

PRIMI PIATTI

Burrata & Prosciutto de Parma
with Arugula, drizzle extra virgin
olive oil 12.95

Mozzarella in Carrozza
Fried mozzarella served in tomato
garlic sauce with fresh herbs 8.95

Antipasto
Selection of Italian meats, cheeses
& marinated vegetables 12.95

Cozze Marinara
Steamed mussels with white wine,
garlic & tomato 11.95

Garlic Bread
Classic garlic bread 4.25

Frittura di Calamari
Fried calamari served with
chimichuri aioli 9.95

Vongole Pietrasanta
Steamed littleneck clams with
white wine & garlic 12.95

Bruschetta
Toasted Italian bread topped with
roasted peppers, capers,
sun-dried tomatoes, roasted garlic
and basil 7.95

Zucchini Fritti
Lightly fries zucchini, served with a
chimichurri aioli 6.95

Whole Roasted Garlic
Roasted with olive oil 4.25

INSALATA

Add chicken 7.75, Add Shrimp 9.75

House salad
Fresh lettuces,
tomatoes, radish,
cucumbers, red
onion, croutons,
house italian
dressing 6.95

Caesar Salad
Romaine lettuce,
parmesa cheese,
croutons & caesar
dressing 8.95

Caprese
Sliced tomatoes,
basil & fresh
Mozzarella with
balsamic vinaigrette
9.95

PASTAS

Lasagna alla Bolognese
Beef and Pork filled lasagna
served in marinara sauce 16.95

Spaghetti Calabrese
Spaghetti, tomato sauce , bell
peppers, onions, spicy Italian
sausage 16.95

Spaghetti "Abbondanza"
Spaghetti served with our famous
meatballs in tomato sauce 15.95

Manicotti
Manicotti filled with ricotta cheese
& spinach, served in marinara
sauce 15.95

Fettuccine Alfredo al Funghi
Fettuccine served in Parmesan
cream sauce with fresh
mushrooms 17.95

Penne Puttanesca
Penne tossed with olive oil, garlic,
spicy red pepper, capers,
anchovies, basil, tomatoes and
Kalamata olives 16.95

Spaghetti Bolognese
Ragu - Meat sauce 15.95

Capellini "Estate"
Angel hair, olive oil with tomato,
spicy red pepper, garlic & basil
15.95

Penne Primavera
Penne in tomato cream sauce with
broccoli, cauliflower, peas, spinach,
zucchini, squash, carrots &
mushrooms 16.95

Prices subject to change

SEAFOOD - PASTA

Linguine Vongole

Linguine with fresh clams
in white or red clam sauce 20.95

Linguine al Pesto con Gamberetti

Sautéed shrimp served with
Linguine tossed with fresh basil,
pine nuts, garlic & Parmesan
cheese 27.95

Linguine "Pescatore"

Shrimp, lobster, scallops, clams,
mussels, calamari & fresh fish in a
tomato broth 29.95

Capellini Cozze

Angel hair pasta with fresh
mussels in white wine, garlic and
tomato sauce 19.95

Eggplant Parmigiana

Breaded eggplant, tomato sauce,
mozzarella & parmesan, with
spaghetti Marinara 16.95

Lobster Capellini

Lobster tail served with Angel hair
pasta tossed in a creamy lobster
sauce with spinach & sun dried
tomatoes 29.95

Pesce alla Puttanesca**

"Local Fresh Fish fillet of the Day"
with capers, olives, anchovies,
garlic, basil & tomato 27.95

Madonna del Pesce**

"Fresh Local Fish fillet of the Day"
with white wine, capers,
lemon butter sauce 27.95

Scampi Classico

Sautéed shrimp with
Linguine, garlic butter, lemon, fresh
herbs & white wine 27.95

CARNE

Chicken Parmigiana

Breaded chicken cutlet, tomato
sauce, mozzarella & parmesan
with spaghetti Marinara 19.95

Chicken Piccata**

Sautéed whole chicken breast
with white wine, capers, lemon &
butter 21.95

Chicken alla Valdostana**

Chicken breast topped with
Prosciutto & Fontina cheese, with
demi glace 22.95

Chicken Marsala**

Sautéed chicken breast with
Mushroom Marsala wine cream
sauce 21.95

Veal Parmigiana

Bread veal scaloppini, tomato
sauce, mozzarella & parmesan
with spaghetti Marinara 24.50

Veal Marsala**

Sautéed veal scaloppini with a
Marsala wine mushroom cream
sauce 26.95

Veal Piccata**

Sautéed veal scaloppini with white
wine, capers, lemon & butter 26.95

Veal alla Valdostana**

Veal scaloppini topped with
Prosciutto & Fontina cheese, with
demi glace 26.95

Pork Loin Chop**

Sautéed and roasted Loin Chop with
Mushroom Marsala wine cream sauce 24.95

****Entrée served with roasted red skin potato,
steamed broccoli & stuffed tomato.**

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