

appetízers

tuna carpaccío 16 olive oil, capers lemon

grilled calamari 17 dressed with capers, gaeta olives, diced tomato, evoo, arugola

portobello mushrooms 16 oven roasted, smoked mozzarella

mussels marinara 16 white wine, tomato, garlic & parsley

caprese 16 tomato, fresh mozzarella, basil

salads

house salad 12 romaine, mixed greens, tomatoes, balsamic dressing

arugula 12 tomato, goat cheese & lemon olive oil dressing

gorgonzola 12 mixed greens, apple, walnuts, gorgonzola, balsamic reduction

red beets 12 mint, olive oil, arugula caesar 12

soup

pasta e fagíolí 12 the classic italian bean soup, vegetarian

pasta

tagliatelle bolognese 22
egg noodles, bolognese meat sauce
gnocchi 22
gorgonzola cheese sauce
ravioli 22
ricotta filling, tomato sauce

(continue on other side)



rigatoni amatriciana 22 pancetta, tomato sauce

conchiglie alla rimini 23 shells pasta, bay scallops, shrimp, zucchini, blush sauce

spaghettí and clams 23 garlic, white wine, parsley

spaghettí scoglío 27

shrimp, scallops, clams, mussels, calamari, white wine & tomato

main courses

egg-plant rollatíní 21

eggplant slices, rolled with ricotta cheese and herbs, baked with tomato sauce and mozzarella

grilled shrimp 24 seared, spinach, beurre blanc

shrimp & beans 24

sautéed shrimp, garlic, herbs, cannellini beans

grilled salmon 24

topped with a condiment of diced tomatoes, cucumbers, capers and gaeta olives

chicken or veal piccata 24/29 sauté with white wine, lemon and capers

chicken or veal siciliana 24/29 roasted peppers, provolone cheese

chícken or veal saltímbocca 24/29 sauté with sage, prosciutto, white wine

chicken or veal marsala 24/29 marsala wine and mushrooms

grilled pork chop 29 topped with mix mushrooms, red wine sauce

<u>sídes</u>

spaghettí garlíc g oil 12 garlic, olive oil, parsley

rigatoni or spaghetti with tomato sauce 12

broccolí rabe (when avaílable) 12 garlic, olive oil, crushed hot peppers

spínach 12 garlic & oil