

## ANTIPASTI

### **Cozze al Pomodoro|13.95**

Fresh Mussels sautéed in Olive Oil, Garlic, White Wine and a touch of Marinara

### **Calamari Fritti |13.95**

Select Tender Squid, Lightly Floured, Deep Fried and Served with Marinara

### **Grilled Portuguese Octopus|17.95**

Octopus, Artichokes, Grilled Onion, Cannellini Beans, Arugula, Balsamic Glaze

### **Rollatini di Melanzane|16.95**

Grilled Eggplant rolled with Prosciutto, Mozzarella & Tomato Sauce

### **Vongole Oreganate|13.95**

Chopped Clams Broiled on Half Shell with Bread Crumbs, Garlic, and Oregano

### **Burrata e Prosciutto|15.95**

Fresh Burrata, Arugula, Prosciutto di Parma & Roasted Red Peppers

### **Carpaccio di Manzo|17.95**

Sliced Beef Tenderloin, Baby Arugula, Capers, Shaved Parmesan and Olive Oil

### **Prosciutto e Melone|16.95**

Thinly Sliced Prosciutto di Parma with Melon

---

## MINESTRE

Minestrone ~ Pasta e Fagioli ~ Zuppa di Giorno | 8.95

---

## INSALATA

### **Insalata di Cesare|12.95**

Wedge of Romaine, Homemade Caesar Dressing, Shaved Parmigiano, an Anchovy w/ homemade Parmigiano Crostini

### **Insalata di Bietole|14.95**

Gold & Red Beets, Gorgonzola & Walnuts over Bib Lettuce w/ Mustard Balsamic Vinaigrette

### **Pomodori e Cipolle|12.95**

Beefsteak Tomatoes, Vidalia Onions, Gorgonzola in Oil & Vinegar

### **Shrimp Scampi Salad|16.95**

Shrimp Scampi served over a bed of Arugula, with Artichoke Hearts, Cannellini Beans, Cherry Tomatoes, and Balsamic Glaze

### **Mozzarella Caprese|15.95**

Fresh Mozzarella di Bufala, Vine Ripened Tomatoes, Fresh Basil

### **Bacon Avocado Wedge|12.95**

Crisp Iceberg Wedge topped with Onions, Tomatoes, Gorgonzola Cheese, Avocado, & Crispy Bacon. W/ Bleu Cheese Dressing

## LA PASTA

### **Capellini al Pomodoro|19.95**

Angel Hair Pasta w/ Basil Tomato Sauce

### **Spaghetti Frutti Di Mare|32.95**

Shrimp, Scallops, Clams, Mussels, Calamari, fresh Garlic and Herbs, in Spicy Marinara

### **Linguine alle Vongole|23.95**

Little Neck Clams White or Red

### **Linguini al Pesto e Gamberi|27.95**

Linguini tossed in homemade pesto w/ Pine Nuts & Shrimp

### **Bucatini alla Carbonara|23.95**

Thick, hollow Spaghetti tossed in Pancetta, finely chopped Onions, finished in an Creamy Egg Sauce

### **Tagliatelle Bolognese|22.95**

Wide Ribbons of Homemade Egg Pasta served in a Meat Ragu

### **Orecchiette Rapini e Salsiccia|23.95**

Ear Shaped Pasta Sautéed with EVOO, Fresh Garlic, Broccoli Rabe, and Sausage

### **Tortellini Panna e Prosciutto|23.95**

Meat Tortellini with Prosciutto, Cream & Green Peas

### **Penne alla Vodka|23.95**

Penne sautéed with Shallots, Cherry Tomatoes, Fresh Basil, Prosciutto, Finished in Vodka Sauce

### **Ravioli al Formaggio|24.95**

Homemade Cheese Ravioli with Fresh Basil Tomato Sauce

### **Lasagna della Casa|26.95**

Layered Pasta with Bolognese, Mozzarella Fresca, Parmigiano, and Béchamel

### **Casarecce Santa Maria|23.95**

Homemade Casarecce sautéed w/ Soppressata, Spicy Marinara, Mantecate w/ fresh Burrata

### **Pappardelle ai Gamberoni|28.95**

Ribbon Pasta sautéed with EVOO, Fresh Garlic, Celery, & Sangria Tomatoes served with Jumbo Shrimp

## RISOTTI

### **Risotto Frutti di Mare|34.95**

Arborio Rice slowly cooked in Butter, Shallots and White Wine with Calamari, Mussels, Clams, Shrimp, Scallops

### **Risotto Funghi Porcini|29.95**

Arborio Rice slowly cooked Butter, Shallots and White Wine with Porcini Mushrooms

### **All Substitutions to be Charged**

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Shellfish May Increase The Risk Of Food Borne Illnesses. Please Notify Your Server Of Any Food Allergies You May Have

# CARNE E POLLO

All Entrees to be served with Starch and Local Farm Fresh Vegetable

## POLLO

---

### **Pollo Scaloppini | 23.95**

Chicken Scaloppini prepared by choice: Piccata, Marsala, Pizzaiola, Gorgonzola, Francese, or Parmigiana

### **Pollo Sorrentina | 23.95**

Boneless Chicken Breast with Eggplant, Prosciutto, Mozzarella, And Finished in a Light Tomato Cream Sauce

### **Long Island Crispy Duck | 32.95**

Slow roasted Long Island Duck with Orange Demi Glaze & fresh Fruits

## MAIALE

---

### **Costola di Maiale Fiorentina | 25.95**

Double Cut Pork Chop Stuffed with Prosciutto, Spinach, Mozzarella, in a Gorgonzola Sauce

## AGNELLO

---

### **Costole di Agnello alla Erbe | 42.95**

Dijon Herb Encrusted Rack of Lamb served in a Port Wine Reduction

## BISTECCA

---

### **Grilled NY Strip | 38.95**

NY Strip your choice of Au Poivre or Gorgonzola

## VITELLO

---

### **Scaloppini di Vitello | 27.95**

Veal Scaloppini prepared by choice: Marsala, Parmigiana, Gorgonzola, Francese, Piccata, or Pizzaiola

### **Scaloppini Mediterranea | 28.95**

Veal Scaloppini with Artichokes, Kalamata Olives, Cherry Tomatoes in White Wine Garlic Sauce over Sautéed Spinach

### **Saltimbocca Alla Romana | 28.95**

Veal Scaloppini topped with Prosciutto, Spinach, Fontina Cheese, finished in a Sage Butter White Wine Sauce

### **Scaloppini Alla Toscana | 28.95**

Veal Scaloppini with Wild Mushrooms, Fresh Herbs, Tomatoes, and Mozzarella

### **Costola di Vitello Milanese | 35.95**

A breaded, pan fried Veal Chop w/ Arugula and tomatoes

### **Veal Chop Funghi Porcini | 42.95**

Pan seared Veal Chop topped with Porcini Mushrooms, fresh Herbs and Black Truffle

# IL PESCE

All Entrees to be served with Starch and Local Farm Fresh Vegetables

## **Fresh Fish of the Day** Mkt. Price

### **Salmone Carciofino** | 26.95

Pan Seared Salmon & Artichoke Hearts,  
w/ Light White Wine Sauce

### **Filet of Sole Francese** | 25.95

Egg Battered Filet of Sole Finished in a  
White Wine Lemon Butter Sauce

### **Sole Gamberetti** | 27.95

Filet of Sole sautéed in EVOO topped  
with Shrimp, finished with a Sun-Dried  
Tomato Beurre Blanc Sauce

### **Snapper Marechiaro** | 33.95

Fresh Filet of Snapper w/ Clams Shrimp,  
Calamari, in a light Tomato Sauce

### **Shrimp Francese** | 27.95

Egg Battered Shrimp Finished in a White  
Wine Lemon Butter Sauce

### **Shrimp Parmigiana** | 27.95

Breaded Jumbo Shrimp topped w/  
Tomato Sauce and Mozzarella

### **Scallops Al Pistacchio** | 34.95

Pan Seared Jumbo Scallops Topped with  
Homemade Pistacchio Pesto finished in a  
Beurre Blanc Sauce

### **Zuppa di Pesce** | 36.95

Snapper, Clams, Mussels, Shrimp,  
Scallops, Squngilli, Calamari finished in a  
light, White Wine Tomato Broth

## DOLCE | 9.95

Tiramisù | Chocolate Velvet Cake | New York Style Cheesecake

Napoleon | Cannoli | Grand Marnier Crème Brule

Pistacchio Tartufo | Chocolate/Vanilla Tartufo | Lemon Sorbet

Espresso | 3.50 Cappuccino | 5.00 Double Espresso | 4.50 Coffee | 3.75