

ANTIPASTI

Antipasto Vegetariano	\$17.95
<i>Caponata, zucchini, roasted peppers, artichoke heart, mushrooms, Castelvetrano olives & fontina cheese.</i>	
Carpaccio di Manzo	\$11.95
<i>Raw thin-sliced filet mignon, olive oil, lemon, arugola, shaved parmesan cheese.</i>	
Arancini Siciliani	\$9.95
<i>Saffron risotto balls, stuffed with bolognese, peas & scamorza cheese, fried and served with fresh marinara sauce.</i>	
Polenta ai Funghi di Bosco	\$11.95
<i>Grilled polenta, wild mushrooms & melted scamorza cheese.</i>	
Calamari Fritti	\$14.95
<i>Fried calamari served with a side of marinara sauce.</i>	
Cozze Scoppiate	\$14.95
<i>Mussels sauteed with olive oil, garlic, fresh herbs, tomato broth & garlic crostino.</i>	
Burrata	\$15.95
<i>Fresh mozzarella cheese with creamy center, garlic crostino, E.V. olive oil, homemade walnuts and pinenuts pesto sauce, and cherry tomatoes.</i>	
Bruschetta	\$7.50
<i>Toasted Italian bread, chopped plum tomatoes, garlic, basil and extra virgin olive oil.</i>	

ZUPPE

Zuppa del Giorno	\$6.95	Cappelletti in brodo	\$7.50
<i>Fresh seasonal soup, prepared daily.</i>		<i>Small meat tortellini in a chicken broth.</i>	

INSALATE

Insalata della Casa	\$8.95
<i>Romaine lettuce, tomatoes, cucumber, carrots, red radishes in a red vinegar olive oil dressing.</i>	
Insalata Cesare	\$9.95
<i>Romaine lettuce, caesar dressing, shaved parmesan, and croutons.</i>	
Insalata Variopinta	\$11.50
<i>Mixed baby lettuce, sliced apples and pears, caramelized pine nuts, mixed goat and gorgonzola cheese in a herb vinaigrette.</i>	
Insalata Caprese	\$11.95
<i>Tomatoes, fresh mozzarella, basil and extra virgin olive oil.</i>	

CONTORNI

Spinaci aglio ed olio	\$7.95	Patate Arroste	\$6.95
<i>Fresh spinach sautéed with garlic, olive oil.</i>		<i>Roasted potatoes with garlic and rosemary.</i>	
Scarola con Salsiccia		\$9.95	
<i>Escarole sautéed with garlic, olive oil and sausage.</i>			

PRIMI PIATTI

Risotto ai Funghi	\$23.95
<i>Italian arborio rice with wild mushrooms, white truffle oil and parmigiano cheese.</i>	
Tagliatelle Bolognese	\$19.95
<i>Home-made tagliatelle with Bolognese sauce, parmigiano cheese and basil.</i>	
Gnocchi della Nonna	\$19.95
<i>Hand-made ricotta-stuffed gnocchi , tomato sauce, basil and fresh mozzarella cheese.</i>	
Rigatoni alla Nocerina	\$19.50
<i>Sun-dried tomatoes, mushrooms, olive oil, garlic, basil in a cream sauce.</i>	
Ravioli Burro e Salvia	\$19.50
<i>Home made spinach ravioli, stuffed w/ ricotta cheese, burned butter, sage & parmigiano.</i>	
Tortellini Baronessa	\$19.50
<i>Prosciutto, mushrooms, peas in a cream sauce.</i>	
Conchiglie del Mercante	\$19.50
<i>Crumbled Italian sausage, mushrooms, green peas, tomato sauce, a touch of cream, and scamorza cheese.</i>	
Linguine Portofino	\$21.95
<i>Scallops, shrimp, cherry tomatoes, olive oil and garlic.</i>	
Capellini al Pomodoro	\$17.95
<i>Fresh ripe tomato sauce and fresh basil.</i>	

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

SECONDI PIATTI

Zuppa di Pesce alla Mediterranea	\$27.95
<i>Mussels, clams, calamari, scallops, scampi, tilapia, couscous, fresh herbs & tomato broth.</i>	
Saltimbocca alla Sorrentina	\$27.95
<i>Veal scaloppine, prosciutto and mozzarella cheese, white wine, a touch of tomato sauce, served with sauteéd mixed vegetables.</i>	
Petto d'Anatra alla Julia	\$26.95
<i>Grilled Duck breast with portobello mushrooms, onions, plum tomatoes and balsamic vinegar served with pan-seared Polenta.</i>	
Filetto al Barolo	\$32.95
<i>Grilled filet Mignon, Wild mushrooms. Barolo sauce, roasted potatoes.</i>	
Costoletta di Maiale alla Vesuviana	\$25.95
<i>Grilled 12 oz porkchop with olive oil, garlic, rosemary, and oven roasted potatoes.</i>	
Petti di Pollo alla Griglia	\$22.95
<i>Grilled chicken breast marinated in olive oil, garlic, fresh herbs and a touch of balsamic vinegar served with sautéed spinach and mushrooms.</i>	
Pollo alla Diavola	\$21.95
<i>Roasted half chicken, disjointed, sauteed with olive oil, garlic, rosemary, roasted potatoes.</i>	

* 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.

***** For split payments we accept a maximum of four cards per table*****