

Minestre é Insalate

Crema di Asparagi \$6.95

Tortellini in Brodo \$6.95

pasta stuffed with veal & cheese, cooked
in our homemade chicken broth

La Stracciatella \$6.95

farm fresh eggs & baby spinach poached
in our homemade chicken broth

Insalata Piatta \$11.95 (g)

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

Insalata Caprese \$9.95 (g)

vine ripened tomatoes, topped with
mozzarella, oregano & fresh basil leaves

Ostriche al Limone \$18.95 (g)

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

Insalata di Fagioli \$14.95 (g)

white beans tossed with fresh leeks,
avocado, shrimp & jumbo lump crab meat*

Insalata di Pollo \$8.95 (g)

julienne of roasted, locally raised organic free-range
chicken, shredded romaine lettuce, celery, baby
gherkins & ham tossed in a light creamy dressing

Insalata di Mare Fredda \$15.95 (g)

a combination of sea scallops, baby clams,
mussels, shrimp & squid, lightly
marinated & sautéed

Antipasto

Carpaccio alla Italiana \$21.95 (g)

thin slices of raw, U.S.D.A. Prime sirloin beef tenderloin*, over a bed of red Sorrel, garnished with confit tomatoes,
julienne of celery, mushrooms, Parmesan cheese shavings, drizzled with extra virgin olive oil & lemon juice

Omelette ai Funghi \$9.95 (g)

fresh, farm raised omelet with
Champignon mushrooms

Melanzane alla Parmigiana \$12.95

layers of fried eggplant prepared with tomatoes, oregano,
fresh basil, topped with mozzarella cheese & baked

Antipasto alla Italiana \$12.95 (g)

a combination of Mortadella, ham, italian
salami, mozzarella cheese & artichoke hearts

Asparagi Freschi Parmigiana \$8.95 (g)

asparagus sautéed with butter, topped with
Parmesan cheese & lightly broiled

Carciofo Bollito Vinaigrette \$8.95 (g)

steamed California artichoke with a
homemade vinaigrette sauce

Shrimp Stuffed Avocado \$12.95 (g)

pitted avocado stuffed with shrimp &
topped with homemade Louis Sauce

Carpaccio di Tonno \$21.95 (g)

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

Cozze Rosse o Vino Bianco \$11.95 (g)

mussels sautéed in a homemade marinara
or "vino bianco" (with white wine)

Panini

Fine Semolina Sandwiches

Pollo Parmesan \$10.95

breaded, locally raised organic free-range chicken breast topped with mozzarella cheese & fresh tomato sauce

Vitello Arrosto \$9.95

roasted veal & grilled portabella
mushroom served with a creamy
spread prepared by our chef

Tacchino \$9.95

turkey, avocado, mustard
sauce & romaine lettuce

Bresaola e Arugula \$9.95

bresaola ham, fresh
mozzarella & arugula

Pollo alla Griglia \$10.95

grilled, locally raised organic
free-range chicken breast topped
with a slice of prosciutto

Vegetale alla Griglia \$9.95

grilled portabella mushroom,
eggplant, zucchini, carrot
& goat cheese

Prosciutto \$9.95

San Daniele prosciutto
& milk mozzarella

Crostini

Tapas Size Homemade Toast, Garnished Accordingly

Salmone Affumicato \$7.95

sliced Scottish smoked salmon* topped with capers, thinly sliced onions & crumbled hard boiled eggs

Bruschetta \$6.95

tomatoes, fresh basil & milk mozzarella

Paté e Robiola \$6.95

goose paté & Nebiolo cheese

Salsiccia e Formaggio \$6.95

baked mild Italian sausage & Straccino cheese

Tartufo Bianco \$6.95

baked white truffle & Italian pancetta ham

Entree

Risotto alla Pescatora \$16.95 (g)

risotto Arborio style; sautéed with fresh mussels, baby clams, scallops, shrimp & squid

Penne alla Arrabbiata \$12.95 (g)

short cut pasta sautéed with garlic, crushed red pepper, Parmesan cheese & tomato sauce

Penne alla Romana \$12.95 (g)

penne pasta sautéed in a sweet mild Italian sausage, tomato & creamy Parmesan cheese sauce

Agnolotti alla Fiorentina \$13.95

homemade pasta filled with spinach, ricotta cheese & sautéed in butter, cream & Parmesan cheese

Fettuccine Alfredo \$12.95 (g)

egg noodles sautéed with the classic Alfredo sauce

Linguine alle Vongole Bianche \$14.95 (g)

linguine tossed with baby clams, garlic, extra virgin olive oil, crushed red pepper & parsley

Linguine alle Vongole Rosse \$14.95 (g)

linguine tossed with baby clams in tomato, garlic, crushed red pepper & parsley sauce

Scaloppine di Vitello Landini \$15.95

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

Pesce del Giorno (market price)

fresh catch of the day, specially prepared by our Chef

Risotto alla Primavera \$13.95

risotto Arborio style, sautéed with fresh vegetables

Vegetale Misti \$14.95

lightly marinated & grilled eggplant, Portabella mushroom, zucchini & asparagus, served with fresh goat cheese

Calamari Fritti \$14.50

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

Piccatine al Limone \$14.95

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

Suprema di Pollo con Mozzarella \$14.95

locally raised organic free-range chicken breast lightly floured & sautéed in butter, topped with mozzarella cheese, flavored with a dash of chardonnay & fresh lemon juice

Suprema di Pollo ai Funghi \$14.95

locally raised organic free-range chicken breast lightly floured, sautéed in butter & enhanced with a delicate creamy mushroom sauce

Sides

Sautéed Spinach \$5 Grilled Asparagus \$5 Truffle Mashed Potatoes \$8 Pasta Aglio e Olio \$5
Grilled Portabella \$6 Pesto Risotto \$7 Potato Salad \$5 Truffle French Fries \$8

***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*

(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.