

ANTIPASTI

Antipasto Vegetariano	\$12.95
Caponata, zucchini, roasted bell peppers, artichokes heart, mushrooms, olives & fontina cheese.	
Carpaccio di Manzo	\$8.95
Raw thin-sliced filet mignon, olive oil, lemon, arugola, shaved parmesan cheese.	
Arancini Siciliani	\$7.95
Saffron risotto balls, stuffed with bolognese, peas & scamorza cheese, fried and served with fresh marinara sauce.	
Polenta ai Funghi di Bosco	\$8.95
Grilled polenta, wild mushrooms & melted scamorza cheese.	
Calamari Fritti	\$11.95
Fried calamari served with a side of marinara sauce.	
Cozze Scoppiati	\$11.95
Mussels sauteed with olive oil, garlic, fresh herbs, tomato broth & garlic crostino.	
Melanzane del Pecoraio	\$8.95
Roasted eggplant baked with tomato sauce, goat cheese, basil, black olives.	
Bruschetta	\$5.95
Toasted Italian bread, chopped plum tomatoes, garlic, basil and extra virgin olive oil.	

ZUPPE

Zuppa del Giorno	\$6.50	Cappelletti in brodo	\$6.75
Fresh seasonal soup, prepared daily.			

INSALATE

Insalata della Casa	\$6.95
Romaine lettuce, tomatoes, cucumber, carrots, red radishes in a red vinegar olive oil dressing.	
Insalata di Cavolo Cesare	\$8.50
Tuscan kale, baby spinach, caesar dressing, polenta croutons and shaved parmigiano.	
Insalata Variopinta	\$8.00
Mixed baby lettuce, sliced apples and pears, caramelized pine nuts, mixed goat and gorgonzola cheese in a herb vinaigrette.	
Insalata Caprese	\$8.95
Tomatoes, fresh mozzarella, basil and extra virgin olive oil.	

CONTORNI

Spinaci aglio ed olio	\$5.95	Patate Arroste	\$5.95
Fresh spinach sautéed with garlic, olive oil.			
Roasted potatoes with garlic and rosemary.			
Scarola con Salsiccia	\$7.95		
Escarole sautéed with garlic, olive oil and sausage.			

PRIMI PIATTI

Risotto ai Funghi	\$18.95
Italian arborio rice with wild mushrooms, white truffle oil and parmigiano cheese.	
Tagliatelle Bolognese	\$16.50
Home-made tagliatelle with Bolognese sauce, pecorino cheese and basil.	
Gnocchi della Nonna	\$16.50
Hand-made stuffed ricotta gnocchi, tomato sauce, basil and fresh mozzarella cheese.	
Rigatoni alla Nocerina	\$15.95
Sun-dried tomatoes, mushrooms, olive oil, garlic, basil in a cream sauce.	
Ravioli Burro e Salvia	\$15.95
Home made spinach ravioli, stuffed w/ ricotta cheese, burned butter, sage & parmigiano.	
Tortellini Baronessa	\$15.95
Prosciutto, mushrooms, peas in a cream sauce.	
Conchiglie del Mercante	\$16.50
Crumbled Italian sausage, mushrooms, green peas, tomato sauce, a touch of cream, and scamorza cheese.	
Linguine Portofino	\$18.95
Scallops, shrimp, cherry tomatoes, olive oil and garlic.	
Cappellini al Pomodoro	\$15.95
Fresh ripe tomato sauce and fresh basil.	

1/2 portions of pasta available

***** We offer Gluten free & Whole wheat pasta, ask your server.*****

SECONDI PIATTI

Zuppa di Pesce alla Mediterranea	\$24.95
Mussels, clams, calamari, scallops, scampi, tilapia, fresh herbs & tomato broth.	
Saltimbocca alla Sorrentina	\$23.95
Veal scaloppine, prosciutto and mozzarella cheese, white wine, a touch of tomato sauce, served with sautéed mixed vegetables.	
Filetto al Barolo	\$29.95
Grilled filet Mignon, Wild mushrooms. Barolo sauce, roasted potatoes.	
Petto d'Anatra alla Julia	\$23.95
Grilled Duck breast with portobello mushrooms, onions, plum tomatoes and balsamic vinegar served with pan-seared Polenta.	
Costoletta di Maiale alla Siciliana	\$20.95
Flattened 12 oz. pork chop, olive oil, garlic, parsley and bread crumbs, grilled served with roasted potatoes.	
Petti di Pollo alla Griglia	\$18.95
Grilled chicken breast marinated in olive oil, garlic, fresh herbs and a touch of balsamic vinegar served with sautéed spinach and mushrooms.	
Pollo alla Diavola	\$18.95
Roasted half chicken, disjointed, sautéed with olive oil, garlic, rosemary, roasted potatoes.	

* We pride ourselves on using the finest and freshest ingredients possible.

* We only use extra virgin olive oil from Italy, sea salt and all our produce is purchased from local vendors.