

ANTIPASTI (APPETIZERS)

- Polenta** topped with sautéed onion and goat cheese in a marsala wine reduction 7.95
- Boccancini Provolone** sharp provolone cheese wrapped with Genoa salami, topped with a touch of marinara, garlic and breadcrumbs, baked in the oven 7.95
- Portobello alla Griglia** grilled Portobello mushroom cap. olive oil, garlic 7.95
- Cozze Marinara** mussels sautéed in a marinara sauce 7.95
- Calamari Fritti** tender squid breaded and fried served with dipping sauce 8.50
- Caprese** sliced tomatoes with fresh mozzarella and basil 8.95
- Carpaccio Salmone** smoked salmon with sliced cucumber, fresh tomato, basil, olive oil 9.95
- Insalata di Mare** fresh seafood salad of calamari, clams, shrimp, mussels 11.95
- Zuppa del Giorno** freshly made soup of the day Cup 3.50 Bowl 6.00

INSALATE (SALADS)

- Insalata Mesculin** salad tossed in a balsamic vinaigrette 5.00 (Side 2.50)
- Insalata di Cesare** Traditional Caesar Salad anchovies optional 7.00 (Side 3.50)
- Insalata Portobello** sautéed Port. Mushrooms, over mixed greens, topped with goat cheese 11.95
- Insalata di Scampi** sautéed shrimp over mixed greens in a tomato, vodka vinaigrette 11.95

PASTA & RISOTTO

- Pasta Mezzanotte** aglio e olio sauce with hot pepper and a touch of bread crumbs 13.95
- Spaghetti Carbonara** tossed w/eggs, cream, parmegian cheese, bacon, onions 14.95
- Spaghetti Puttanesca** black olives, capers sautéed in a marinara sauce 14.95
- Fettuccine Portobello** zucchini, goat cheese, sliced Portobello mushrooms, light cream 14.95
- Linguine Calamari** with fresh squid in a light tomato sauce 14.95
- Penne Vodka** sautéed bacon and onions in a vodka aurora sauce 14.95
- Linguine alla Vongole** sautéed clams in a red or natural sauce 14.95
- Gnocchi Bolognese** homemade gnocchi in an authentic Bolognese sauce 14.95
- Fettuccine Boscaiola** light cream sauce with sautéed peas, mushrooms, bacon 14.95
- Rigatoni Bersagliera** fresh tomato, onions, sausage meat and shitake mushrooms 14.95
- Farfalle Salmone Rosa** salmon sautéed in a pink sauce of sun-dried tomato pesto w/light cream 15.95
- Linguine alla Genovese** in a basil pesto sauce topped with grilled asparagus and shrimp 15.95
- Linguine del Pescatore** clams, mussels, shrimp, calamari in a light tomato sauce 15.95
- Risotto del Giorno** imported arborio rice prepared fresh to order P.A.

PIZZA

- Pizza Margherita** tomato and fresh mozzarella 10.95
- Pizza Verde** chicken, fresh mozzarella, spinach with pesto sauce 11.95
- Pizza Portobello** Portobello mushrooms, marinara, goat cheese 11.95
- Pizza Caprese** tomato, basil, goat cheese, proscuitto di Parma 13.95
- Pizza Diavola** tomatoes, black olives, spicy salami 11.95
- Pizza Quattro Stagione** salami, artichokes, mushrooms and bell peppers placed in quarters 11.95

BISTECCA (STEAK)

- Bistecca alla Griglia** grilled 14oz. NY strip steak 23.95
- Bistecca Portobello** NY Strip steak w/sautéed Portobello mushrooms drizzled with a gorgonzola sauce 25.95

VITELLO SCALOPPINE (VEAL SCALLOPS)

- Vitello Abruzzi** with sautéed bacon, sage in a white wine sauce 21.95
- Vitello Sorrentina** topped with battered and lightly fried eggplant slices and fresh mozzarella in a light marinara sauce 21.95
- Vitello Palinuro** sautéed w/shrimp, fresh chopped tomato, in a light rosemary cream sauce 21.95
- Vitello Rusticano** with sausage, artichokes, bell peppers and fresh tomato 21.95
- Vitello Saltinbocca** prosciutto, spinach, black olives, white wine, garlic 21.95

POLLO (CHICKEN)

- Pollo Portobello** sliced Portobello mushrooms, bell peppers, aurora sauce 14.95
- Pollo Contadino** Italian sausage, mushrooms, marinara 14.95
- Pollo Pizzaiolo** with black olives in a marinara sauce 14.95
- Pollo Asparagi** asparagus, sun-dried tomatoes, white wine 15.95
- Pollo Valentina** sautéed, topped w/roasted eggplant, fresh mozzarella, in a sun-dried tomato pesto sauce 15.95
- Pollo Scampi** with shrimp sautéed in a brandy, Dijon and pink peppercorn sauce 15.95

PESCE (FISH)

- Sea Bass Marechiaro** sautéed with clams and mussels in a light spicy marinara 22.95
- Salmone Ubriaco** salmon sautéed with Portobello mushrooms, marsala wine, touch of cream 22.95
- Tilapia e Scampi (Shrimp) Siciliano** pan seared a Sicilian green sauce of basil, parsley and capers 22.95

VEGETARIAN ENTREES

- Linguine alla Genovese** basil pesto sauce topped with grilled asparagus and shrimp 15.95
- Spaghetti Puttanesca** black olives, capers, tomato sauce 14.95
- Fettuccine Portobello** sliced Portobello mushrooms, zucchini and goat cheese, touch of tomato 14.95
- Spaghetti Primavera** with fresh seasonable vegetables in a light marinara sauce 14.95
- Fettuccine Portobello** sliced Portobello mushrooms, zucchini and goat cheese, touch of tomato 14.95
- Farfalle Salmone Rosa** chunks of salmon sautéed in a sun-dried tomato with light cream pink sauce 15.95
- Risotto del Giorno** imported arborio rice prepared fresh to order P.A.
- Pizza Margherita** tomato and fresh mozzarella 9.95
- Pizza Portobello** Portobello mushrooms, pesto, fresh tomato, goat cheese 10.95

GLUTEN FREE MENU

All Appetizers and Salads are gluten free except for the Fried Calamari and the Boccancini which can be made without the bread crumbs. Ask for the Caesar Salad without croutons.

ENTREES

All Non Pasta or Pizza Entrees are gluten free. Just ask your server that no flour is used when they sauté.

We use fresh pans for each dish so you will not have any residual flour in your dish.

We stock gluten free rice pasta, which will be boiled in separate water from our regular pasta. Ask your server for options.

**ANOTHER DELICIOUS OPTION FROM OUR PASTA MENU IS
THE RISOTTO OF THE DAY!**

WE ARE WORKING ON A GLUTEN FREE PIZZA CRUST!

Ask our Bartender John Sebaste. He is on a Gluten Free diet and educated us about it.

Grazie e Buon Appetito!