

## ANTIPASTI

<b>BRUSCHETTE</b>	<b>\$8</b>
TOASTED BREAD WITH FRESH TOMATOES, BASIL RELISH AND GOAT CHEESE	
<b>PINZE DI GRANACHO</b>	<b>\$18</b>
CRAB CLAWS SAUTÉED IN GARLIC LEMON SAUCE	
<b>FUNGHETTI RIPIENI</b>	<b>\$11</b>
MUSHROOM CAPS STUFFED WITH GROUND VEAL & PROSCIUTTO IN A ROSEMARY TOMATO CREAM SAUCE	
 <b>LAUMACHE AL BURRO</b>	<b>\$11</b>
ESCARGOT, IN THE SHELL, WITH GARLIC BUTTER AND AROMATIC HERBS SERVED WITH PARMESAN CROSTINI	
<b>GAMERONI IN FREDO</b>	<b>\$16</b>
JUMBO SHRIMP WITH REMOULADE COCKTAIL SAUCE	
<b>CALAMARI FRITTI</b>	<b>\$12</b>
FRIED CALAMARI WITH A SIDE OF MARINARA	
 <b>COZZE AL SUGO ROSSO</b>	<b>\$12</b>
MUSSELS SAUTÉED WITH GARLIC, FRESH BASIL AND SPICY TOMATO SAUCE	

## INSALATA & ZUPPA

<b>INSALATA ALLA CAESAR</b>	<b>\$8</b>
OUR HOUSE'S VERSION OF THE CLASSIC	
<b>INSALATA GORGONZOLA</b>	<b>\$8</b>
MIXED GREENS, PANCETTA, TOASTED WALNUTS, CREAMY GORGONZOLA DRESSING	
<b>INSALATA CORAZONE</b>	<b>\$9</b>
HEARTS OF PALM, ARTICHOKE HEARTS AND MUSHROOMS TOSSED IN A GARLIC-LEMON VINAIGRETTE OVER A BED OF FRESH SPINACH	
<b>SPINACHI ACETO BALSAMICO</b>	<b>\$8</b>
SPINACH, ROASTED SWEET CORN, MUSHROOMS, BELL PEPPERS, FETA CHEESE AND BALSAMIC VINAIGRETTE	
<b>INSALATA DI RUCCOLA</b>	<b>\$9</b>
BABY ARUGULA, SUN DRIED TOMATOES, SWEET ONION, PINE NUTS WITH GRAPEFRUIT VINAIGRETTE & SHAVED PARMESAN	

## PRIMI

<b>CAPESENTONE AL SAFERANO</b>	<b>\$27</b>
SEA SCALLOPS SAUTÉED WITH SUN-DRIED TOMATOES AND LEEKS IN A SAFFRON CREAM SAUCE OVER ANGEL HAIR PASTA	
<b>SPAGHETTI CARBONARA</b>	<b>\$19</b>
CRISP PANCETTO, MUSHROOMS AND DIAGONAL CUT ASPARAGUS ALL SAUTÉED IN A PARMESAN CREAM SAUCE	
<b>CAPPALINI AGLI ASPAGAGI</b>	<b>\$28</b>
JUMBO SHRIMP SAUTÉED WITH ASPARAGUS AND ROASTED RED BELL PEPPERS IN A GARLIC WHITE WINE SAUCE OVER ANGEL HAIR PASTA	
<b>LINGUINI E VONGOLE</b>	<b>\$23</b>
LINGUINI WITH SAUTÉED MUSSELS AND CHOPPED CLAMS WITH GARLIC HERB WHITE WINE OR TOMATO BASIL SAUCE	
 <b>FUSSILLI PUGNOCCHIUSO</b>	<b>\$19</b>
SAUTÉED SPIRAL PASTA, ROASTED CHICKEN, EGGPLANT, POBLANO PEPPERS AND MUSHROOMS IN A GARLIC TOMATO SAUCE AND TOPPED WITH MOZZARELLA CHEESE	
<b>LASAGNA AL FORNO</b>	<b>\$19</b>
TRADITIONAL LASAGNA WITH MEAT SAUCE	

## VITELLO & POLLO

<b>VITELLO NEZASDA</b>	<b>\$23</b>
VEAL SCALLOPINI SAUTEED WITH CRIMINI MUSHROOMS & GREEN PEPPERCORNS IN A COGNAC MUSTARD CREAM SAUCE	
 <b>POLLO AGLIO OLEO</b>	<b>\$18</b>
CHICKEN BREAST TOPPED WITH SAUTÉED SPINACH AND ROASTED RED BELL PEPPERS IN GARLIC AND OLIVE OIL	
<b>VITELLO CARCIOFINI</b>	<b>\$23</b>
VEAL SCALOPPINI SAUTÉED WITH ARTICHOKE HEARTS SUN DRIED TOMATOS, AND CAPERS IN A GARLIC WHITE WINE SAUCE	
<b>POLLO PARMIGIANO</b>	<b>\$19</b>
HERB CRUSTED CHICKEN BREAST WITH PARMESAN AND MOZZARELLA OVER TOMATO BASIL LINGUINI	
<b>VITILLO TRA-DIABOLO</b>	<b>\$24</b>
VEAL SCALLOPINI SAUTED WITH BABY SHRIMP ROASTED YELLOW PEPPERS IN A SPICY TOMATO BASIL SAUCE	
<b>POLLO PRINCIPEZA</b>	<b>\$19</b>
PAN SEARED CHICKEN BREAST TOPPED WITH FRESH ASPARAGUS, FONTINA CHEESE AND SHERRY CREAM SAUCE	

## SPECIALTIES DELLA CASA

<b>FILETTO AL PEPE</b>	<b>\$35</b>	<b>FILETTO AL COGNAC</b>	<b>\$35</b>
FILET MIGNON IN A BRANDY PEPPERCORN SAUCE		FILET MIGNON IN A RICH COGNAC SAUCE	
<b>TRIGLIA AL BURRO</b>	<b>\$33</b>	 <b>MAIALETTO ARROSTO</b>	<b>\$24</b>
RED SNAPPER FILET BROILED AND TOPPED WITH DICED CANADIAN LOBSTER, TRICOLOR BELL PEPPERS, CRISPY LEEKS AND WHITE TRUFFLE BUTTER SAUCE		14 OZ PORK CHOP GRILLED WITH A PORTOBELLO MUSHROOM ROASTED GARLIC SAUCE AND GREEN BEANS	
<b>ROMBO AL GRACHIO</b>	<b>\$32</b>	 <b>SALMONE AL BASILICO</b>	<b>\$25</b>
HALIBUT FILET PAN SEARED, WITH CRAB MEAT AND ASPARAGUS POINTS IN A LIME CREAM SAUCE		GRILLED FILET OF SALMON WITH ROASTED YELLOW BELLPEPPER & GRAPE TOMATOES IN A CRAMY BASIL SAUCE AND TOPPED WITH PINE NUTS	
<b>AGNELLO CIPOLLO</b>	<b>\$30</b>	<b>BISTECCHINO DI MANZO</b>	<b>\$32</b>
LAMB SHANK BAKED IN MARSALA WINE WITH CARAMELIZED ONIONS SERVED WITH GARLIC LEEK MASHED POTATOES		12OZ NY STRIP GRILLED TOPPED WITH PORTABELLA MUSHROOMS AND TOBACCO ONIONS IN A GORGONZOLA CREAM SAUCE	

## SIDES

<b>SAUTÉED MUSHROOMS \$8</b>	<b>MASHED SWEET POTATOES \$6</b>	<b>SAUTÉED SPINACH \$9</b>
	<b>ASPARAGUS \$9</b>	<b>STEAMED BROCCOLI \$6</b>

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

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