## appetízers

tuna carpaccío 16
olive oil, capers lemon
grílled calamarí 17
dressed with capers, gaeta olives, diced tomato, evoo, arugola
portobello mushrooms 16
oven roasted, smoked mozzarella
mussels marínara 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

## taglíatelle bolognese 22

egg noodles, bolognese meat sauce
gnoochi 22
gorgonzola cheese sauce
raviolí 22
ricotta filling, tomato sauce
(continue on other side)
rígatoni amatriciana 22
pancetta, tomato sauce
conchíglie alla rimini 23
shells pasta, bay scallops, shrimp, zucchini, blush sauce
spaghetti and clams 23
garlic, white wine, parsley
spaghettí scoglio 27
shrimp, scallops, clams, mussels, calamari, white wine \& tomato

## main courses

egg-plant rollatini 21
eggplant slices, rolled with ricotta cheese and herbs, baked with tomato sauce and mozzarella
grílled 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
chícken or veal píccata $24 / 29$
sauté with white wine, lemon and capers
chicken or veal sícíliana 24/29
roasted peppers, provolone cheese
chicken or veal saltímbocoa 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

## sides

spaghettí garlic \& oíl 12
garlic, olive oil, parsley
rigatoni or spaghetti with tomato sauce 12
brocooli rabe (when avaílable) 12
garlic, olive oil, crushed hot peppers
spinach 12
garlic \& oil

