

Pasta*

Spaghetti Marinara.....11.95
Fresh tomato sauce with garlic and basil. add meatballs 14.95

Penne al Pomodoro Fresco.....12.95
A Sicilian summer sauce with fresh chopped tomato, garlic, basil and olive oil.

Penne alla Norma.....12.95
Fresh tomato sauce with grilled eggplant and melted mozzarella cheese.

Fettuccine al Pesto.....12.95
a blend of fresh basil, garlic, pine nuts, imported parmesan cheese and extra virgin oil.
(add chicken 15.95 add shrimp 18.95)

Fettuccine Bolognese.....13.95
Traditional northern Italian meat sauce. add meatballs or sausage 16.95

Penne alla Vodka.....13.95
Fresh tomato sauce with prosciutto, scallions and herbs and a touch of cream flambee with vodka.

Fettuccine Alfredo.....13.95
Light cream sauce with imported parmesan cheese and seasonings. (add chicken 15.95 add shrimp 18.95)

Lasagna Vegetariana.....13.95
Layers of pasta with fresh vegetables, ricotta and mozzarella cheese topped with tomato sauce and parmesan cheese.

Secondi Piatti

Bistecca di Calamari.....16.95
Tender grilled calamari steak with sauteed sun dried tomatoes in a white wine lemon sauce. Served with a side of linguini and vegetables.

Grigliata Mista.....21.95
Grilled shrimp, scallops and calamari steak in a white wine lemon, parsley and garlic sauce. Served with a side of potatoes and vegetables.

Petto di Pollo alla Griglia.....16.95
Grilled chicken breast with hot peppers, garlic and rosemary. Served with a side of sauteed spinach and potatoes.

Petto di Pollo Dolce Vita.....17.95
Chicken breast sauteed in olive oil with garlic, mushrooms and artichoke hearts finished in a light gorgonzola cream sauce. Served with a side of linguini pasta and vegetables.

Gnocchi della Nonna.....14.95
Homemade potato dumplings in a light gorgonzola cream sauce seasoned with sage.

Cannelloni di Carne.....17.95
Homemade cannelloni filled with ground beef and eggplant served in a mushroom bolognese pink sauce.

Penne del Giardino.....13.95
Sauteed zucchini, broccoli and mushrooms with extra virgin olive oil, finished in a light tomato sauce topped with fresh buffalo mozzarella cheese.

Spaghetti Pescatore.....21.95
Shrimps, scallops, clams, mussels, calamari and baby shrimp sauteed in olive oil with garlic, a touch of tomato sauce, lemon and basil over spaghetti pasta.

Spaghetti alle Vongole.....16.95
Sauteed fresh clams with roasted garlic and fresh Italian herbs in a light white wine sauce with baby clams over spaghetti pasta.

Gamberi Mediterraneo.....16.95
Fresh shrimp sauteed in extra virgin olive oil with garlic, basil and sun dried tomatoes over linguini pasta.

Ravioli di Mare.....17.95
Homemade seafood ravioli in a pink champagne cream sauce with baby shrimp and scallops.

* Whole wheat Pasta available.

Pollo alla Parmigiana.....17.95
Chicken breast topped with tomato sauce, seasonings and melted mozzarella cheese. Served with a side of linguini and vegetables.

Saltimbocca alla Romana.....20.95
Veal scaloppine topped with prosciutto and melted mozzarella in a white wine sage sauce. Served with potatoes and vegetables.

Vitello ai Funghi.....20.95
Veal scaloppine sauteed with porcini mushrooms in a light cream sauce. Served with a side of vegetables and potatoes.

Bistecca alla Griglia.....27.95
Grilled 14oz. Black angus ribeye steak topped with imported black truffle oil. Served with a side of sauteed spinach and potatoes.