

Antipasti

Calamari Fritti 12.50
Crispy Fried Calamari

Portobello della Nonna 12.50
Baked Portobello cap stuffed with Broccoli Rabe,
sausage, fresh mozzarella and roasted peppers

Vongole al Forno 10.75
Baked Clams

*** Gamberi D'Acqua Dolce 12.75**
Grilled marinated sweet water shrimp, dressed with extra virgin olive oil
& lemon, tossed with baby greens and fingerling potatoes

Zuppa di Cozze 12.00
Prince Edward Island mussels, steamed in
fresh tomato, garlic and white wine sauce

Mozzarella e Pomodoro 10.50
Home-made mozzarella laced with vine ripe tomatoes,
roasted peppers, oven dried tomatoes & Calamata olives

*** Carpaccio di Salmone Marinato 12.50**
Thin slices of our own citrus-cured salmon, garnished with capers and onions

Insalata / Minestre

Insalata alla Cesare 9.00
Caesar Salad

Asparagi alla Griglia 11.00
Grilled Asparagus, roasted beets, baby Arugula,
crumbled Feta Cheese with white Balsamic vinaigrette

Insalata di Endivia 10.00
Belgian Endive, Radicchio, juicy sliced orange
segments, toasted hazelnuts and Roquefort cheese
infused with a delicate citrus dressing

Insalata Siciliana 9.75
Romaine lettuce, diced fresh mozzarella, Canellini beans,
peppers & Gaeta olives, dressed with balsamic vinaigrette

Insalata Tri-Colore 10.50
Baby Arugula, Radicchio & Endive, served with
toasted Pignoli nuts with Raspberry vinaigrette

Stracciatella alla Siciliana 10.75
Italian chicken egg drop soup with baby
meatballs, spinach & melted mozzarella

Pasta e Fagioli 9.50
White beans, pancetta & pasta, Tuscan style

Pasta

Entrée/Appetizer

Risotto del Giorno (Priced Accordingly)
Risotto of the Day

Pasta a Piacere (Priced Accordingly)
Your choice of Pasta any style:
Tomatoes, Vodka, Clam, or Bolognese sauce

Agnolotti di Zucca 20.50 / 15.00
Half moon pasta filled with butternut squash in a sage walnut
Beurre blanc sauce, julienne of zucchini & shaved Pecorino

Penne Rustica 21.00 / 16.50
Penne with grilled chicken, Crimini mushrooms, peas,
& sun-dried tomatoes, ginger and Madeira wine sauce

*** Whole Wheat Spaghettoni alla Checca 19.50 / 14.50**
Spaghettoni with diced fresh mozzarella, grape tomatoes, red onions, basil and olive oil

Farfalle Mare e Monti 23.50 / 17.00
Bowtie pasta with shrimp, sea scallops, Shiitake
Mushrooms, diced tomatoes, garlic & oil

Four Cheese Ravioli alla Primavera 20.00 / 14.50
Home-made Ravioli with Spring Veggies, Pesto
Genovese & Pignoli nuts

Rollatini di Asparagi 20.50 / 14.50
Pinwheel shaped pasta stuffed with asparagus, leeks, &
Mascarpone cheese, sliced & baked with fresh diced tomatoes
(House Specialty)

Osso Bucco Ravioli 21.00 / 16.50
Home-made pasta filled with Beef Osso Bucco,
in a hearty beef sauce, onion confit & Gremolata

Sorry, Appetizer Portions of Pasta Cannot Be Served as a Main Course

Pollo

Pollo "Giambotta" 23.75

Chunks of chicken, sweet sausage, peppers, onions, new potatoes, Broccoli Rabe with a Rosemary~Sauvignon Blanc glaze

Pollo a Piacere 21.50

Breast of chicken any style, Piccata, Francese or Marsala

Pollo Peppadew 23.50

Medallions of chicken with sweet/mildly spicy Peppadew peppers, Shiitake mushrooms & asparagus in a Pinot Grigio wine sauce
(House Specialty)

Pollo Loucia 24.00

Crispy baked breast of chicken, stuffed with spinach, mushrooms, Prosciutto, Pignoli nuts & Fontina cheese, served with Couscous risotto

Pesce

*** Salmone alla Griglia 26.50**

Grilled Atlantic Salmon, with a wild mushroom ragu in an aged balsamic vinegar sauce, served with puree of potato

Gamberoni alla Oreganata 28.50

Jumbo shrimp baked with bread crumbs, in a garlic lemon & fresh herb sauce

Tilapia in Crosta di Granchio 27.50

Crabmeat crusted Tilapia with warm Orange~Basil vinaigrette, and baby Bok Choy

*** Lupa di Mare del Mediterraneo 30.50**

Filet of Chilean Sea Bass pan seared with shrimp, leeks, Shiitake mushrooms, diced tomatoes, spinach & carrots bedded on seasonal vegetables

Cacciucco alla Fiorentino 32.00

Young lobster tail, shrimp, scallops, calamari, clams & mussels in a light spicy tomato sauce, served on a bed of linguine

Carne

Cotoletta alla Parmigiana 24.00

Veal cutlet breaded and baked with tomato sauce & mozzarella

Scaloppini Piacere 24.00

Veal Scaloppini any style, Piccata, Marsala or Francese

Vitello Rudolfo Valentino 26.00

Scaloppini of veal, baby shrimp, artichokes, asparagus, Shiitake mushrooms & sun-dried tomatoes in a light Cognac sauce, served with potato puree
(House Specialty)

Herb Grilled Skirt Steak "Cipollata" 30.50

Sweet and Spicy Mustard, with Crisp & Caramelized Vidalia onions

Agnellino al Forno 37.00

Grilled baby lamb chops with a rosemary garlic sauce, served with Yukon Gold steak fries

Filetto di Bue ai tre Pepi 37.00

Prime Filet Mignon pan seared, infused with a peppercorn ~ Cognac sauce, roasted Cipollini onions served with Italian mashed potatoes

Verdure

Broccoli di Rabe & Sweet & Spicy Peppadew Peppers (P.A.)

Sautéed with garlic & olive oil

Spaghetti Squash 10.00

Braised with Pignoli nuts and a touch of tomato sauce

Zucchini Fritti 8.50

Shoestrings of crispy zucchini

Broccoli Affogati 8.50

Sautéed with garlic & olive oil

Creamed Spinach 8.50

Traditional Creamed Spinach

* HEART HEALTHY

MINIMUM TABLE CHARGE \$25.00 PER PERSON

**ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE
WITHOUT NOTICE**