



ANTIPASTI 4

Carpaccio	\$12.95
thinly sliced filet mignon topped with arrugola, shaved parmesan, fresh squeezed lemon and extra virgin olive oil.	
Crespella Al Salmone	\$12.25
crepes with warm sour cream spread, topped with norwegian smoked salmon and melted butter.	
Bruschetta	\$10.50
three slices of ciabatta bread grilled and topped with fresh diced tomatoes, basil, olive oil and garlic.	
Bruschetta Con Mozzarella	\$12.50
three slices of ciabatta bread grilled and topped with melted buffalo mozzarella, fresh diced tomatoes, basil, olive oil and garlic.	

INSALATE 6

Giardiniera	\$5.50
mixed greens served with shaved carrots, sliced roma tomatoes and our house balsamic vinagrette.	
Caesar For Two	\$11.00
romaine lettuce tossed with our homemade caesar dressing then sprinkled with parmesan cheese.	
Insalate Di Arrugola	\$10.50
fresh arrugola topped with shaved parmesan cheese and roma tomatoes, then finished with lemon, extra virgin olive oil dressing.	
Insalate Di Pera	\$10.75
mixed greens topped with shaved carrots, roma tomatoes and sliced pears, then finished with our hose balsamic vinaigrette.	
Ruspante	\$12.50
our homemade caesar salad topped with grilled chicken and parmesan cheese	
Caprese	\$11.50
fresh buffalo mozzarella served with sliced vine-ripe tomatoes, basil and olive oil.	

ZUPPE 2

Pasta E Fagioli	\$6.00
rich with traditional herbs and spices, this classic bean soup originated in the tuscan alps	
Minestrone	\$6.00
mixed vegetables, tuscan-style.	

LE PASTE 7

Pennette Al Pomodoro	\$9.50
this quick and simple dish of pennette pasta is sauteed in our homemade tomato, basil and garlic sauce. this sauce is found throughout italy.	
Pennette All' Arrabbiata	\$9.50
this southern italian dish meaning, 'angry pasta' is pennette pasta sauteed in our homemade tomato sauce with crushed chili peppers, garlic and parsley.	
Pennette Alla Bolognese	\$12.00
originating in bologna, this italian sauce is made with a variety of ground meats.	
Rigatoni All' Amatriciana	\$12.00
this rigatoni dish from rome is sauteed in a tomato sauce with smoked italian bacon and onions.	
Spaghettoni Del Ortolano	\$11.50
'from the garden' this tuscan version of primavera, uses jullian-style carrots and celery, zucchini, yellow squash, mushrooms and onions that are sauteed with white wine and then added to our homemade tomato sauce.	
Pennette Alla Pera	\$14.95
a tuscan specialty, this dish of pennette pasta is sauteed in a creamy gorgonzola cheese sauce with fresh diced pears.	
Penne Alla Saliccia	\$16.50
tuscan-style sausages sauteed in a mild tomato base sauce with oregano, parsley and garlic.	

GNOCCHI 3

Gnocchi Ai Quattro Formaggi	\$13.50
handmade potato dumplings on a white sauce using swiss, gorgonzola, fontina and parmesan cheeses.	
Gnocchi Pomodoro	\$12.50
handmade potato dumplings in our homemade tomato basil sauce.	
Gnocchi Romana	\$14.50
this roman-style gnocchi is prepared with semolina flour giving it a polenta like texture. it is baked in the oven and surrounded by bubbling hot gorgonzola cheese sauce	

RAVIOLIS 3

Ravioli Di Spinci E Burro E Salvia	\$14.95
handmade raviolis stuffed with spinach and ricotta cheese in a delicate butter and sage sauce.	
Ravioli Di Pollo Alla Marinara	\$14.95
handmade raviolis stuffed with chicken and ricotta cheese in a tomato sauce with crushed chili peppers, parsley, garlic and olive oil.	
Ravioli Di Granchio	\$16.95
handmade raviolis stuffed with a crab meat and ricotta cheese and then sauteed in a light cream sauce with garlic oil, chili peppers and fresh diced tomatoes.	

I SECONDI 10

Paillard Di Pollo	\$14.95
his simple style of pounded chicken breast is grilled and seasoned with fresh rosemary. this is a flavorful, low calorie dish.	
Pollo Al Limone E Capperi	\$15.75
a lightly floured chicken breast which is sauteed in a white wine sauce with lemon and capers.	
Pollo Ai Funghi	\$16.75
a lightly floured chicken breast sauteed with champignon mushrooms in a marsala wine sauce, a must try!	
Pollo Ai Pizzaiola	\$16.75
a lightly floured chicken breast sauteed in a tomato sauce with oregano, capers, chili peppers and garlic.	
Pollo Le Nonne	\$17.00
a lightly floured chicken breast sauteed with pureed onions and flamed with a splash of brandy in a light cream sauce.	
Pollo Alla Toscana	\$17.95
a lightly floured chicken breast sauteed in a white wine sauce and topped with sauteed spinach and melted swiss cheese.	
Stracceti Al Gorgonzola	\$19.50
another addictive roman dish, this thinly sliced beef is sauteed in a creamy gorgonzola sauce with white wine.	
Bistecchina Al Pepe Verde	\$23.00
new york steak sauteed with green madagascar peppers, dijon mustard and served in a creamy brandy sauce.	
Robespierre	\$22.00
from the heart of 'chianti', this classic dish is the answer to a perfect balance between beef and an herb. thinly sliced new york steak is grilled, then baked in the oven to your preference and topped with arrugola and extra virgin olive oil.	
Tagiata	\$21.50
thinly sliced new york steak cooked to your preference, then topped with assorted italian herbs, garlic and extra virgin olive oil.	

PESCE DI MARE 6

Calamari Fritti	\$11.50
gently floured calamari rings fried and served with our own marinara sauce.	
Insalatina De Gamberetti	\$10.50
large mixed green salad tossed with bay shrimp, grapefruit and asparagus in our homemade citrus dressing.	
Carpaccio Di Tonno	\$12.95
thinly sliced, sashimi grade ahi tuna topped with asparagus, shaved parmesan, fresh squeezed lemon and extra virgin olive oil.	
Farfalle Al Salmone	\$17.00
this revised recipe is brought back to its original version by using bowtie pasta. you can find it throughout the northern region of italy. the bowtie pasta is sauteed in a light cream sauce with smoked salmon and brandy.	
Mahi Mahi Le Nonne Style	\$18.50
mahi mahi filet lightly breaded, served with asparagus, sun-dried tomatoes, and a pesto, aioli sauce.	
Trancio Di Tonno Alla Toscana	\$19.50
sashimi grade ahi tuna filet seared lightly and topped with fresh diced tomatoes, basil, garlic, and extra virgin olive oil.	