## Insalate E Antipasti

Insalata alla Cesare Con Crostini di Pane E Parmigiano 8
*Ceasar salad with our famous dressing and home made croutons*

Insalata di Cesare con Petto di Pollo alla Griglia 12
*Ceasar salad with our famous dressing and homemade croutons topped with grilled chicken breast*

Insalata di Mozzarella Fresca con Pomodoro e Basilico 10
*Fresh homemade mozzarella cheese with fresh basil, sliced tomato and extra virgin olive oil*

Insata Continentale Mista con Aceto Balsamico e Pomodorini 8
*An assorment of eight baby greens served with olive oil vinegar dressing and cherry tomatoes*

Insalata de Rucola Funghi con Pomodoro e Mozzarella 8
*Baby Arugula tossed with marinated chopped tomatoes and fresh mozzarella cheese*

Bruschetta di Pomodoro Mista 7
*Chopped vine tomatoes marinated with garlic basil and olive oil, served over toasted artisan bread*

Antipasto Tradizionale 12
*Classic appetizer plate featuring cured imported meats cheese and vegetable*

IL Cocktail di Gamberoni Giganti 14
*Jumbo colossal shrimp cocktail served with a tangy sauce*

Carpaccio di Manzo con Parmigiano e Rucola 12
*Thin slices of raw filet mignon topped with arugula and shaved reggiano parmesan cheese*

Involtini de Melanzane al Pomodoro Parmigiano 10
*Rolled eggplant stuffed with ricotta cheese and baked with tomato sauce and parmesan cheese*

Cozze alla Marinara 10
*Sautéed mussels with garlic and white wine in a light tomato broth*

Calamari Fritti con Pomodoro 9
*Crisp calamari complemented with marinara sauce*

Polpette di Vitello al Pomodoro 10
*Homemade veal meatball in it's own tomato sauce*

Carciofo Ripieno alla Oreganate 12
*A whole artichoke stuffed with a blend of breadcrumbs and garlic parmesan cheese and baked with chicken broth*

Burrata Puglises con Pomodoro e Basilico 11
*Creamy, buttery mozzarella with vine-ripened tomato and basil*

Prosciutto di Parma con Melone 10
*Thin sliced imported prosciutto ham with seasonal melon*

Patate Fritti con Cipolla 8
*Sliced Idaho potato sautéed with olive oil and onions*

Minestrone di Verdure Genovese 6
*Classic fresh vegetable soup, Genovese style*

Straciatella alla Romana 6
*Chicken broth with spinach egg and parmesan cheese*

Pasta E Fagioli 6
*White canellini bean soup with proucitto ham and pastina*

## **Paste E Secondi**

Canneloni di Vitello Spinaci e Ricotta 14
*Homemade rolled fresh crepe filled with grounded veal spinach and ricotta cheese*

Lasagna di Manzo al Forno 14
*Oven baked pasta with meat sauce, ricotta cheese and tomato sauce topped with whole milk mozzarella cheese*

Pappardelle al Raqu' di Manzo 13
*Homemade wide pasta with our famous meat sauce*

Ravioli di Araqosta e Caviar con Cognac 16
*Homemade Maine lobster raviolis in a pink sauce with brandy shallots and caviar*

Linquine con Vongole 14
*Linguine pasta in a garlic clam juice sauce served with little neck clams*

Penne con Melanzene e Ricotta 14
*Tube shape pasta with eggplant, fresh vine, tomato sauce and ricotta cheese*

Rigatoni Calabrese con Shiitake 14
*Rigatoni pasta with fresh Italian sausage, shiitake mushrooms and fresh tomato sauce*

Pappardelle Bella Roma con Gamberoni 17
*Homemade wide pasta in a cream sauce with cognac and shrimps*

Rigatoni con Polpette di Vitello al Pomodoro 14
*Rigatoni pasta with homemade veal meatball in a light tomato sauce*

Risotti con Funghi Porcini 19
*Imported arborio rice with fresh porcini mushrooms truffle oil and parmesan cheese*

Salmone Grigliato con Semi di Mustarda e Fagiolini 16
*Grilled Norwegian salmon in a whole grain mustard sauce served with string beans*

Branzino Tradizionale alla Griglia 19
*Grilled whole striped sea bass with fresh herbs, served with vegetables and parsley*

Petto di Pollo Parmigiano 14
*Pounded breast of natural chicken, lightly breaded and topped with mozzarella cheese and tomato sauce served with spaghetti pasta marinara*

Petto di Pollo alla Florentina con Spinaci 14
*Pounded breast of natural chicken, egg batter and sautéed with white chabli wine, lemon and butter served over spinach*

Vitello Marsala al Funghi Shiitake 15
*Veal scaloppine sautéed in a lombardo marsala wine and shiitake mushroom sauce, served with vegetables*

Vitello alla Milanese con Insalata Mista Pomodoro Marinato 17
*Veal medallion pounded thin lightly breaded and topped with mix salad and marinated tomatoes*

Scaloppine Di Vitello Piccata con Verdure 16
*Veal scaloppini with capers, lemon butter sauce and vegetables*

Bistecca di Manzo 25
*16 oz. Black Angus New York strip grilled to your taste, served with potato croquet and string beans*