



STARTERS

POLPETTE \$9

Three tender beef, pork & veal meatballs topped with homemade tomato sauce & asiago
(add an extra polpetta \$3)

BRUSCHETTA \$11

Toasted ciabatta with ricotta spread, cherry tomatoes & basil, drizzled with olive oil

ARTICHOKE FRENCH \$12

Rochester's very own creation, artichokes sautéed in a lemon & sherry sauce then sprinkled with cheese & fresh parsley

SAUTEÉD GREENS & BEANS \$12 **GF**

Escarole with cannellini beans, Italian sausage & parmigiano

ARANCINI \$12

Three lightly breaded rice balls stuffed with peas & ground beef
(add an extra arancini \$4)

DRUNKEN SHELLFISH \$13 **GF**

Clams, mussels, shallots, garlic & herbs sautéed in white wine

CALAMARI FRITTI \$13

Fried squid tossed with banana peppers, kalamata olives & asiago cheese, served with fresh tomato sauce

ANTIPASTO BOARD \$17

Burrata cheese, olive blend, roasted peppers & garlic, pesto rolled goat cheese, accompanied with crostini & prosciutto, drizzled with balsamic glaze

DINNER SALADS

CAESAR SALAD \$13

Fresh romaine lettuce tossed in a classic anchovie based Caesar dressing, asiago & parmesan cheese with croutons
(add chicken \$5)

CHICKEN SPINACH SALAD \$18

Grilled chicken, fried goat cheese & tomatoes over spinach with our slightly sweet & tangy lemoncello dressing

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

Sautéed shrimp, mushrooms, pancetta & diced tomatoes over grilled romaine with balsamic dressing



PASTA

MANICOTTI CON RICOTTA \$18
Delicate homemade pasta crêpes filled with cheese & topped with our homemade tomato sauce

SPAGHETTI & MEATBALLS \$19
Handmade spaghetti with two veal, pork & beef meatballs tossed in marinara sauce

BORSETTI ALLA MAMMA \$19
Cheese filled purses with aglio e olio, white wine, artichokes, arugula & grape tomatoes

GREENS & BEANS PAPPARDELLE \$19
Escarole, cannellini beans, Italian sausage & parmigiano over pappardelle

HANDMADE RICOTTA GNOCCHI \$19
Served with a choice of marinara, pesto cream or vodka sauce with peas and pancetta

PENNE OR GLUTEN FREE PENNE \$19
Served with a choice of marinara, pesto cream or vodka sauce with peas and pancetta

LASAGNA CAMPAGNOLA \$20
Layered pasta with three cheese & a light meat ragù sauce made daily

LINGUINE VONGOLE \$21
Handmade linguine with a healthy portion of red or white clam sauce

PORTOBELLO \$21
Handmade pappardelle with mushrooms, true oil, arugula, ricotta salata & grape tomatoes sautéed in a light cream sauce

PAPPARDELLE BOLOGNESE \$21
Wide long pasta with our bolognese sauce

Add sausage \$3 • chicken \$5 • meatballs \$6 • jumbo shrimp \$9 • scallops \$9
Substitute gluten free pasta \$4

Pasta & entrées served with a complimentary mixed greens side salad
Add romaine \$2 • Caesar \$3 • soup \$4

Choice of house lemoncello dressing, balsamic, Italian, or oil & vinegar
Add crumbly bleu \$2

KID'S CORNER

PENNE WITH BUTTER \$8
(kid's portion sub gluten free \$2)

ITALIAN MAC & CHEESE \$9

PENNE WITH RED SAUCE & ONE MEATBALL \$9

CHEESE FOCACCIA PIZZA \$9



ENTRÉES

LEMONCELLO	CHICKEN \$21	VEAL \$23	SHRIMP \$26
	<i>With artichokes, olives, sun-dried tomatoes & spinach with a lemon & cream sauce over homemade linguine</i>		
FRADIAVOLO	CHICKEN \$21	VEAL \$23	SHRIMP \$26
	<i>Linguine with a spicy tomato sauce, garlic, red peppers & caramelized onions</i>		
PARMIGGIANO	CHICKEN \$21	VEAL \$23	LAYERED EGGPLANT \$19
	<i>Breaded, pan-fried & topped with a homemade tomato sauce & mozzarella, accompanied with handmade spaghetti</i>		
FRENCH	CHICKEN \$21	VEAL \$23	
	<i>Delicately battered with lemon & sherry sauce over handmade linguine</i>		
MARSALA (GF)	CHICKEN \$21	VEAL \$23	
	<i>Sautéed with mushrooms in a marsala sauce & served with potatoes & vegetables of the day</i>		

HOUSE SPECIALTY ENTRÉES

SHRIMP FRENCH PAPPARDELLE \$28
Jumbo shrimp, hand-battered & butterflied, then tossed with garlic & spinach, in a lemon white wine sauce over pappardelle pasta

CIOPPINO \$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 & vegetable & drizzled with balsamic reduction

LOBSTER FLORENTINE \$32
6oz. de-shelled Aragosta Tail with pappardelle pasta, spinach, a creamy lemon wine sauce & crowned with a jumbo hand-battered and butterflied shrimp

GRILLED DELMONICO STEAK \$32 (GF)
20 oz. steak served over creamy portobello mushroom risotto with a balsamic reduction drizzle

FISH OF THE DAY
PRICE VARIES
Please allow the server to describe it for you

RISOTTO FEATURE
PRICE VARIES
Please allow the server to describe it for you



WEEKLY DINING SPECIALS

SUNDAY & MONDAY
\$5 off pasta selections

TUESDAY & THURSDAY
B.Y.O.B. night, no corkage fee

WEDNESDAY
\$20 select wine bottles

FRIDAY & SATURDAY
\$5 off all entrées until 5:30pm

EVERY NIGHT
Happy hour menu at the bar 4pm - 7pm

To our family, friends and loyal customers, we would like to express our sincere gratitude for all of your support over the past 10 years. We look forward to many more.

EST. 2009

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

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

Menu changes may delay preparation & incur upcharges.
Notify the server for separate checks or allergies before ordering.
Take home our 8 oz. Lemoncello dressing \$6 or loaf of bread \$4
Full service cake cutting fee \$20, self serve free

20% SERVICE CHARGE APPLIED TO PARTIES OF 8 OR MORE
25% TO PARTIES OF 25 OR MORE
5% SPLIT FEE FOR PASTA & ENTRÉES