

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 9.95 (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 15.95* (g)

thin slices of raw, U.S. prime sirloin beef, garnished with 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

Carciofo Bollito Vinaigrette 8.95 (g)

steamed California artichoke with a homemade vinaigrette sauce

Melanzane alla Parmigiana 12.95

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

Shrimp Stuffed Avocado 12.95 (g)

pitted avocado stuffed with shrimp & topped with homemade Louis Sauce

Antipasto alla Italiana 12.95 (g)

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

Carpaccio di Tonno 21.95* (g)

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

Asparagi Freschi Parmigiana 8.95 (g)

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

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 11.95

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

Bresaola e Arugula 9.95

bresaola ham, fresh mozzarella & arugula

Vegetale alla Griglia 9.95

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

Tacchino 9.95

turkey, avocado, mustard sauce & romaine lettuce

Pollo alla Griglia 11.95

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

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

backed 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 15.95

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 15.95

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.