

Insalate

Allegra 12.95

Arugula, Tomato, Mozzarella, Heart of Palm, Avocado Lemon Dressing, Shaved Parmesan

Chop Chop 13.50

Romaine Lettuce, Tomato, Onion, Provolone Cheese, Garbanzo Beans, Lemon Dressing

Insalata Verde 8.50

Baby Mix Greens, Tomato, Zucchini, Carrot, Balsamic Dressing

Cesare 9.50

Romaine Lettuce, Croutons, Creamy Garlic Anchovy Dressing

Panzanella 12.75

Fresh Tomato, Onion, Basil, Cucumber Slices, Croutons, Extra Virgin Olive Oil

Tricolore 11.95

Radicchio, Arugula, Endive, Shaved Parmesan Cheese, Balsamic Dressing

Carciofi 12.75

Sliced Fresh Artichokes, Arugula, Shaved Parmesan Cheese, Lemon Dressing

Caprese 12.95

Fresh Mozzarella Cheese, Tomato, Basil

Antipasti

Tegamino di Melanzane 13.50

Baked Eggplant Filled with Fresh Ricotta & Tomato Sauce

Burrata Caprese 13.75

Soft Creamy Mozzarella, Fresh Tomato, Roasted Bell Peppers, Basil

Calamari Fritti 12.50

Fried Calamari, Spicy Tomato Sauce

Burrata e Prosciutto 15.75

Soft Creamy Mozzarella, Prosciutto di Parma

Polenta Valdostana 15.25

Soft Polenta, Fontina Cheese Fondue, Porcini Mushrooms

Zuppe

Minestrone di Verdure 7.95

Vegetable Soup

Pasta e Fagioli 8.50

Cannellini Bean Soup, Tube Pasta, Aromatic Olive Oil

Cozze e Vongole 15.50

Black Mussels & Clams, Garlic Spicy Tomato Sauce, Chopped Tomato, Oregano

NOTE :

*Every
Monday
Any Pizza
1/2 Price
(Eat IN & Dinner Only)*

NOTE :

*Every
Friday
Bottle of Wine
1/2 Price
(Eat IN & Dinner Only)*

Pizze

<p style="text-align: center;">Margherita <i>Tomato Sauce, Mozzarella & Basil</i></p>	14.95	<p style="text-align: center;">New York <i>Tomato Sauce, Mozzarella & Pepperoni</i></p>	15.50
<p style="text-align: center;">Ortolana <i>Tomato Sauce, Mozzarella Eggplant, Bell Peppers, Zucchini</i></p>	15.25	<p style="text-align: center;">Napoletana <i>Tomato Sauce, Garlic, Anchovy Olives, Basil, Capers (no cheese)</i></p>	16.50
<p style="text-align: center;">San Daniele <i>San Daniele Prosciutto, Arugula Mozzarella, Parmiggiano (no sauce)</i></p>	17.75	<p style="text-align: center;">Funghi <i>Tomato Sauce, Mozzarella Cheese Homemade Sausage, Mushrooms</i></p>	16.75

Pasta e Risotto

<p style="text-align: center;">Pappardelle con Salsicce <i>Wide Fettuccine, Meat Ragu Sausage, Mushrooms, Touch of Cream</i></p>	18.50	<p style="text-align: center;">Ravioli di Zucca <i>Ravioli Filled with Pumpkin in a Light Sage Cream Sauce</i></p>	17.50
<p style="text-align: center;">Spaghetti Amalfitana <i>Mussels, Clams, Shrimps, Scallops, Calamari, Garlic Spicy Tomato Sauce</i></p>	22.50	<p style="text-align: center;">Pennette Arrabbiata <i>Penne Pasta, Chopped Tomatoes Spicy Garlic Tomato Sauce</i></p>	14.25
<p style="text-align: center;">Gnocchi <i>Potato Dumpling Filled with Mushrooms and Truffle Fondue</i></p>	18.50	<p style="text-align: center;">Risotto Porcini <i>Carnaroli Rice, Porcini Mushrooms and Parmesan Cheese</i></p>	19.00
<p style="text-align: center;">Fettuccine Tartufate <i>Porcini Mushrooms, Leeks and Truffles Pecorino Cheese</i></p>	19.50	<p style="text-align: center;">Pennette Siciliana <i>Penne Pasta, Eggplant, Tomato Sauce Basil, Caciocavallo Cheese</i></p>	15.50
<p style="text-align: center;">Rigatoni Sorentina <i>Tomato Sauce, Basil, Chop Tomato Melted Mozzarella Cheese</i></p>	16.95	<p style="text-align: center;">Involtini <i>Wrapped Spaghetti with Eggplant Baked with Tomato Sauce, Mozzarella</i></p>	17.95
<p style="text-align: center;">Fettuccine Bolognese <i>Homemade Ragu Meat Sauce</i></p>	17.50	<p style="text-align: center;">Linguini alle Vongole <i>Cockle Clams, Garlic, Lemon Zest</i></p>	19.25

Carne e Pesce

<p style="text-align: center;">Pollo Milanese <i>Breaded Chicken, Chopped Tomato Basil, Garlic, Extra Virgin Olive Oil</i></p>	22.95	<p style="text-align: center;">Branzino al Guazetto <i>Loup de Mer Baked, Black Olives, Capers Cherry Tomatoes, White Wine Sauce</i></p>	29.00
<p style="text-align: center;">Scaloppine ai Funghi <i>Veal Scaloppini, Mushroom Sauce and Seasonal Vegetables</i></p>	26.50	<p style="text-align: center;">Salmone alla Griglia <i>Grilled Salmon Filet, Sautéed Lentils Organic Cherry Tomato Sauce</i></p>	26.95
<p style="text-align: center;">Lombata di Vitello <i>Grilled Bone-in Veal Chop with Sautéed Spinach, Garlic Rosemary</i></p>	29.95	<p style="text-align: center;">Costata di Manzo <i>Grilled Rib Eye, Baby Carrots Sautéed Spinach, Balsamic Sauce</i></p>	29.95
<p style="text-align: center;">Ossobuco <i>Veal Ossobuco in Citrus Gremolata and Risotto Parmigiano</i></p>	28.75	<p style="text-align: center;">Polpettoni di Carne <i>Italian Style Meat Balls, Mozzarella in a Light Spicy Tomato Sauce</i></p>	22.75
<p style="text-align: center;">Pollo Parmiggiana <i>Breaded Chicken Breast, Eggplant Mozzarella Cheese, Tomato Sauce</i></p>		23.25	