



## STARTERS

### **POLPETTE (\$9)**

THREE TENDER BEEF, PORK & VEAL MEATBALLS TOPPED WITH HOMEMADE TOMATO SAUCE & ASIAGO  
(ADD AN EXTRA POLPETTA \$3)

### **RAPPINI SALSICCE (\$10)**

SAUTEED RAPPI WITH CRUMBLLED SAUSAGE, GARLIC & ASIAGO CHEESE

### **CAPRESE (\$10)**

SLICED MOZZARELLA, TOMATOES & BASIL WITH A TOUCH OF SALT & OLIVE OIL DRIZZLE (GF)

### **BRUSCHETTA (\$10)**

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

### **ARTICHOKE FRENCH (\$12)**

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

### **SAUTÉED 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 (\$12)**

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 (\$12)**

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

### **LEMONCELLO FOCACCIA (\$12)**

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

## DINNER SALADS

### CAESAR SALAD (\$13)

FRESH ROMAINE LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING, ASIAGO & PARMESAN CHEESE WITH CROUTONS  
ADD CHICKEN \$5

(DRESSING MADE WITH ANCHOVIES)

### CITRUS SALAD (\$16)

A REFRESHING COMBINATION OF MIXED GREENS WITH FRESH ORANGES, ONIONS, GLAZED WALNUTS AND GORGONZOLA CHEESE WITH OUR HOMEMADE RASPBERRY VINAIGRETTE DRESSING (GF)

### CHICKEN SPINACH SALAD (\$17)

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

### ROMAINE & SHRIMP SALAD (\$18)

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

## PASTA DISHES

### PENNE RIGATA (\$16)

### HANDMADE SPAGHETTI (\$16)

### HANDMADE LINGUINE (\$16)

### CHEESE RAVIOLI (\$17)

### HANDMADE RICOTTA GNOCCHI (\$19)

### PAPPARDELLE (\$19)

### GLUTEN FREE PENNE (\$19)

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

### MANICOTTI POMODORO (\$17)

TWO DELICATE 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'AMATRICANA (\$18)

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

### SPAGHETTI & MEATBALL (\$18)

MEATBALL IS MADE WITH VEAL, BEEF & PORK & BREAD CRUMBS. SERVED WITH OUR HOMEMADE TOMATO SAUCE  
(ADD SECOND MEATBALL \$3)

### LINGUINE VONGOLE (\$19)

HANDMADE 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, ARTICHOKE, ARUGULA, & GRAPE TOMATOES

### RAVIOLI CON RAPPINI (\$19)

CHEESE FILLED PASTA TOSSED WITH RAPPINI, SAUSAGE, GRAPE TOMATOES, GARLIC, ASIAGO & OLIVE OIL

### 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, TRUFFLE OIL  
SAUTÉED IN A LIGHT ALFREDO SAUCE CROWNED WITH ARUGULA, RICOTTA SALATA & GRAPE TOMATOES

ADD SAUSAGE \$3 / CHICKEN \$5 / (TWO) MEATBALLS \$6 / JUMBO SHRIMP \$8 / SCALLOPS \$8




## 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

### ANGUS RESERVE NEW YORK STRIP (\$27)

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

### PROSCIUTTO WRAPPED SALMON (\$28)

PROSCIUTTO WRAPPED SALMON TOPPED WITH ARUGULA & ACCOMPANIED WITH VEGETABLES & POTATO OF THE DAY


### 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 

### NEW ZEALAND RACK OF LAMB (\$31)

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

### LOBSTER FLORENTINE (\$32)

6 OZ. DE-SHELLED ARAGOSTA TAIL WITH PAPPARDELLE PASTA, SPINACH,  
A CREAMY LEMON WINE SAUCE & CROWNED WITH TWO SHRIMP

### RISOTTO FEATURE (\$PRICE VARIES)

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

PASTA & ENTREES SERVED WITH A COMPLIMENTARY MIXED GREENS SIDE SALAD  
HOUSE LEMONCELLO DRESSING • BALSAMIC • ITALIAN • OIL & VINEGAR

(CRUMBLY BLEU ADD \$2)

## KIDS CORNER

PENNE WITH BUTTER 8

PENNE WITH RED SAUCE & ONE MEATBALL 9

KIDS CHEESE FOCACCIA 8

KIDS PEPPERONI FOCACCIA 9

“LA NOSTRA CUCINA È UNA BUONA COMBINAZIONE  
TRA LE MIGLIORI TRADIZIONI GASTRONOMICHE  
ITALIANE E ITALO-AMERICANE.  
BUON APPETITO.”

MASSIMO ALBANO & FAUSTO ALBANO

LO CHEF: NICOLA LAPIETRA

 GLUTEN FREE ITEMS

## 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)

HANDMADE LINGUINE TOSSED WITH A SPICY TOMATO SAUCE, GARLIC, RED PEPPERS &  
CARAMELIZED ONIONS

### PARMIGGIANO

RICOTTA STUFFED EGGPLANT (\$19)

CHICKEN (\$20)

VEAL (\$22)

BREADED, PAN-FRIED & TOPPED WITH A HOMEMADE TOMATO SAUCE & MOZZARELLA  
ACCOMPANIED WITH HANDMADE SPAGHETTI

### 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 HANDMADE 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

*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

• ENTRÉE SPLIT FEE \$5.00 •