

ANTIPASTI

(APPETIZER)

<u>EGGPLANT ROLLATINI</u> SERVED WITH A FRESH PLUM TOMATO SAUCE ON A BED OF SAUTÉED SPINACH	8.50
<u>RICE CROQUETTES ALLA SICILIANA</u> MINIATURE CROQUETTES STUFFED WITH FRESH MOZZARELLA, GROUND BEEF AND PARMIGIANO CHEESE, SERVED WITH MARINARA SAUCE	10.25
<u>CALAMARI</u> LIGHTLY BATTERED AND FRIED TO A TENDER CRISP, GOLDEN BROWN	12.00
<u>CAPRESE</u> BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, IMPORTED EXTRA VIRGIN OLIVE OIL, PROSCIUTTO DI PARMA AND SUN-DRIED TOMATOES	14.25
<u>GRILLED SHRIMP</u> FOUR JUMBO SHRIMP SERVED OVER SAUTÉED BROCCOLI RABE AND CANNELLINI BEANS WITH ROASTED GARLIC AND EXTRA VIRGIN OLIVE OIL	15.95

ZUPPA

(SOUP)

	<u>CUP</u>	<u>BOWL</u>
<u>COUNTRY ITALIAN MINESTRONE</u>	6.00	7.25
<u>SOUP OF A DAY</u>	6.25	7.50

INSALATA

(SALAD)

<u>INSALATA DELLA CASA</u> HOUSE SALAD	8.50
<u>MEDITERRANEAN SALAD</u> BABY GREENS, TOASTED WALNUTS, PEARS AND GORGONZOLA CHEESE	11.95

MAIN COURSE INSALATA

<u>CAESAR CON POLIO</u> ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING SOURDOUGH CALANDRA CROUTONS AND GRILLED CHICKEN	18.25
<u>STEAK SALAD</u> GRILLED FILET TIPS OVER MIXED GREENS WITH CRUMBLLED BLEU CHEESE, TOMATOES & WARM SAUTEED ONIONS IN WHITE BALSAMIC VINAIGRETTE	21.95
<u>HERB CRUSTED SALMON SALAD "NATURALLY LOW IN MERCURY"</u> FRESH HERB-CRUSTED SALMON SERVED HOT OVER COLD BABY GREENS, VEGETABLES AND TOMATOES, TOSSED IN OUR BALSAMIC VINAIGRETTE	21.95

PASTA FATTA IN CASA

(HOME MADE PASTA)

<u>SPINACH RAVIOLI AL POMODORO</u>	17.00
HOMEMADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE, SERVED IN A LIGHT TOMATO BASIL SAUCE WITH PECORINO ROMANO	
<u>RIGATONI BOLOGNESE</u>	18.00
RIGATONI PASTA SERVED WITH OUR HOMEMADE BOLOGNESE MEAT SAUCE AND TOPPED WITH A SPOONFUL OF RICOTTA CHEESE	
<u>PAPPARDELLE ALFREDO</u>	20.00
PAPPARDELLE PASTA SERVED WITH CHUNKS OF CHICKEN, CHERRY TOMATOES, AND BROCCOLI IN A CREAMY ALFREDO SAUCE	
<u>LINGUINI CRISTINA</u>	25.00
LINGUINI WITH LITTLE NECK CLAMS, SAUTEED SHRIMP, CHERRY TOMATOES AND SPINACH IN AN EXTRA VIRGIN OLIVE OIL AND GARLIC WHITE WINE	

SECONDI PIATTI

(ENTREES)

<u>PETTO DI POLLO</u>	22.00
BONELESS, SKINLESS CHICKEN BREAST GRILLED WITH FRESH LEMON AND EXTRA OILIVE OIL	
<u>ROASTED DUCK TORINO</u>	27.00
HALF OF A DUCK SERVED WITH DRY CRANBERRIES IN A PORT WINE DEMI GLAZE	
<u>ROLLATINI DI VITELLO CON SALSICCIA E PORCINI</u>	28.00
A SCRUMPTIOUS VEAL ROAST STUFFED WITH SAUSAGE, PORCINI MUSHROOMS AND HERBS IN A MARSALA SAUCE	
<u>SEARED YELLOW FIN TUNA STEAK</u>	29.00
PAN SEARED WITH EXTRA VIRGIN OLIVE OIL AND ENCRUSTED WITH BLACK AND WHITE SESAME SEEDS OVER GREENS "SUSHI GRADE"	
<u>SHRIMP TOSCANA</u>	32.00
PAN SEARED SHRIMP AND CALAMARI OVER A BED OF TUSCAN WHITE BEANS & BROCCOLI RABE SAUTEED WITH EXTRA OLIVE OIL AND PARSLEY	
<u>GRILLED SIRLOIN STEAK</u>	33.00
GRILLED, AGED BLACK ANGUS SIRLOIN SERVED IN A PORT WINE REDUCTION SAUCE SERVED WITH ROASTED GARLIC MASHED POTATOES	

VERDURE

(VEGETABLES) SIDE DISHES

<u>SAUTÉED SPINACH</u>	8.00
SERVED WITH CHIPPED GARLIC AND EXTRA VIRGIN OLIVE OIL	
<u>GRILLED VEGETABLES</u>	8.00
AN ARRAY OF GRILLED GARDEN VEGETABLES WITH SALT, PEPPER, AND EXTRA VIRGIN OLIVE OIL	
<u>SAUTÉED BROCCOLI RABE</u>	10.00
SAUTEED WITH CHIPPED GARLIC AND EXTRA VIRGIN OLIVE OIL	