetti Rustici	\$12.95
capers, gaeta olives and spiced fresh tomatoes	
Spaghetti Con Poipettine	\$12.95
meatballs, basil and fresh tomato sauce	
Fettuccine Bolognese	\$12.95
tossed in a traditional tomato meat sauce	
Fettuccine Al Sugo Di Anatra	\$13.95
duck ragu with gaeta olives and tomato	
Fettuccine Gamberetti	\$13.95
homemade fettuccine with shrimp, portobello mushroom and tomatoes. sauteed in garlic, oil and light tomato sauce	
Fettuccine Con Pollo E Funghi	\$13.95
homemade fettuccini with chicken, mushrooms and fresh rosemary in a cream sauce	
Rigatoni Montanaro	\$12.95
shitake, onions & arugola in a brandy cream sauce	
Rigatoni Siciliana	\$12.95
tomato, roasted eggplant and mozzarella cheese	

SECONDI 18

Pollo Alla Griglia	\$14.95
herb rubbed grilled chicken breast served with arugola and fresh tomato salad	
Pollo Sotto Voce	\$16.95
chicken breast sauteed with mushrooms, peppers, onion, white wine and oregano. served with garlic mashed potatoes	
Pollo Portobello	\$16.95
chicken breast sauteed with portobello mushrooms in a brandy cream sauce. served with garlic mashed potatoes	
Pollo Francese	\$16.95
chicken breast sauteed in white wine and lemon. served with sauteed spinach	
Pollo Saporito	\$16.95
chicken breast topped with roasted eggplant and mozzarella cheese. served with sauteed broccoli	
Salmone In Crosta	\$15.95
salmon wrapped in potato crust on a bed of spinach with a light mustard sauce.	

Salmone Alla Griglia	\$17.95
grilled filet of salmon, served over a bed of honey glazed vegetables	
Salmone Sotto Voce	\$15.95
salmon filet sauteed in white wine and fresh herbs with shrimp and roasted tomatoes	
Tonno In Crosta	\$19.95
sesame crusted tuna served over sauteed spinach and shitake mushrooms in a delicate asian sauce	
Tonno Calabrese	\$19.95
tuna steak sauteed in white wine with gaeta olives, onions and fresh tomato. served with sauteed broccoli.	
Branzino Al Francese	\$18.95
flour dipped filet of striped bass sauteed in white wine and lemon. served over grilled zucchini	
Branzino Al Livornese	\$18.95
pan seared filet of striped bass sauteed with white wine, tomatoes, gaeta olives, and capers. with crispy potatoes	
Vitello Picata	\$17.95
veal medallions sauteed in white wine, lemon and capers. served with sauteed spinach	
Vitello Arrotolato	\$18.95
rolled veal medallions stuffed with prosciutto, spinach & fontina cheese in a red wine mushroom sauce. with garlic mashed potatoes	
Vitello Ai Funghi	\$16.95
veal medallions sauteed with marsala wine with wild mushrooms. served with garlic mashed potatoes.	
Lonza Di Maiale	\$16.95
boneless loin of pork sauteed in port wine. with caramelized onions and pears. served over garlic mashed potatoes	
Lonza Di Maiale Ripieno	\$17.95
stuffed boneless loin of pork with spinach, prosciutto and mozzarella in a red wine mushroom demiglaze. served with sauteed spinach	
Loaza Di Maiale Cotto Ai Ferri	\$17.95
grilled pork loins with sauteed onions and hot cherry peppers. served with crispy potatoes	

DESSERTS 10

Souffle Caldo Di Cioccolato E Gelato Alla Vaniglia	\$7.95
italian style chocolate souffle with vanilla ice cream and chocolate sauce	
Crema Bruciata Con Frutta Di Bosco	\$7.95
creme brulee with wild berry sauce	
Tiramisu Con Espresso E Savoiard	\$7.95
traditional tiramisu with mascarpone cream, espresso and lady fingers	
Crostata Di Mele Con Gelato Di Cannella	\$7.95
brooklyn's best home made apple pie served with cinnamon gelato	
Torta Di Ricotta Con Fragole E Puree Di Mango	\$7.95
italian cheese cake with strawberries and mango puree	

Torta Di Pera Con Gelato Di Nocciole	\$7.95
pear tart served with hazel nut gelato	
Sorbetto Ripieno Al' Arancio	\$7.95
sorbet filled orange	
Sorbetto Ripieno Al Limone	\$7.95
sorbet filled lemon	
Gelati Di Giorno	\$7.95
four scoops of your favorite gelato served with whipped cream, chocolate syrup or fruit puree	
Tartufo Con Panna Montata E Sciroppo Di Cioccolato	\$7.95
tartufo with home made whipped cream and chocolate syrup.	