## 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 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 Misto 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*

## Le Zuppe

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 18
*Homemade rolled fresh crepe filled with grounded veal spinach and ricotta cheese*

Lasagna di Manzo al Forno 17
*Oven baked pasta with meat sauce, ricotta cheese and tomato sauce topped with whole milk mozzarella cheese*

Pappardelle al Raqu' di Manzo 17
*Homemade wide pasta with our famous meat sauce*

Ravioli di Araqosta e Caviar con Cognac 20
*Homemade Maine lobster raviolis in a pink sauce with brandy shallots and caviar*

Linquine con Vongole 17
*Linguine pasta in a garlic clam juice sauce served with little neck clams*

Penne con Melanzene e Ricotta 17
*Tube shape pasta with eggplant, fresh vine, tomato sauce and ricotta cheese*

Rigatoni Calabrese con Shiitake 17
*Rigatoni pasta with fresh Italian sausage, shiitake mushrooms and fresh tomato sauce*

Pappardelle Bella Roma con Gamberoni 32
*Homemade wide pasta in a cream sauce with cognac and four colossal shrimps*

Risotti con Funghi Porcini 22
*Imported arborio rice with fresh porcini mushrooms truffle oil and parmesan cheese*

Risotti con Frutti di Mare 25
*Imported arborio rice with shrimp, clams, mussels, and calamari, delicately flavored with saffron*

Scamponi alla Saltimbocca 28
*Jumbo colossal golf shrimps pounded with pancetta bacon sautéed in a light brown gravy with sage, served with asparagus*

Salmone Grigliato con Semi di Mustarda e Fagiolini 24
*Grilled Norwegian salmon in a whole grain mustard sauce served with string beans*

Branzino Tradizionale alla Griglia 26
*Grilled whole striped sea bass with fresh herbs, served with vegetables and parsley*

Dentice alla Livornese 24
*Fillet of Florida red snapper sautéed in a light tomato sauce with capers and kalamata olives, served with pasta same sauce*

Sogliola alla Mugniaia 35
*Dover sole meuniere de-boned tableside served with gratinated fresh asparagus*

Petto di Pollo Parmigiano 19
*Pounded breast of natural chicken, lightly breaded and topped with mozzarella cheese and tomato sauce served with spaghetti pasta marinara*

Vitello Marsala al Funghi Shiitake 19
*Veal scaloppine sautéed in a lombardo marsala wine and shiitake mushroom sauce, served with vegetables*

Costolette di Vitello Parmigiana 28
*Veal chop pounded and lightly breaded, topped with mozzarella cheese and tomato sauce, served with spaghetti pasta marinara*

Nodino di Vitello alla Griglia 35
*Center cut bone-in veal chop, marinated in olive oil and garlic, grilled to your taste, served with vegetables*

Costolette di Maniaile con Funghi 24
*A double cut bone-in pork chop, grilled and topped with wild mushrooms, served with spinach*

Il Polastrello alla Griglia 21
*A whole grilled boneless baby chicken marinated with garlic and wine, over a bed of spinach*

Bistecca di Manzo 30
*16 oz. Black Angus New York strip grilled to your taste, served with potato croquet and string beans*

Filetto di Manzo al Pepe Verde 32
*10 oz. filet mignon with green peppercorn and brandy sauce served with gratinated fresh asparagus*