



STARTERS

POLPETTE (\$9)

THREE TENDER BEEF, PORK & VEAL MEATBALLS TOPPED WITH HOMEMADE TOMATO SAUCE & ASIAGO

ADD AN EXTRA POLPETTA \$3

BRUSCHETTA (\$10)

LIGHTLY GRILLED CIABATTA BREAD ACCOMPANIED WITH FRESH TOMATOES, OLIVE OIL, GARLIC, BASIL & FRESH PARMIGGIANO

ARTICHOKE FRENCH (\$12)

ARTICHOKES SAUTEED IN A LEMON & SHERRY SAUCE THEN SPRINKLED WITH CHEESE & FRESH PARSLEY

SAUTEED GREENS & BEANS (\$12)

ESCAROLE WITH CANNELLINI BEANS, ITALIAN SAUSAGE & PARMIGIANO (GF)

DRUNKEN SHELLFISH (\$12)

CLAMS, MUSSELS, SHALLOTS, GARLIC & HERBS SAUTEED IN WHITE WINE (GF)

ARANCINI FEATURE (\$13)

THREE LIGHTLY BREADED RICE BALLS WITH THE CHEF'S CHOICE STUFFING.

ALLOW YOUR SERVER TO DESCRIBE IT FOR YOU

ADD AN EXTRA ARANCINI \$4

FRIED CALAMARI (\$13)

SICILIAN-STYLE FRIED SQUID TOSSED WITH BANANA PEPPERS, KALAMATA OLIVES & ASIAGO CHEESE, SERVED WITH FRESH TOMATO SAUCE

CALAMARI MISTO (\$13)

SQUID SAUTEED WITH KALAMATA OLIVES, BANANA PEPPERS & HERBS IN A LIGHT MARINARA SAUCE (GF)

MARGHERITA FOCACCIA (\$15)

OLIVE OIL, SLICED ROMA TOMATOES, GARLIC, FRESH MOZZARELLA & BASIL

LEMONCELLO FOCACCIA (\$15)

PANCETTA, ARUGULA, TRUFFLE OIL, MOZZARELLA, OLIVE OIL & ROMA TOMATOES

ANTIPASTO BOARD (\$15)

BURRATA CHEESE, OLIVE BLEND, ROASTED PEPPERS & GARLIC, PESTO ROLLED GOAT CHEESE PEARLS, ACCOMPANIED WITH CROSTINI & PROSCIUTTO & DRIZZLED WITH BALSAMIC GLAZE

(GF) GLUTEN FREE ITEMS

WE KINDLY ASK NOT TO MODIFY OR SUBSTITUTE MENU OPTIONS DURING PEAK HOURS
AS THIS MAY PROLONG TICKET TIMES FOR YOU AND OTHER GUESTS.

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

IF YOU INTEND TO HAVE SPLIT CHECKS, WE REQUEST THAT YOU INFORM YOUR SERVER
WHEN PLACING YOUR ORDER. THANK YOU

DINNER SALAD

CAESAR SALAD (\$13)

FRESH ROMAINE LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING, ASIAGO & PARMESAN CHEESE WITH CROUTONS

ADD CHICKEN \$5

(DRESSING MADE WITH ANCHOVIES)


FRIED CALAMARI SALAD (\$16)

FRIED SQUID TOSSED WITH KALAMATA OLIVES & BANANA PEPPERS OVER BUTTER CRISP GREENS
WITH LEMONCELLO DRESSING, CROWNED WITH ASIAGO CHEESE

CHICKEN SPINACH SALAD (\$18)

GRILLED CHICKEN, FRIED GOAT CHEESE & TOMATOES OVER SPINACH
WITH OUR SLIGHTLY SWEET & TANGY LEMONCELLO DRESSING

ROMAINE & SHRIMP SALAD (\$19)

SAUTÉED MINI SHRIMP, MUSHROOMS, PANCETTA & DICED TOMATOES OVER GRILLED ROMAINE
WITH BALSAMIC DRESSING 

“MAKE YOUR OWN” PASTA DISHES

PASTA & ENTREES ARE SERVED WITH A COMPLIMENTARY PETITE SIDE SALAD & CHOICE OF DRESSING:

PENNE RIGATA (\$16)

RICOTTA GNOCCHI (\$17)

PAPPARDELLE (\$17)

CHEESE RAVIOLI (\$17)

GLUTEN FREE PENNE (\$18)

SAUCE CHOICE:

MARINARA, PESTO, ALFREDO OR (VODKA WITH PEAS & PANCETTA)
BOLOGNESE SAUCE ADD \$5

ADD TO YOUR PASTA

SAUSAGE \$3 • (TWO) MEATBALLS \$4 • CHICKEN \$5

JUMBO SHRIMP \$9 • SCALLOPS \$9

“LA NOSTRA CUCINA É UNA BELLA COMBINAZIONE
TRA LE MIGLIORE TRADIZIONI GASTRONOMICHE ITALIANE
E ITALO-AMERICANE.
BUON APPETITO”

MASSIMO ALBANO & FAUSTO ALBANO

IL CHEF: NICOLA LAPIETRA

PASTA DISHES

MANICOTTI POMODORO (\$17)

TWO HOMEMADE PASTA CREPES FILLED WITH CHEESE
& TOPPED WITH OUR HOMEMADE TOMATO SAUCE

PENNE PUTTANESCA PICCANTE (\$18)

CAPERS, OLIVES, ANCHOVIES & EGGPLANT TOSSED IN A SPICY TOMATO SAUCE

SPAGHETTI ALL'AMATRICIANA (\$18)

HOMEMADE SPAGHETTI TOSSED WITH A TRADITIONAL ROMAN SAUCE
BASED WITH PORK, ASIAGO CHEESE, TOMATOES & ONIONS

SPAGHETTI & MEATBALLS (\$18)

THIS DOESN'T NEED MUCH OF A DESCRIPTION, BUT THE TWO MEATBALLS ARE MADE
WITH VEAL, BEEF & PORK & BREAD CRUMBS. SERVED WITH OUR HOMEMADE TOMATO SAUCE

LINGUINE VONGOLE (\$19)

HOMEMADE LINGUINE WITH A HEALTHY PORTION OF CLAMS
IN EITHER OUR RED OR WHITE CLAM SAUCE

LASAGNA CAMPAGNOLA (\$19)

LAYERED PASTA WITH THREE CHEESES & A LIGHT MEAT RAGU SAUCE MADE DAILY
& COOKED TO PERFECTION

RAVIOLI ALLA MAMMA (\$19)

CHEESE FILLED PASTA TOSSED WITH AGLIO E OLIO, WHITE WINE,
ARTICHOKES, ARUGULA, & GRAPE TOMATOES

GREENS & BEANS PAPPARDELLE (\$19)

ESCAROLE WITH CANNELLINI BEANS, ITALIAN SAUSAGE & PARMIGIANO
TOSSED WITH PAPPARDELLE PASTA

PORTOBELLO PASTA (\$20)

HAND MADE LINGUINE WITH SLICED PORTOBELLO & MOONLIGHT MUSHROOMS,
ARUGULA, AND TRUFFLE OIL, SAUTEED IN A LIGHT ALFREDO SAUCE
CROWNED WITH ARUGULA, RICOTTA SALATA & GRAPE TOMATOES

ADD TO YOUR PASTA

SAUSAGE \$3 • (TWO) MEATBALLS \$4 • CHICKEN \$5
JUMBO SHRIMP \$9 • SCALLOPS \$9

PASTA & ENTREES ARE SERVED WITH A COMPLIMENTARY PETITE SIDE SALAD & CHOICE OF DRESSING:
HOUSE LEMONCELLO DRESSING • BALSAMIC • ITALIAN • OIL & VINEGAR
(CRUMBLY BLEU ADD \$2)

ENTRÉES

LEMONCELLO

CHICKEN (\$20) • VEAL (\$22) • SHRIMP (\$25)
WITH ARTICHOKE, OLIVES, SUN-DRIED TOMATOES & SPINACH WITH LEMON & CREAM OVER HOMEMADE LINGUINE
(SUB ESCAROLE ADD \$2)

FRA DIAVOLO

CHICKEN (\$20) • VEAL (\$22) • SHRIMP (\$25)
HOMEMADE LINGUINE TOSSED WITH SPICY TOMATO SAUCE, GARLIC, RED PEPPERS & CARAMELIZED ONIONS

PARMIGGIANO

CHICKEN (\$20) • VEAL (\$22)
BREADED, PAN-FRIED & TOPPED WITH A HOMEMADE TOMATO SAUCE & MOZZARELLA OVER PENNE

MARSALA

CHICKEN (\$20) • VEAL (\$22)
SAUTEED WITH MUSHROOMS IN A MARSALA SAUCE & SERVED WITH POTATOES & VEGETABLES OF THE DAY

FRENCH

CHICKEN (\$20) • VEAL (\$22)
DELICATELY BATTERED WITH LEMON & SHERRY SAUCE OVER HOMEMADE LINGUINE
(SUB ESCAROLE ADD \$2)

MILANESE

CHICKEN (\$20) • VEAL (\$22)
BREADED, PAN-FRIED & TOPPED WITH A BRUSCHETTA MIX, ARUGULA, OLIVE OIL & LEMON JUICE,
SERVED WITH POTATOES & VEGETABLES OF THE DAY

HOUSE SPECIALTY ENTREES

SHRIMP FRENCH PAPPARDELLE (\$26)

JUMBO, HAND-BATTERED & BUTTERFLIED, THEN TOSSED WITH GARLIC & SPINACH,
IN A LEMON WHITE WINE SAUCE OVER PAPPARDELLE PASTA

CONIGLIO ALLA CACCIATORE (\$26)

A NORTHERN ITALIAN FAVORITE.
FRESH PLUM TOMATOES, MUSHROOMS, OLIVES, CARROTS & SPICES WITH TENDER AND SAVORY BRAISED RABBIT

ANGUS RESERVE NEW YORK STRIP (\$27)

SUPERIOR 16 OZ. CUT SERVED WITH POTATOES & VEGETABLES OF THE DAY
ADD GORGONZOLA \$2 • ADD MUSHROOMS \$2 (GF)

CIOPPINO TRADIZIONALE (\$31)

A DEEP DISH OF SCALLOPS, SHRIMP, MUSSELS & CLAMS WITH FRESH HERBS & GARLIC IN A TOMATO BROTH
ACCOMPANIED WITH A TOASTED CIABATTA PLANK

SLOW COOKED PORK OSSO BUCO (\$31)

BRAISED PORK ACCOMPANIED WITH VEGETABLES OVER CREAMY RISOTTO (GF)

NEW ZEALAND RACK OF LAMB (\$31)

RUBBED WITH ROASTED GARLIC & HERBS OVER POTATOES & VEGETABLES & DRIZZLED WITH BALSAMIC REDUCTION (GF)

CHEF'S CHOICE FISH FEATURE (\$ PRICE VARIES)

PLEASE ALLOW THE SERVER TO DESCRIBE IT FOR YOU

RISOTTO FEATURE (\$ PRICE VARIES)

WE WILL USE THE SEASON'S FRESHEST INGREDIENTS TO DELICATELY PREPARE A DAILY RISOTTO FEATURE.
PLEASE ALLOW THE SERVER TO DESCRIBE IT FOR YOU.