

Antipasti

Prosciutto di Parma e Melone \$13.95 (g)

thin sliced prosciutto served with melon

Carciofo Bollito Vinaigrette \$11.95 (g)

fresh California artichoke enhanced with a vinaigrette

Carpaccio di Tonno \$21.95 (g)

thinly sliced seared Ahi tuna*, bean and avocado salad, served with a seasoned soy sauce dressing

Vongole al Limone \$14.95 (g)

Clams* served on their half shells

Salmone Affumicato \$14.95 (g)

Scottish sliced smoked salmon*

Ostriche al Limone \$18.95 (g)

locally sustained and harvested "Rex Platinum" oysters* served on their half shells

Carpaccio alla Italiana \$18.95 (g)

thin slices of raw, U.S.D.A. Prime sirloin beef tenderloin*, garnished with julienne of celery, mushrooms, Parmesan cheese shavings, drizzled with extra virgin olive oil and lemon juice

Grilled Portabella Mushrooms \$11.95 (g)

Cozze alla Marinara \$12.95 (g)

fresh mussels sautéed in a marinara sauce

Clams Casino \$14.95 (g)

fresh top-neck clams broiled with butter, garlic, parsley and bacon

Shrimp Cocktail \$20.95 (g)

Jumbo Gulf shrimp, steamed, served with fresh cocktail sauce

Gamberi alla Mediterranea \$14.95 (g)

Gulf shrimp sautéed with butter, garlic and lemon sauce

Insalata di Mare Calda \$16.95 (g)

a combination of shrimp, sea scallops, clams, squid and mussels, seasoned with garlic, extra virgin olive oil, crushed red pepper and parsley

Grilled Squid \$11.95 (g)

grilled Atlantic squid marinated in a lemon-garlic soy sauce

Minestre e Insalate

Insalata Caprese \$9.95 (g)

vine ripened tomatoes, topped with milk mozzarella, oregano and fresh basil leaves, garnished with olives

Insalata Tommaso \$7.95 (g)

a mix of greens, vegetables and tomato in a vinaigrette dressing

Insalata della Casa \$6.95 (g)

romaine lettuce and mushrooms tossed in a creamy dressing*

Insalata di Caesar \$7.95 (g)

the classic Caesar salad*

Insalata Piatta \$11.95 (g)

finely sliced fresh avocado, tomato and steamed asparagus dressed with a silky vinaigrette

Zuppa del Giorno (priced daily)

soup du jour

Tortellini in Brodo \$8.95

ring shaped noodles filled with veal and Parmesan cheese, cooked in homemade chicken broth

Crema di Asparagi \$8.95 (g)

asparagus cream soup

Pasta

(gluten free pasta upon request)

Agnolotti alla Fiorentina \$17.95

fresh homemade pasta filled with spinach and ricotta cheese, sautéed in cream and Parmesan cheese

Penne alla Romana \$17.95

penne pasta sautéed in a sweet mild Italian sausage, tomato and creamy parmesan cheese sauce

Tortellini alla Panna \$17.95

ring shaped noodles filled with veal, sautéed in a light cream sauce and topped with Parmesan cheese

Fettucine Alfredo \$17.95

egg noodles sautéed with the classic Alfredo sauce

Linguine alle Pescatora \$22.95

sea scallops, shrimp, baby clams, mussels and squid sautéed in garlic, crushed red pepper and white wine

Linguine alle Vongole

Bianche ó Rosso \$18.95

tossed with baby clams, garlic, extra virgin olive oil, crushed red pepper and parsley / *ó rosse*: with fresh tomato sauce

Pesce

Aragosta alla Griglia o al Vapore (market price) (g)

1 ½ lb broiled or steamed lobster

Calamari Fritti \$22.95

tender fresh Atlantic squid dusted with flour and lightly fried in soybean oil

Calamari alla Luciana \$22.95 (g)

fresh tender squid poached in a zesty tomato sauce with white wine, onion, celery and carrots

Cozze e Vongole alla Marinara

o Vino Bianco \$22.95 (g)

mussels and clams sautéed in a tangy marinara /
o vino bianco: with white wine

Scampi alla Aglio \$31.95

fresh jumbo Gulf shrimp lightly dusted with flour and sautéed with butter, garlic, white wine and fresh lemon

Pesce del Giorno (market price)

fresh catch of the day, specially prepared by our chef

Spiedini di Gamberi e Capesante \$32.95 (g)

broiled Gulf shrimp and sea scallop brochettes marinated in lemon and white wine

Vitello

(gluten free upon request)

Scaloppine di Vitello Landini \$28.95

milk fed veal scaloppini sautéed in butter, white wine, homemade brown sauce, mushrooms, melted mozzarella cheese and asparagus

Piccatine al Limone \$28.95

thinly sliced milk fed veal dusted with flour and sautéed in butter, fresh lemon and white wine

Scaloppine di Vitello ai Funghi \$28.95

thinly sliced milk fed veal dusted with flour, sautéed in butter and enhanced with a delicate creamy mushroom sauce

Scaloppa alla Parmigiana \$28.95

large slices of veal, lightly breaded and fried in butter, and topped with mozzarella cheese and tomato sauce

Scaloppine di Vitello alla Calabrese \$28.95

thinly sliced milk fed veal sautéed in butter, white wine, capers and a touch of tomato, topped with ham and mozzarella cheese

Pollo e Manzo

U.S.D.A. Prime & Choice Beef: Highest U.S.D.A. grade in quality and intramuscular fat, limited supply. Currently, about 2% of beef in the United States meets this level of quality.

Organic Free-Range Chicken: We are proud to offer Coleman U.S.D.A. Certified Organic Free-Range Chicken locally raised by family farms in MD, DE, & PA

U.S.D.A. Prime & Choice Beef sauce options:

Truffle Butter \$5

Hollandaise \$5

Aglio \$5

Mushrooms \$5

Suprema di Pollo alla Siciliana \$23.95

tender, locally raised organic free-range chicken breast sautéed in extra virgin olive oil, oregano, basil, black olives, sweet peppers and onions, served with a blush tomato sauce

Suprema di Pollo alla Bolognese \$23.95

tender, locally raised organic free-range chicken breast sautéed in butter, stock and white wine, topped with mozzarella cheese and tomato sauce

Bistecca di Manzo alla Griglia \$36.95 (g)

14 oz. of U.S.D.A. Prime sirloin beef*, hand-cut and grilled to perfection, served with crispy French fries

Filetto di Bue Trifolato \$40.95 (g)

10 oz. medallions of U.S.D.A. Choice beef tenderloin*, hand-cut and grilled to perfection, topped with a mushroom and red wine sauce

Filetto di Bue alla Griglia \$40.95 (g)

10 oz. medallion of U.S.D.A. Choice tenderloin*, hand-cut and grilled to perfection

Filetto di Kebab \$40.95

10 oz. hand-cut medallion of U.S.D.A. Choice beef tenderloin*, sweet onion, tomato and peppers grilled on skewers and served with rice

Bistecca di Manzo alla Aglio \$36.95 (g)
14 oz. of U.S.D.A. Prime sirloin beef*, hand-cut, sliced and grilled to perfection, topped with garlic butter

Rack of Lamb \$36.95 (g)
grilled, full rack of domestic lamb* served with a side of fresh mint sauce

Sides: Spinach \$ 7 Asparagus \$ 7 Risotto \$ 5 Pasta \$ 5 Creamed Kale \$ 9

(g) – Gluten Free – upon request

Guests with gluten sensitivities and allergies, please inform us to make absolutely certain that we care for your dish correctly.

*contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.