

# MENU

## TOPPINGS & SPREADS

CAPONATA eggplant relish .....	3
OLIVE TAPENADE .....	3
ROASTED RED PEPPER PESTO .....	3
ROASTED GARLIC BULBS V.O.O. ....	3
FONTINELLA CHEESE V.O.O. ....	2
SALSA CRUDA .....	2

## SOUP

MINISTRONE .....	4
SPECIAL OF THE DAY .....	4

## BRUSCHETTA

BRUSCHETTA GARLIC V.O.O. ....	3
TOMATO & BASIL .....	4
TOMATO, BASIL, MOZZARELLA .....	5

## APPETIZERS

MARINATED OLIVES kalamata, cerignola, galega, castelvetro .....	3
ROASTED PEPPERS V.O.O. ....	4
CALAMARI marinara or fried .....	8
STUFFED MUSHROOMS rice, crumbled sausage, parmesan .....	7
PROSCIUTTO pan-roasted around fresh mozzarella .....	7
GNOCCHI potato with gorgonzola cream .....	6
ITALIAN SAUSAGE white beans, escarole V.O.O. ....	6
POLENTA TORTE creamy goat cheese .....	6
MEATBALLS MARINARA (3) .....	4
MUSSELS MARINARA .....	8
MOZZARELLA en CAROZZA dusted lightly with flour and baked. Marinara. ....	7
GRILLED EGGPLANT filled with herbed goat cheese. Tomato-balsamic oil .....	6
SMOKED SALMON capers, dill mascarpone, crouton .....	8
SHRIMP grilled, red cabbage, lemon-butter .....	9
SCALLOPS pan-fried, roasted garlic mayonnaise .....	9

## SALAD

GREEN BEAN	
tomato, onion, olives. Dijon cream .....	7
CAPRESE .....	7
fresh mozzarella, tomato, onions, basil vinaigrette	
PEASANT .....	5
cucumbers, tomato, red onions. Red wine vinaigrette	
APPLE & MIXED GREENS .....	6
gorgonzola, onions, pine nuts & raspberry vinaigrette	
HOUSE .....	4
romaine, tomato, onion, mushrooms. Balsamic V.O.O.	
CALAMARI .....	8
tomato, onions, celery, olives, garlic, lemon V.O.O.	

## PIZZA

Classic Roman Style, Thin & Crispy	
FOUR CHEESE .....	10
mozzarella, gorgonzola, mascarpone, parmesan	
MARGHERITA .....	10
fresh mozzarella, tomato, basil	
FOUR SEASONS .....	10
artichokes, prosciutto, mushrooms, olives	
PEPPERONI .....	10
mozzarella cheese	
AMERICANO .....	10
crumbled Italian sausage, mushrooms, roasted peppers	

– 20% gratuity added to parties –

– One check per table for efficient service –

We want to make sure that you are happy with your selection. Thanks for asking for help with menu questions before you place your order.

## PASTA

SPAGHETTI & MEATBALLS ..... 12	
FETTUCCINE ALFREDO ..... 12 cream, butter, parmesan	ANGEL HAIR PRIMAVERA ..... 12 mixed seasonal vegetables
RIGATONI SARDE ..... 12 rich tomato sauce, ground sausage, mushrooms	RIGATONI SMOKED CHICKEN portabello mushrooms, oven-dried tomatoes, roasted garlic ..... 12
PENNE PORCINI ..... 12 imported mushrooms, cream	SHRIMP & SEASHELLS ..... 16 asparagus, tomato-vodka cream
LINGUINE PESCATORE ..... 16 scallops, mussels, calamari, red sauce or V.O.O. & garlic	FETTUCCINE SMOKED SALMON ..... 14 lemon-dill cream
PENNE CASSEROLE ..... 12 pasta quills, tomato or meat sauce, mozzarella	CANELLONI spinach pasta sheets, ground veal, spinach, mozzarella, marinara ..... 14
LASAGNA AL FORNO ..... 14 beef, ricotta, mozzarella, parmesan, tomatoes	RAVIOLI ..... 14 ricotta cheese & spinach

## SPECIALTIES

GRILLED VEGETABLES balsamic-honey glaze .....	8
STUFFED EGGPLANT prosciutto, mozzarella, tomato cream. Escarole & white beans.....	14
RISOTTO roasted chicken, porcini, parmesan .....	14
CHICKEN VESUVIO ROMANA disjointed 1/2 chicken, potatoes, rosemary, white wine, garlic .....	14

## MEAT

STUFFED CHICKEN BREAST four cheeses, brandy cream .....	16
ROASTED LAMB SHANK red wine, onions, potatoes, natural juices .....	18
GRILLED LAMB CHOPS (6) red wine, rosemary sauce .....	28
PORK OSSO BUCCO celery, carrots, onion & tomato .....	19
VEAL SCALOPINE choice of porcini-marsala or limone .....	24
FILET of BEEF grilled 8 oz. beef tenderloin, portabello mushroom, red wine demi-glace .....	29

## FISH

PAN-ROASTED RUBY RED TROUT LIMONE .....	20
TILAPIA SAUTÉ cherry tomatoes, arugula .....	18
GRILLED SALMON honey-balsamic glaze .....	18

## DESSERTS

CREME BRULEE ..... 7	FLOURLESS CHOCOLATE PINWHEEL CAKE our version is made from a flourless chocolate soufflé cake, filled with a rich chocolate ganache ..... 6
CANNOLI ..... 5	BAKED APPLE CROSTATA freeform baked apple tart, served warm with vanilla and carmel sauce ..... 6
TIRAMISU espresso & rum soaked lady fingers, layered with sweet mascarpone cheese and grated chocolate ..... 7	BREAD PUDDING walnuts, dried cherries, served warm with carmel sauce ..... 6
ZUCOTTO chocolate dome cake filled with white chocolate mousse and pistachios, served with chocolate and raspberry sauces ..... 7	STUFFED STRAWBERRIES sweetened mascarpone, chocolate sauce ..... 6
SORBETTO Italian sorbets ..... 5	BISCOTTI ..... 2
GELATO Italian ice creams ..... 5	
CHEESECAKE ..... 6	