

Starters

POLPETTE (\$9)

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

CAPRESE (\$10)

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

BRUSCHETTA (\$10)

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

ARTICHOKE FRENCH (\$12)

ARTICHOKE SAUTÉED 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 SAUTÉED 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 SAUTÉED 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 (\$16)

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

Kids Corner

PENNE WITH BUTTER \$8

PENNE WITH RED SAUCE & ONE MEATBALL \$9

KIDS CHEESE FOCACCIA \$8

KIDS PEPPERONI FOCACCIA \$9

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)

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)

**MAKING MENU MODIFICATIONS AND SUBSTITUTIONS MAY DELAY
TICKET TIMES. WE APPRECIATE YOUR UNDERSTANDING.**

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

\$5 SPLIT FEE TO PASTA & ENTREES

**WE KINDLY ASK THAT YOU NOTIFY THE SERVER FOR
SEPARATE CHECKS BEFORE ORDERING**

Make Your Own Pasta

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

ADD SAUSAGE \$3 / CHICKEN \$5 / (TWO) MEATBALLS \$6 / JUMBO SHRIMP \$9 / SCALLOPS \$9

Primi

MANICOTTI CON RICOTTA (\$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' AMATRICIANA (\$18)

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

SPAGHETTI & MEATBALL (\$19)

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

GREENS & BEANS PAPPARDELLE (\$19)

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

PORTOBELLO PASTA (\$20)

HANDMADE LINGUINE WITH SLICED PORTOBELLO & MOONLIGHT MUSHROOMS, ARUGULA, TRUFFLE OIL SAUTÉED IN A LIGHT ALFREDO SAUCE CROWNED WITH ARUGULA, RICOTTA SALATA & GRAPE TOMATOES

Secondi

LEMONCELLO

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

FRADIIVOLO

CHICKEN (\$20) VEAL (\$22) SHRIMP (\$25)
HANDMADE LINGUINE TOSSED WITH A SPICY TOMATO SAUCE, GARLIC, RED PEPPERS & CARMELIZED ONIONS PARMIGIANO

RICOTTA LAYERED EGGPLANT (\$19)

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

MARSALA

CHICKEN (\$20) VEAL (\$22)
SAUTÉED 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

**CONSIDER US FOR
PRIVATE PARTIES
AND CATERING**

House Specialty Entrees

SHRIMP FRENCH PAPPARDELLE (\$26)

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

CONIGLIO ALLA CACCIATORE (\$27)

FRESH TOMATOES, MUSHROOMS, CARROTS, FRESH ROSEMARY AND PEPPERS WITH TENDER AND SAVORY BRAISED RABBIT

PROSCIUTTO WRAPPED SALMON (\$28)

PAN-SEARED SALMON WRAPPED IN PROSCIUTTO TOPPED WITH ARUGULA & ACCOMPANIED WITH ONE PAN-SEARED JUMBO SHRIMP & SCALLOP 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

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)

LOBSTER FLORENTINE (\$31)

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

RISOTTO REAUTURE (\$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

**PASTA & ENTREES SERVED WITH A COMPLEMENTARY MIXED GREENS SIDE SALAD
(ROMAINE ADD \$2, CAESAR ADD \$3, SOUP \$4)**

**CHOICE OF: HOUSE LEMONCELLO DRESSING, CREAMY BALSAMIC, ITALIAN, OR
OIL & VINEGAR (CRUMBLY BLEU, ADD \$2)**

“LA NOSTRA CUCINA E’ UNA BUONA COMBINAZIONE TRA LE MIGLIORI TRADIZIONI GASTRONOMICHE ITALIANE E ITALO-AMERICANE.

BUON APPETITO”

MASSIMO ALBANO & FAUSTO ALBANO

LO CHEF: NICOLA LAPIETRA