

Antipasti

- Calamari Fritti** generous portion of fried calamari,
served with a spicy marinara sauce 12
- Fritto Misto** calamari, shrimp, and scallops fried
golden brown, served with marinara sauce 15
- Mozzarella Caprese** roma tomatoes and fresh
mozzarella, olive oil, balsamic vinegar, herbs 11
- Funghi Con Salsicce** mild Italian sausage and
fresh mushrooms in a chianti wine sauce 11
- Cozze Luciano o Arrabbiata** mussels in your
choice of a white wine or spicy marinara sauce 12
- Formaggio Fritto** fried mozzarella cheese sticks,
served with marinara sauce for dipping 10

Insalate

- House Salad** romaine lettuce, carrots, tomato 4
- Insalata di Cesare** (Caesar salad) small 5 large 7
add blackened or grilled chicken 5
add blackened or grilled salmon strips 7
- Insalata Mista con Spinaci**
mix of romaine and spinach with mushrooms,
tomatoes, shredded cheese, walnuts, craisins,
and croutons 8
with blackened or grilled chicken 13
with blackened or grilled salmon strips 15

Paste (add house salad for \$2)

- Add blackened or grilled chicken 5 add shrimp 7
Substitute Gluten Free Pasta 2
- Fettuccine Alfredo** 13
- Ravioli Arrosto** cheese filled ravioli with a
roasted red pepper cream sauce, with spinach 14
- Tortellini Bolognese** meat filled tortellini in the
traditional meat sauce of Bologna, with mozzarella 14
- Penne Campagnola** penne, Italian sausage,
peppers, mushrooms, and onions in tomato sauce 14
- Gnocchi Tre Formaggi** potato pasta in a
three cheese cream sauce 15
- Capellini alla Vodka** angel hair pasta in a
tomato cream sauce with a splash of vodka 13
- Linguine con Verdura** linguine pasta sautéed
with fresh mixed vegetables, olive oil and garlic 14
- Farfalle Quattro Formaggi** bow-tie pasta
in a four cheese cream sauce
(gorgonzola, parmesan, mozzarella, provolone) 15

Specialita Della Casa

(includes house salad)

- Misto di Mare** shrimp, scallops, & salmon, sautéed
in olive oil & garlic, with diced tomatoes, sun dried
tomatoes, mushrooms, artichoke hearts, and onions
Tossed with angel hair pasta.....25
Over a bed of fresh spinach.....25
As a risotto.....25

Risotto (includes house salad)

- all the following are in a light lemon white-wine sauce:
- Contadina** Italian arborio rice with diced chicken,
Italian sausage, mushrooms, and peas 19
- con Verdura e Gamberi** Italian arborio rice
with shrimp, mixed fresh vegetables,
mushrooms, spinach, and diced tomatoes 20
- Mare Monti** arborio rice, shrimp and diced chicken,
garlic and onion, broccoli and roasted red peppers 22

Pesce (includes house salad)

- Fresh Catch** prepared Piccata, Blackened or Grilled
served with fettuccine Alfredo or vegetables 19
- Linguine con Vongole** linguine with clams
in your choice of red or white sauce 18
- Linguine con Cozze** linguine with mussels
in your choice of red or white sauce 17
- Farfalle con Salmone e Gamberi**
bowtie pasta with salmon, shrimp, diced
tomato, and spinach, in Alfredo sauce 21
- Gamberi Marinara** shrimp marinara with linguine 20
- Frutti Di Mare** a variety of fresh seafood & shellfish
in a light tomato sauce, with capellini
please specify mild, medium or hot 26

Carne (includes house salad)

- Pollo Piccata or Blackened**
served with fettuccine Alfredo or vegetables 16
- Pollo Parmigiana** 18 **Veal Parmigiana** 25
both served with capellini
- Pollo Arrosto** 19 **Maiale Arrosto** 20
roasted red pepper cream sauce with spinach & farfalle
- Pollo Vincenzo** artichoke, spinach, mushrooms,
and mozzarella, in a savory chicken sauce
with a touch of white wine, penne pasta 19
- Pollo Tre Formaggi** three cheese cream sauce,
(mozzarella, provolone, parmesan) with farfalle 19
- Pollo Saltimbocca con Spinaci** topped with
prosciutto & provolone, marsala wine sauce,
spinach, mushrooms and penne pasta 20
- Veal Saltimbocca con Spinaci** same as above 26
- Veal Piccata** in a lemon white wine sauce with
capers, served with linguine 25
- Veal Baci Baci** twice "kissed" on the grill
and seasoned with olive oil and lemon,
served with garlic vegetables 25
- Maiale Fiorentina** pork chop marinated in
balsamic vinegar, extra virgin olive oil, & herbs,
served with vegetable risotto 19
- Maiale Boscaiola** pork chop in a marsala wine
sauce with mushrooms and roasted red peppers,
served with gnocchi 19

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