

## antipasto

### **ANTIPASTO ITALIANO**

Assorted Imported meats and cheeses, artichoke hearts, sun dried tomato, roasted peppers and other Italian specialties.....\$15.

### **INVOLTINO DI MELANZANA**

Lightly battered grilled eggplant wrapped around a fresh mozzarella, ricotta and herb filling baked to perfection, served over mixed greens in a zesty lemon dressing.....\$10.

### **PEPATELLA DI COZZE**

Steamed fresh mussels with shallots and garlic, white wine and fresh herbs infused with black pepper.....\$12.50

### **CARPACCIO DI MANZO**

Filet mignon carpaccio with fresh arugola lemon and shaved parmigiano.....\$12.

### **CAPRESE**

Fresh mozzarella bocconcini with sliced tomato, fresh basil, drizzled in imported extra virgin olive oil.....\$10.

### **CALAMARI ALLA GRIGLIA**

Grilled fresh calamari served on a bed of arugola and cherry tomato in a lemon vinaigrette.....\$13.

## insalata

### **INSALATINA DI CAMPO**

A mixed mesclun greens with shaved imported parmigiano, in a balsamic vinaigrette dressing.....\$7.

### **INSALATA DI NOCI**

Arugola and radicchio with caramelized walnuts, gorgonzola, and pears, in a zesty lemon dressing.....\$9.50

### **INSALATA DI BARBABIETOLE**

Fresh beets and red onion, drizzled in imported extra virgin olive oil & herbs.....\$8.50

### **INSALATA TRE COLORE**

Arugola, fresh tomato, red onion and shaved imported parmigiano in a house vinaigrette.....\$8.50

### **INSALATA CESARE**

Hearts of Romaine lettuce and homemade croutons in a homemade Caesar dressing.....\$8.  
with marinated grilled breast of chicken or grilled shrimp.....\$11.

## focaccia

*Delicious thin and crispy focaccia bread made from our wood-burning brick oven*

### **ROSAMARINO**

Fresh Rosemary & olive oil  
\$6.50

### **NAPOLI**

Olive oil, oregano &  
a dash of tomato sauce  
\$8.

### **AGLIO E OLIO**

Fresh garlic and olive oil  
\$6.50

## side dishes

Sauteed spinach ● Grilled Potatoes ● Fresh Green Beans ● Classic Bruschetta  
\$5.50

## zuppe

### **ZUPPA DI PESCE**

Fresh mixed seafood stew.....\$16.

### **ZUPPA DEL DI**

Fresh soup of the day.....\$7.

## pasta

### **SPAGHETTI SCIUE SCIUE**

Spaghetti with a fresh cherry tomato sauce and basil.....\$11.

### **SPAGHETTI CARBONARA**

Spaghetti with parmigiano, butter, egg, prosciutto, white wine and a touch of cream.....\$13.

### **TAGLIATELLE CON CECI**

Homemade Tagliatelle with chick peas sauted in extra virgin olive oil, garlic and a touch of red pepper.....\$15.

### **PACCHERI CON RAGU NAPOLETANO**

“Paccheri” style pasta with Neapolitan shredded beef ragu.....\$13.50

### **GNOCCHI DI PATATE AL TEGAMINO**

Homemade gnocchi with fresh mozzarella and basil baked in a shredded beef ragu.....\$15.

### **GNOCCHI CREMA DI PESTO**

Homemade gnocchi in a light cream pesto sauce.....\$15.

### **RIGATONI CON RAGU DI SALSIACCIA**

Rigatoni in a sweet and spicy sausage ragu.....\$13.

### **PENNE PUTANESCA**

Penne with cherry tomatoes, imported Gaeta olives, capers and anchovies.....\$12.50

### **TORTELLONI ALLA PANNA**

Cheese Tortelloni in a cream sauce with peas and prosciutto.....\$12.50

### **LINGUINI ALLE VONGOLE**

Linguini with fresh Little Neck clams in a white wine and garlic sauce.....\$15.

## risotto

### **RISOTTO AI FUNGHI PORCINI**

Risotto with Porcini and mixed mushrooms.....\$15.

### **RISOTTO MEZZO'MARE**

Risotto with fresh calamari, little neck clams, mussels, shrimp and a dash of tomato.....\$16.50

## carne e pesce

### **TILAPIA LIVORNESE**

Fresh filet of Tilapia sauteed in garlic, white wine, tomato, gaeta olives, capers and herbs, topped with julienne zucchini.....\$16.

### **COSTALETTA DI MAIALE AL BALSAMICO**

Grilled pork chop in a balsamic reduction topped with hot cherry peppers, served with grilled potato and sauteed string beans.....\$16.

### **SALMONE AL'ERBE**

Fresh salmon seared in fresh herbs, garlic, olive oil, and homemade lemon butter served with grilled potato and sauteed spinach.....\$16.

### **VITELLO ALLA PIZZAIOLA**

Veal sauteed in garlic, olive oil and fresh cherry tomato, served with sauteed string beans and grilled potato.....\$17.50

### **POLLO AL' LIMONE**

Breast of chicken in a lemon caper sauce, served with grilled potato and sauteed string beans.....\$15.50

## brick oven pizza

Our authentic Italian-style brick oven pizzas are approximately 12" in size and are made with the finest ingredients imported from Italy. We only use imported fresh Fior di Latte mozzarella, San Marzano tomatoes and Italian extra-virgin olive oil.

### **MARGHERITA**

Fresh Fior di Latte mozzarella, tomato sauce and basil  
\$12.50

### **MARINARA**

Tomato sauce, anchovies, capers and oregano  
\$10.

### **NAPOLETANA**

Fresh cherry tomato, oregano, olive oil and basil  
\$10.

### **QUATTRO STAGIONI**

Fresh Fior di Latte mozzarella, tomato sauce, Gaeta olives, artichoke hearts, mushrooms and prosciutto di Parma  
\$15.

### **QUATTRO FORMAGGI**

Fresh Fior di Latte mozzarella, gorgonzola, parmigiano and fontina cheese  
\$14.

### **BIANCA**

Fresh Fior di Latte mozzarella and ricotta  
\$13.

### **CAPRICIOSA**

Fresh Fior di Latte mozzarella, tomato sauce, mushrooms, Gaeta olives and sausage  
\$14.

### **CAMPAGNOLA**

Fresh Fior di Latte mozzarella, fresh cherry tomato, prosciutto di Parma, arugola and shaved parmigiano  
\$15.

### **ARRABIATA**

Fresh Fior di Latte mozzarella, tomato sauce, hot sausage, peppers and pecorino cheese  
\$14.

### **AMALFITANA**

Fresh Fior di Latte mozzarella, cherry tomato, shaved parmigiano and light tomato sauce  
\$14.

### **PUGLIESE**

Fresh Fior di Latte mozzarella, imported tuna, sweet sausage, red onion and tomato sauce  
\$14.

### **BIANCAVERDE**

Fresh Fior di Latte mozzarella, ricotta, sauteed spinach and capers  
\$14.

### **LA MADDALENA**

Fresh Fior di Latte mozzarella, gorgonzola, artichoke hearts and grilled eggplant  
\$14.

### **PROFUMATA**

Tomato sauce, Fresh Fior di Latte mozzarella, roasted garlic, onions and gorgonzola  
\$14.

### **GRINTA**

Tomato sauce, Fresh Fior di Latte mozzarella, mushrooms, artichoke hearts, Gaeta olives, oregano, crushed red pepper, topped with a sunny side up egg  
\$15.

### **IMPERATRICE**

Fresh Fior di Latte mozzarella, fresh tomato, onion, prosciutto di Parma, peppers and Gaeta olives  
\$15.

### **VEGETARIANA**

Tomato sauce, Fresh Fior di Latte mozzarella and grilled vegetables  
\$13.

### **PIZZA NUTELLA**

Topped with "Nutella" chocolate-hazelnut spread  
\$12.50

WHOLE WHEAT CRUST \$2. Additional  
SUBSTITUTE VEGAN CHEESE (Homemade, cashew based. Non-Lactose) \$2. Additional



Soft drinks \$2.50 / Bottled beer \$6.  
Sparkling or flat mineral water - one liter bottle \$7.

Visa/Mastercard \$15. Minimum