

## Minestre é Insalate

### Crema di Asparagi 6.95

### Tortellini in Brodo 6.95

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

### La Stracciatella 6.95

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

### Insalata Piatta 11.95 (g)

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

### Insalata Caprese 9.95 (g)

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

### Ostriche Fresche al Limone 18.95\* (g)

fresh raw oysters - Chef's choice

### Insalata di Fagioli 14.95\* (g)

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

### Insalata di Pollo 8.95 (g)

julienne of roasted, all natural chicken, shredded  
romaine lettuce, celery, baby gherkins, and  
ham tossed in a light creamy dressing

### Insalata di Mare Fredda 15.95 (g)

a combination of sea scallops, baby clams, mussels,  
shrimp, and squid, lightly marinated and 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 and 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 and baked

### Antipasto alla Italiana 12.95 (g)

a combination of Mortadella, ham, Italian  
salami, mozzarella cheese, and artichoke hearts

### Asparagi Freschi Parmigiana 8.95 (g)

asparagus sautéed with butter, topped with  
Parmesan cheese and 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 and  
topped with homemade Louis Sauce

### Carpaccio di Tonno 21.95\* (g)

thinly sliced seared Ahi tuna, bean and 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, all natural chicken breast topped with  
mozzarella cheese and fresh tomato sauce

### Vitello Arrosto 9.95

roasted veal and grilled Portabella  
mushroom served with a creamy  
spread prepared by our chef

### Bresaola e Arugula 9.95

bresaola ham, fresh  
mozzarella and arugula

### Pollo alla Griglia 10.95

grilled, all natural chicken breast  
topped with a slice of Prosciutto

### Tacchino 9.95

turkey, avocado, mustard  
sauce and romaine lettuce

### Prosciutto 9.95

San Daniele Prosciutto  
and milk mozzarella

### Vegetale alla Griglia 9.95

grilled Portabella mushroom,  
eggplant, zucchini, carrot  
and goat cheese

## Crostini

*Tapas Size Homemade Toast, Garnished Accordingly*

### **Salmone Affumicato 7.95\***

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

### **Bruschetta 6.95**

tomatoes, fresh basil and milk mozzarella

### **Paté e Robiola 6.95**

goose paté and Nebiolo cheese

### **Salsiccia e Formaggio 6.95**

baked mild Italian sausage and Straccino cheese

### **Tartufo Bianco 6.95**

baked white truffle and Italian pancetta ham

## Entrée

### **Risotto alla Pescatora 16.95 (g)**

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

### **Pesce del Giorno (market price)**

fresh catch of the day, specially prepared by our Chef

### **Penne alla Arrabbiata 12.95 (g)**

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

### **Penne alla Romana 12.95 (g)**

short cut pasta sautéed with sweet, mild Italian sausage, fresh tomato sauce, cream and Parmesan cheese

### **Agnolotti alla Fiorentina 13.95**

homemade pasta filled with spinach, ricotta cheese, and sautéed in butter, cream and 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 and parsley

### **Linguine alle Vongole Rosse 14.95 (g)**

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

### **Risotto alla Primavera 13.95**

risotto Arborio style, sautéed with fresh vegetables

### **Vegetale Misti 14.95**

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

### **Calamari Fritti 14.50**

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

### **Piccatine al Limone 14.95**

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

### **Suprema di Pollo con Mozzarella 14.95**

tender all natural chicken breast lightly floured and sautéed in butter, topped with mozzarella cheese, flavored with a dash of Chardonnay and fresh lemon juice

### **Suprema di Pollo ai Funghi 14.95**

tender all natural chicken breast lightly floured, sautéed in butter and enhanced with a delicate creamy mushroom sauce

### **Scaloppine di Vitello Landini 15.95**

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

## Sides

**Sautéed Spinach 5**

**Truffle Mashed Potatoes 8**

**Pasta Aglio e Olio 5**

**Grilled Portabella 6**

**Grilled Asparagus 5**

**Pesto Risotto 7**

**Potato Salad 5**

**Truffle French Fries 8**

*(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.*