

## Antipasti

**PROSCIUTTO E BURRATA** Imported Parma Prosciutto and Creamy Mozzarella. \$18.90

**COZZE E VONGOLE** Fresh Mediterranean Mussels and Manila Clams in a Light Tomato or White Wine Sauce. \$16.90

**SOUFFLE' DI MELANZANA** Eggplant Soufflé, Stuffed with Fresh Mozzarella. \$11.90

**FRITTO DI CASA NOSTRA** Calamari, Vegetables, Lightly Floured and Fried. Served with Marinara Sauce. \$16.90

**CARPACCIO DI POLIPO** Mediterranean Octopus Topped with Celery, Chopped Tomatoes, Arugula and Lemon Vinaigrette. \$17.90

**CALAMARI GRIGLIATI** Fresh Grilled Calamari Served On Oven Roasted Tomato and Sweet Pepper Puree Sauce. \$17.90

**POLENTA E FUNGHI** Grilled Polenta In a White Wine Porcini Mushroom Sauce. \$16.90

**POLPETTE DI CARNE** Homemade Meatballs with Peas and Tomato Sauce. \$12.90

**BRUSCHETTA** Toasted Ciabatta Bread Topped with Fresh Chopped Tomatoes, Basil and Garlic. \$8.90

## Insalate

**CAPRESE** Fresh Mozzarella with Roasted Bell Peppers  
Fresh Tomatoes and Basil. \$14.90

**INSALATA MISTA** Baby Mixed Greens, Roasted Peppers, Goat Cheese and  
Toasted Pine Nuts. Half \$9.90 Full \$12.90

**INSALATA DI CESARE** Caesar Salad. Half \$9.90 Full \$12.90

**INSALATA DI KALE** Kale, Apples, Dried Cranberries, Toasted Almonds and  
Orange Vinaigrette. Half \$9.90 Full \$12.90

**INSALATA DI RUGOLA** Wild Arugula with Shaved Parmesan Cheese.  
Half \$9.90 Full \$12.90

**INSALATA DI BARBABIETOLA** Baby Mixed Greens, Beets, Gorgonzola Cheese and Walnuts.  
Half \$9.90 Full \$12.90

**INSALATA DI SPINACI** Baby Spinach, Crispy Pancetta and Dried Ricotta Cheese.  
Half \$9.90 Full \$12.90

## Zuppe

**MINISTRONE** Fresh vegetables soup \$10.90

**ZUPPA DEL GIORNO** Soup of the day \$10.90

## Paste

<b>SPAGHETTI ALLA BOLOGNESE</b>	Spaghetti with Meat Sauce. \$18.90
<b>FARFALLE VENEZIANA</b>	With Chicken Breast and Sun-Dried Tomatoes In a Pink Sauce. \$18.90
<b>GNOCCHI DI SPINACI</b>	Choice Of Tomato, Pesto, Gorgonzola Or Alfredo Sauce. \$18.90
<b>LASAGNA ALLA BOLOGNESE</b>	Traditional Homemade Meat Lasagna. \$18.90
<b>PAPARDELLE D'ANATRA</b>	Wide Noodles Pasta In a Braised Duck Ragu. \$18.90
<b>ORECCHIETTE BOSCAIOLA</b>	Italian Sausage And Mushrooms In a White Wine Sauce. \$18.90
<b>LINGUINI ALLE VONGOLE</b>	Linguini with Manila Clams and Heirloom Cherry Tomatoes In a White Wine Sauce. \$23.90
<b>SPAGHETTI CARBONARA</b>	With Crispy Pancetta, Egg Yolk And Reggiano Cheese. \$19.90
<b>TORTELLINI DI GAMBERETTI</b>	Hand Crafted Tortellini Stuffed with Shrimp In a Vodka Pink Sauce with Jumbo Crab Meat. \$24.90
<b>RISOTTO DEL GIORNO</b>	Please Ask your Server About Today's Creation.

GLUTEN FREE PASTA AND WHOLE WHEAT PASTA AVAILABLE UPON REQUEST. \$2.00

ADD CHICKEN \$3.00 SHRIMP \$5.00

## Secondi

<b>OSSOBUCO DI MAIALE</b>	24- Hours Braised Pork Shank Served Over Mushroom Risotto. \$29.90
<b>AGNELLO ARROSTO</b>	Roasted Colorado Lamb Chops with Balsamic Reduction. Served with Sautéed Radicchio and Rosemary Potatoes. \$31.90
<b>TAGLIATA CASA NOSTRA</b>	Sliced Prime New York Steak Topped with Arugula and Shaved Parmesan Cheese. \$31.90
<b>BRANZINO ALLA LIVORNESE</b>	Mediterranean Sea Bass with Heirloom Cherry Tomatoes, Kalamata Olives and Sautéed Spinach. \$29.90
<b>SALMONE ALLA GRIGLIA</b>	Grilled Salmon with Lemon Caper Sauce Served with Steamed Broccoli. \$29.90
<b>CACIUCCO TOSCANO</b>	Tuscan Style Fresh Seafood Stew. \$ 29.90
<b>POLLO PICCATA</b>	Sautéed Chicken Breast, Artichokes In A Lemon Capers Sauce. Served with Steamed Vegetables. \$24.90
<b>POLLO PARMIGIANA</b>	Breaded Chicken Breast, Melted Mozzarella Cheese and Marinara Sauce. Served with Rosemary Potatoes and Sautéed Spinach. \$24.90
<b>PAIARD</b>	Grilled Chicken Breast Topped with Wild Baby Arugula and Chopped Fresh Tomatoes. \$24.90