

 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	5

BRUSCHETTA

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

APPETIZERS

MARINATED OLIVES kalamata, cerignola, galega, castelvetrano	3
ROASTED PEPPERS V.O.O.	4
CALAMARI marinara or fried	9
STUFFED MUSHROOMS rice, crumbled sausage, parmesan	7
PROSCIUTTO pan-roasted around fresh mozzarella	7
GNOCCHI potato with gorgonzola cream	8
ITALIAN SAUSAGE white beans, escarole V.O.O.	6
POLENTA TORTE creamy goat cheese	6
MEATBALLS MARINARA (3)	5
MUSSELS MARINARA	9
Fresh MOZZARELLA en CAROZZA breaded, fried, baked in marinara	7
GRILLED EGGPLANT filled with herbed goat cheese. Tomato-balsamic oil	6
SMOKED SALMON capers, dill mascarpone, crouton	9
SHRIMP grilled, red cabbage, lemon-butter	10
SCALLOPS pan-fried, roasted garlic mayonnaise	10

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	5
romaine, tomato, onion, mushrooms. Balsamic V.O.O.	
CALAMARI	9
tomato, onions, celery, olives, garlic, lemon V.O.O.	

PIZZA

Classic Roman Style, Thin & Crispy

FOUR CHEESE	12
mozzarella, gorgonzola, mascarpone, parmesan	
MARGHERITA	10
fresh mozzarella, tomato, basil	
FOUR SEASONS	12
artichokes, prosciutto, mushrooms, olives	
PEPPERONI	12
mozzarella cheese	
AMERICANO	12
crumbled Italian sausage, mushrooms, roasted peppers	

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

SPECIALTIES

GRILLED VEGETABLES balsamic-honey glaze	10
STUFFED EGGPLANT prosciutto, mozzarella, tomato cream. Escarole & white beans.....	14
RISOTTO roasted chicken, porcini, parmesan	16
CHICKEN VESUVIO ROMANA disjointed 1/2 chicken, potatoes, rosemary, white wine, garlic	16

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 SCALLOPINE choice of porcini-marsala or limone	24
FILET of BEEF grilled 8 oz. beef tenderloin, portabello mushroom, red wine demi-glacé	29

FISH

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

DESSERTS

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