

ANTIPASTI

Jumbo Shrimp Cocktail | 15.95

Cozze e Vongole in Guazzetto | 13.95

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

Calamari Fritti | 13.95

Select Tender Squid, lightly floured, lightly 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, Mozzarella & Tomato Sauce

Vongole Oreganate | 13.95

Chopped Clams Broiled on Half Shell with Breadcrumbs, Garlic, and Oregano

Carpaccio di Manzo | 17.95

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

Prosciutto Melone e Pere | 16.95

Thinly Sliced Prosciutto di Parma, Melon and Pear w/ a drizzle of Honey Truffle

MINESTRE

Minestrone ~ Pasta e Fagioli ~ Stracciatella | 8.95

INSALATA

Insalata di Cesare | 12.95

Chopped Romaine, Homemade Caesar Dressing, Shaved Parmigiano, & Anchovy w/ homemade Parmigiano Crostini

Panzanella | 14.95

Toasted Bread, Ripe Juicy Tomatoes, Cucumbers, Red Onion, Olives, Basil, Tossed in a Tangy-Salty Vinaigrette

Insalata di Bietole con Pere | 14.95

Red Beets, Pears, Goat Cheese & Candied Walnuts over Bib Lettuce w/ Honey Dijon Mustard & Balsamic Vinaigrette

Bacon Avocado Wedge | 12.95

Crisp Iceberg Wedge topped with Onions, Tomatoes, Gorgonzola Cheese, Avocado, Crispy Bacon & Bleu Cheese dressing

Burrata e Prosciutto | 15.95

Fresh Burrata, Arugula, Prosciutto di Parma & Roasted Red Peppers Drizzled with Balsamic Glaze

Mozzarella Caprese | 15.95

Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil & Balsamic Glaze

Insalata Tri Colori | 12.95

Endive, Radicchio, & Arugula topped with Gorgonzola with Raspberry Vinaigrette

LA PASTA

Spaghetti Frutti Di Mare | 32.95

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

Spaghetti Cacio e Pesto | 27.95

Spaghetti tossed in Cacio Cheese & homemade pesto w/ Pine Nuts

Linguine alle Vongole | 23.95

Little Neck Clams White or Red

Tagliatelle Bolognese | 22.95

Wide Ribbons of Homemade Egg Pasta served in a Meat Ragù

Orecchiette e Broccoli Rabe | 23.95

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

Tortellini Panna e Prosciutto | 23.95

Cheese Tortellini with Prosciutto, Cream & Green Peas

LA PASTA

continued

Paccheri della Domenica | 23.95

Large Pasta Tubes Sauteed w/ Fresh Garlic, Shrimp, in a Toasted Pistacchio Cream Sauce w/Fresh Mint

Rigatoni al Totano | 25.95

Rigatoni tossed w/ Garlic, Fresh Cherry Tomatoes, & Calamari Rings. Finished in a Red Chili Saffron Cream Sauce

Penne alla Vodka | 23.95

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

Ravioli con Spinaci | 24.95

Homemade Spinach & Cheese Ravioli with Fresh Basil Tomato Sauce

Lasagna della Casa | 26.95

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

Pappardelle ai Gamberoni | 28.95

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

GnIOCchi Sorrentina | 25.95

Potato Dumplings,
Tomato Sauce w/ a touch of Cream, Eggplant, & Fresh Mozzarella baked to perfection

CARNE E POLLO

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

Pollo Scaloppini | 23.95

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

Pollo Saltimbocca | 25.95

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

Pollo Supremo | 27.95

Crispy Baked Airline Chicken Breast with Wing served over a bed of Broccoli Rabe & Taleggio Cream Sauce

Duck alla Orange | 32.95

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

Costola di Maiale Fiorentina | 27.95

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

Costola di Maiale Marsala | 27.95

Pan Seared Pork Chop w/ Marsala Mushroom Sauce

Costole di Agniello | 42.95

Lamb Chops served w/ Salsa Verde

14 oz. Grilled Ribeye | 38.95

12 oz. Grilled NY Strip | 34.95

Scaloppini di Vitello | 27.95

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

Saltimbocca alla Romana | 28.95

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

Costole 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

Pesce Spada Mkt. Price
Grilled Swordfish Steak upon availability

Salmone Scottato | 26.95
Pan Seared Salmon & finished w/ a Honey Dijon Mustard Cream 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 allo Zafferano | 33.95
Fresh Filet of Snapper & Shrimp in a Saffron Cream 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 Portofino | 34.95
Pan Seared Jumbo Scallops served w/ a Sun Dried Tomato 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

Chocolate Ganache Dessert Truffles

These delicious truffles are hand rolled milk chocolate with a creamy ganache center that is made fresh daily and is free from preservatives

Ganache lightly flavored with **Lemon** or **Raspberry**, or filled with **Fresh Pistachios**
Served with Vanilla Ice Cream & Fresh Whipped Cream

Tiramisù | Chocolate Velvet Cake | New York Style Cheesecake
Napoleon | Cannoli | Grand Marnier Crème Brule
Limoncello Cake | Chocolate Mousse | Lemon Sorbet

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