

ANTIPASTI & SOUPS

Eggplant Rollatini	12
Prosciutto e Melone	16
Buffalo Caprese	16
Caprese	10
Rappini	9
Soup of the day	6
Zuppa di Mussels e Clams	14
Antipasto Misto	16

*All Entrees served with optional
Side Pasta Marinara \$2 or Side Salad \$3
(vegetarian menu & gluten free pastas available)*

PASTA & RISOTTI

Spaghetti Marinara a simple classic with our homemade tomato sauce	12
Gnocchi gnocchi bolognese or marinara	17
Lasagne alla Bolognese a delicate combination of meat sauce, béchamel & fresh mozzarella	14
Eggplant Parmigiana layers of eggplant, tomato sauce, mozzarella & parmigiano	14
Spaghetti alle Vongole clams over spaghetti in a red or white sauce	19
Bucatini all' Amatriciana bucatini pasta tossed with guanciale, onion, tomato sauce parmigiano & black pepper	18
Risotto con Porcini or Asparagus arborio rice slowly cooked with white wine & fragrant porcini mushrooms or asparagus	21
Spaghetti Carbonara spaghetti with crispy pancetta, egg yolk, generous parmigiano & black pepper	19
Penne alla Vodka delicate pink vodka sauce over penne with pancetta	16
Rigatoni alla Sausage Bolognese bolognese sauce with sausage & fennel	18
Shrimp e Broccoli over Rigatoni a light garlic & olive oil sauce sautéed with shrimp & fresh broccoli florets	22
Pappardelle Mare e Monti porcini mushrooms, garlic, large shrimp & wine in a delicate cream sauce	21
Farfalle di Mare bowtie pasta with zucchini & shrimp in a pink sauce	21
Risotto ai Porcini e burro Tartufo creamy porcini sauce, truffle butter & parmigiano	22
Risotto allo Scoglio white seafood risotto with mussels, clams & shrimp	22
Rigatoni alla Cristiano pasta with fresh tomato sauce, mozzarella, garlic & basil	16

Lamb Meatball Ragú Chitarra a pasta shape typical from abruzzo tossed in ragú	19
Trio Adriatico fancy italian egg fettuccini with clams, shrimp & scallops in a delicate white sauce	21
Zuppa di Pesce over Linguini linguini covered with mussels, clams & shrimp in a red or white sauce	22

CARNE & PESCE

Salmon slowly cooked in olive oil, garlic, wine, tomatoes & mushrooms	20
Chicken Marsala sautéed in a light marsala sauce with mushroom	16
Yellow Tail Snapper slowly cooked with a delicate mix of mushrooms, diced tomatoes, wine & garlic	23
Pescespada Peperoni in Agrodolce swordfish steak simmered in a sweet sour red & green pepper sauce onion garlic & wine	23
Tuna Steak alla Siciliano pan seared tuna with a rich onion, lemon & olive sauce	23
Chilean Sea Bass simmered in extra virgin olive oil, onions, diced tomatoes & basil leaf	34
Snapper alla Livornese simmered in a hearty tomato sauce with onions, capers, black olives, diced tomatoes & parsley	21
Veal Marsala delicate light marsala sauce with mushrooms over veal scaloppine	20
Veal Saltimbocca slowly cooked veal scaloppini with prosciutto, sage & fresh mozzarella	21
Veal Chop ai Porcini e Vino Bianco veal chop, white wine, porcini, butter	35
Ossobuco slowly cooked veal shank in sauce with celery, onions, carrots & red wine	26
Filet Mignon or NY Strip grilled & accompanied by a wine & mushroom sauce	24

Side dishes:

Cork charge 15

- Broccoli 4
- Rappini 5
- Aglio Olio 3
- Bolognese 3
- Marinara 2
- Sautéed Zucchini 5
- Side of the day 5

Beverages:

- Imported beer 4
- Soda 2
- Domestic beer 3
- Espresso 3
- Wine by the glass 7
- Cappuccino 4
- American Coffee 2