



STARTERS

POLPETTE \$9

Three Tender Beef, Pork & Veal
Meatballs Topped with Homemade
Tomato Sauce & Asiago
(Add an Extra Polpetta \$3)

CAPRESE \$10 **GF**

Sliced Mozzarella, Tomatoes & Basil
with a Touch of Salt, Olive Oil &
Balsamic Reduction

BRUSCHETTA \$10

Lightly Grilled Ciabatta Bread
Accompanied with Fresh Tomatoes, Olive
Oil, Garlic, Basil & Fresh Parmigiano

ARTICHOKE FRENCH \$12

Artichokes Sautéed in a Lemon &
Sherry Sauce, then Sprinkled with
Cheese & Fresh Parsley

SAUTEÉD GREENS & BEANS \$12 **GF**

Escarole, Cannellini Beans,
Italian Sausage & Parmigiano

DRUNKEN SHELLFISH \$12 **GF**

Clams, Mussels, Shallots, Garlic & Herbs
Sautéed in White Wine

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 **GF**

Squid Sautéed with Kalamata Olives,
Banana Peppers & Herbs in a
Light Marinara Sauce

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
Pepper & Garlic, Pesto Rolled Goat Cheese
Pearls, Accompanied with Crostini &
Prosciutto, Drizzled with Balsamic Glaze

DINNER SALADS

CAESAR SALAD \$13

Fresh Romaine Lettuce Tossed in a
Classic Caesar Dressing, Asiago &
Parmesan Cheese with Croutons
(Dressing Made with Anchovies)
Add Chicken \$5

CHICKEN SPINACH SALAD \$17

Grilled Chicken, Fried Goat Cheese &
Tomatoes Over Spinach,
with Our Slightly Sweet & Tangy
Lemoncello Dressing

ROMAINE & SHRIMP SALAD \$18 **GF**

Sautéed Mini Shrimp, Mushrooms,
Pancetta & Diced Tomatoes, Over Grilled Romaine
with Balsamic Dressing



PASTA

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

LASAGNA CAMPAGNOLA \$18

Layered Pasta with Three Cheeses & a Light Meat Ragu Sauce Made Daily & Cooked to Perfection

LINGUINE VONGOLE \$19

Handmade Linguine with a Healthy Portion of Clams in Either Our Red or White Clam Sauce

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

Handmade Linguine with Sliced Portobello & Moonlight Mushrooms, Arugula & Truffle Oil, Sautéed in a Light Alfredo Sauce, Crowned with Arugula, Ricotta Salata & Grape Tomatoes

ADD MEAT

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

MAKE YOUR OWN PASTA

CHOOSE PASTA

PENNE RIGATA \$16

HANDMADE SPAGHETTI \$16

HANDMADE LINGUINE \$16

CHEESE RAVIOLI \$17

HANDMADE RICOTTA GNOCCHI \$19

PAPPARDELLE \$19

GLUTEN-FREE PENNE \$19 **GF**

CHOOSE SAUCE

MARINARA

CREAMY PESTO

ALFREDO

VODKA WITH PEAS & PANCETTA

ADD MEAT

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

BOLOGNESE SAUCE \$5



ENTRÉES

LEMONCELLO	CHICKEN \$20	VEAL \$22	SHRIMP \$25
	<i>Artichokes, Olives, Sun-Dried Tomatoe & Spinach, With Lemon & Cream Over Homemade Linguine</i>		
	Substitute Escarole \$2		
FRADIAVOLO	CHICKEN \$20	VEAL \$22	SHRIMP \$25
	<i>Homemade Linguine Tossed With a Spicy Tomato Sauce, Garlic, Red Peppers & Caramelized Onions</i>		
PARMIGGIANO	CHICKEN \$20	VEAL \$22	RICOTTA LAYERED EGGPLANT \$19
	<i>Breaded, Pan-Fried & Topped With a Homemade Tomato Sauce & Mozzarella, Accompanied With Handmade Spaghetti</i>		
MARSALA	CHICKEN \$20	VEAL \$22	
	<i>Sautéed Mushrooms in a Marsala Sauce, Served With Potatoes & Vegetables of the Day</i>		
FRENCH	CHICKEN \$20	VEAL \$22	
	<i>Delicately Battered With Lemon & Sherry Sauce Over Handmade Linguine</i>		
	Substitute Escarole \$2		
MILANESE	CHICKEN \$20	VEAL \$22	
	<i>Breaded, Pan-Fried & Topped With a Bruschetta Mix, Arugula, Olive Oil & Lemon Juice, Served With Potatoes & Vegetables of the Day</i>		

Pasta & entrées served with a complimentary mixed greens side salad

Add Romaine \$2

Add Caesar \$3

Add Soup \$4

Choice of House Lemoncello Dressing, Balsamic, Italian, or Oil & Vinegar

Add Crumbly Bleu \$2

KID'S CORNER

PENNE WITH BUTTER \$8
PENNE WITH RED SAUCE & ONE MEATBALL \$9
KIDS CHEESE FOCACCIA \$8
KIDS PEPPERONI FOCACCIA \$9



ENTRÉES

HOUSE SPECIALTIES

SHRIMP FRENCH PAPPARDELLE \$26

*Jumbo, Hand-Battered & Butterflied Shrimp, Tossed With Garlic & Spinach,
in a Lemon White Wine Sauce Over Pappardelle Pasta*

CONIGLIO ALLA CACCIATORE \$27 (GF)

*Fresh Tomatoes, Mushrooms, Carrots, Fresh Rosemary & Peppers
With Tender & Savory Braised Rabbit*

PROSCIUTTO WRAPPED SALMON \$28 (GF)

*Pan-Seared Salmon Wrapped in Prosciutto, Topped With Arugula, Accompanied With
One Pan-Seared Jumbo Shrimp & Scallop, Vegetables & Potato of the Day*

CIOPPINO TRADIZIONALE \$31 (GF)

*A Deep Dish of Scallops, Shrimp, Mussels & Clams
With Fresh Herbs & Garlic in a Tomato Broth*

PORK OSSO BUCO \$31 (GF)

Braised Pork Accompanied With Vegetables Over Creamy Risotto

NEW ZEALAND RACK OF LAMB \$31 (GF)

*Rubbed With Roasted Garlic & Herbs Over Potatoes & Vegetables,
Drizzled With Balsamic Reduction*

LOBSTER FLORENTINE \$31

*6 oz. De-Shelled Aragosta Tail With Pappardelle Pasta, Spinach, & 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.*

**“La nostra cucina e’ una buona combinazione tra le migliori tradizioni
gastronomiche italiane e italo-amicane. Buon appetito.”**

*Massimo Albano & Fausto Albano
Lo Chef: Nicola Lapietra*

Making menu modifications and substitutions may delay ticket times.

We kindly ask that you notify the server for separate checks before ordering. We appreciate your understanding.

20% GRATUITY APPLIED TO PARTIES OF 8 OR MORE

5% SPLIT FEE TO PASTA & ENTRÉES