



## ANTIPASTO (PRICES MAY VARY)

<b>Antipasto Misto</b>	\$14.95
Combination of Imported Cold Cuts, Cheese, Mushrooms, and Olives	
<b>Prosciutto Di Parma e Prosciutto Speck con Grana Padano</b>	\$13.95
Imported combination of Prosciutto di Parma, smoked speck and Grana Padano cheese	
<b>*Carpaccio de Manzo con Scaglie di Parmigiano</b>	\$10.95
Thinly Sliced Beef Carpaccio topped with Capers, Arugula and Shaved Parmesan Cheese	
<b>*Carpaccio di Salmone Condito con Rugula, Finocchio e Cuori di Palma</b>	\$12.95
Salmon Carpaccio, topped w Arugula, Fennel and Hearts of Palm	
<b>Calamari Fritti con Zucchini e Salsa Piccante</b>	\$14.95
Golden Fried Calamari with Green Zucchini and Spicy Tomato Sauce	
<b>Insalata di Gamberi e Indivia con Salsa di Senape</b>	\$14.95
Grilled Shrimp over a bed of Belgium Endives, diced tomatoes and Dijon Mustard dressing	
<b>Gambero al Forno Marinati con Aglio e Olio</b>	\$12.95
Marinated Shrimp tossed with Garlic, Oil, Lemon Juice, and Parsley	
<b>Insalata Caprese di Bufala con Basilico</b>	\$13.95
Fresh Imported Buffalo Mozzarella with Vine Ripped Tomatoes and Basil Pesto	
<b>Insalata di Rucola con Pomodoro e Scaglie di Grana Padano</b>	\$8.95
Baby Arugula with Cherry Tomato and Parmesan Cheese in Lemon Vinaigrette	
<b>Lattuga Romana alla Cesare</b>	\$8.95
Traditional Caesar Salad with Homemade Dressing and Croutons	
<b>Insalata Mista, Formaggio, Figo e Noci</b>	\$11.95
Mixed Baby Greens Tossed with Gorgonzola Cheese, Tomato, Figs and Almonds, Balsamic Vinaigrette	

## LE PASTA

<b>Fettuccine di Spinaci con Crema di Aragosta, Gamberi e Funghi</b>	\$21.95
Spinach Fettuccini in a Creamy Lobster Sauce Tossed with Shrimp and Mushrooms	
<b>Linguine ai Frutti di Mare</b>	\$25.95
Linguini Pasta Tossed with Shrimp, Scallops, Squid, Clams and Fish in a Light Tomato Sauce	
<b>Trenette al Nero Sepia, Gamberi, Pomodori Cecchi, Asparagi, salsa leggera di Astice</b>	\$24.95
Fresh Trenette with Squid Ink, Shrimp, Dried Tomatoes, Asparagus, light Lobster sauce	
<b>Linguine Alle Vongole a Bottarga</b>	\$24.95
Linguini Pasta Tossed with Fresh Clams Bottarga in a Wine Garlic Sauce	
<b>Spaghetti alla Bolognese</b>	\$19.95
Spaghetti with Homemade Meat Ragu Sauce. House Special Recipe	
<b>Spaghetti al Cacio e Pepe</b>	\$18.95
Thin Spaghetti with Pecorino cheese and fresh cracked pepper	
<b>Papardelle ai Funghi Porcini e Olio di Tartufo</b>	\$22.95
Imported Papardelle pasta tossed with Porcini Mushroom, Cream and truffle Oil	

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



## LE PASTA

<b>Paccheri alla Matriciana</b>	\$19.95
Wide Rigattoni pasta tossed with Pancetta, Onions, and Thick Tomato Sauce	
<b>Malfatti di Ricotta e Patate al Pomodoro e Basilico</b>	\$21.95
Homemade Gnocchi with fresh Italian tomato sauce and basil	
<b>Ravioli al Gorgonzola e Pera con Salsa di Fico (Fatti in Casa)</b>	\$22.95
Ravioli Stuffed with Gorgonzola Cheese and Pear with Figs and Marsala Wine Sauce	
<b>Ravioli di Manso Caramellato con Salsa de Rosmarino e Funghi</b>	\$20.95
Short Rib Ravioli with Demiglace Reduction Rosemary and Mushrooms Sauce	
<b>Ravioli di Granchio Conditi con Gamberi in Salsa di Aragosta (Fatti in Casa)</b>	\$22.95
Crab Meat Ravioli w Leeks and Shallots Creamy Lobster Sauce Topped with Sautéed Shrimp	

## CARNE E PESCE

<b>Risotto ai Frutti di Mare</b>	\$25.95
Italian Creamy Rice Tossed with Clams, Squid, Scallops, Shrimp and Fish	
<b>Scalopine di Vitello con Caperi e Pasta Aglio e Olio</b>	\$23.95
Veal Scaloppini in a Wine and Capers Sauce, Served with Linguini Garlic and Oil	
<b>Rollatina di Pollo Ripieno con Ricotta, Spinaci, Tomato Secchi e Salsa de Funghi</b>	\$22.95
Chicken Breast stuffed Ricotta, Spinach, dried Tomatoes, and Mushroom demi-glace Sauce	
<b>Petto di Pollo alla Griglia con Insalata di Rucola e Pomodori</b>	\$22.95
Bell & Evans, Organic Chicken breast with baby arugula, cherry tomatoes and parmesan cheese	
<b>Costoletta di Vitello alla Milanese con Insalata di Rucola e Pomodori</b>	\$M/P
Veal Chop Milanese, Deep Fried, Baby Arugula and Tomato Salad	
<b>Agnello alla Griglia con Salsa d' Albicocca e Rissotto Parmesano</b>	\$36.95
Grilled Australian Lamb Chops with Apricot Demi-Glaze Sauce Served with Parmesan Risotto	
<b>Bistecca di Manzo con Salsa Vino Rosso e Rosemari Risotto Parmesano</b>	\$33.95
Angus Grilled 12oz New York strip, red wine rosemary reduction, served w risotto parmesano	
<b>Angus Skirt Steak alla Griglia con Patate Fritte</b>	\$34.95
10oz Grilled Angus Skirt Steak w Crispy Parmesan French Fries	
<b>Vacio Prime alla Griglia con Pure di Patate</b>	\$31.95
Prime Flank Steak, Served with Mashed Potatoes	
<b>Salmone alla Griglia con Riduzione di Balsamico e Vardure</b>	\$25.95
Sautéed Salmon in a Balsamic Reduction Sauce, Served with Mashed Potatoes and Vegetables	

## SIDES

*French Fries with Parmesan Cheese and Truffle Oil \$8.95*

*Grilled Vegetables \$8.95*

*Sautéed Spinach with Mushrooms \$9.95*

*Grilled Asparagus \$8.95*



## LUNCH MENU (Mon~Fri 11:30am to 3:30pm only)

<b>Lattuga Romana Alla Cesare E Pollo</b>	<b>\$14.95</b>
Traditional Caesar Salad Topped with Grilled Chicken Breast	
<b>Insalata Mista E Gamberi</b>	<b>\$14.95</b>
Mixed Baby Green Salad with Balsamic Vinaigrette Topped with Grilled Shrimp	
<b>Fettuccini Al Telefono</b>	<b>\$15.95</b>
Fresh Fettuccini Pasta in a Pink Sauce Topped with Mozzarella and diced Tomatoes	
<b>Spaghetti Al Pesto Genovese</b>	<b>\$14.95</b>
Spaghetti Pasta with a Basil Pesto Sauce	
<b>Linguini Integrale al Pomodoro, Funghi, Spinaci E Formaggio Di Caprino</b>	<b>\$16.95</b>
Whole Wheat Fresh Linguini Tossed w Spinach, Mushrooms, SDT and Goat Cheese	
<b>Fettuccini con Salsa Alfredo e Prosciutto</b>	<b>\$14.95</b>
Fettuccine Pasta in a Creamy Cheese Sauce, Topped w Crispy Prosciutto	
<b>Penne Alla Arrabbiata</b>	<b>\$14.95</b>
Penne Pasta with Spicy Tomato Sauce	
<b>Gnocchi Alla Gorgonzolla e Noci</b>	<b>\$16.95</b>
Potato Dumpling in a Creamy Gorgonzola Cheese Sauce and Walnuts	
<b>Ravioli di Ricotta e Spinaci con Salsa di Pomodoro Fresco (Fatti in Casa)</b>	<b>\$17.95</b>
Homemade Spinach and Ricotta Ravioli in a Fresh Tomato Sauce and Basil Pesto	
<b>Spaghetti alla Bolognese</b>	<b>\$18.95</b>
Spaghetti Pasta with Homemade Meat Ragú Sauce, House Special Recipe	
<b>Linguine Alle Vongole</b>	<b>\$19.95</b>
Linguini Pasta with Fresh Clams in a Wine Garlic Sauce	
<b>Milanesa di Pollo Crocante con Insalata Mixta</b>	<b>\$15.95</b>
Chicken Breast Milanese in Panko Breading Served with mixed baby green salad	
<b>Pollo Alla Griglia con Insalata Mixta</b>	<b>\$14.95</b>
Grilled Chicken Breast Served with Mixed Baby Green Salad	
<b>Salmone Alla Griglia Con Capperi E Pomodoro</b>	<b>\$19.95</b>
Fresh Grilled Salmon Topped with Capers and Diced Tomatoes Served w/ Vegetables	
<b>Vacio "Prime" a la Parrilla con Sal Gruesa, Papas Fritas</b>	<b>\$23.95</b>
8oz Prime Quality Flank Steak, Sea Salt and Served with French Fries	

CHOICES TO ADD TO PASTA from \$3.00/\$6.00  
Chicken, Mushrooms, Broccoli, Mozzarella or Shrimp

ALL DISHES ARE SERVED WITH CHOICE OF SOUP OR SALD



## DOLCE & CAFFE

All of our Desserts are Homemade

Panna Cotta with Strawberry Sauce

\$8.00

Tiramisu del Basilico

\$8.00

Ciocolatisimo with vanilla ice cream

\$10.00

Apple Strudel with vanilla ice cream

\$12.00

Crème Brulee

\$8.00

Bread Pudding

\$7.00

Lavazza Espresso

\$3.50

Caffe Americano

\$3.50

Cappuccino

\$5.00

Assortment of Fine Teas

\$4.00