



ANTIPASTO

Antipasto Misto del Basilico	\$15.95
Combination of Imported Cold Cuts, Cheese, Mushrooms and Olives.	
Prosciutto Di Parma e Prosciutto Spek con Grana Padano	\$14.95
Imported combination of Prosciutto di Parma, Smoked Spek and Grana Padano Cheese	
Insalata Caprese di Bufalo con Basilico	\$13.95
Fresh Imported Buffalo Mozzarella with Vine Ripped Tomatoes and Basil	
*Carpaccio de Manzo con Scaglie di Parmigiano	\$10.95
Thinly Sliced Beef Carpaccio, Capers, Basil and Shaved Parmesan Cheese	
*Carpaccio di Salmone con Spinaci, Indivia e Mele	\$12.95
Thin Slices of Salmon, Topped with Spinach, and Green Smith Apples	
Portobello alla Romana e Riduzione di Aceto Balsamico	\$15.95
Grilled Portobello Topped with Prosciutto, Tomato and Mozzarella, Balsamic Reduction	
Insalata di Spinaci, Feta, Olive, Cuore di Palmito Pomodoro e Aceto di Cilieg	\$12.95
Fresh Spinach Salad Tossed with Feta, Olives, and Hearts of Palm in Sherry Wine Vinaigrette	
Insalata di Gamberi e Indivia con Salsa di Senape	\$15.95
Marinated Shrimp over a Bed of Belgium Endives and Dijon Mustard Dressing	
Lattuga Romana alla Cesare	\$8.95
Traditional Caesar Salad with Homemade Dressing and Croutons	
Insalata di Arugula con Scaglie di Parmigiano	\$8.95
Tender Baby Arugula tossed with Diced Tomatoes and Shaved Parmesan Cheese	

PRIMI PIATTI

Fettuccine di Spinaci con Crema di Aragosta, Gamberi e Funghi	\$23.95
Spinach Fettuccini in a Creamy Lobster Sauce Tossed with Shrimp and Mixed Mushrooms	
Ravioli di Gorgonzola e Pera con Salsa di Fico	\$22.95
Ravioli Stuffed with Gorgonzola Cheese and Pear with Figs and Marsala Wine	
Ravioli di Granchio in Panna di Porro e Gambero	\$22.95
Crab Meat Ravioli in a Creamy Shallots and Leek Sauce topped with Shrimp.	
Ravioli di Spinaci, Ricotta in Salsa di Crema e funghi Shitake (Fatti in Casa)	\$21.95
Homemade Spinach and Ricotta Ravioli in a Creamy Shitakee Mushrooms Sauce	

PRICES MAY VARY

Spaghetti con Gamberi, Asparagi Portobello all'Aglio e olio	\$20.95
Spaguetti Pasta Tossed with Crispy Asparagus Portobello and Shrimp	
Spaghetti alla Bolognese	\$21.95
Spaghetti Pasta with Homemade Meat Ragú Sauce	
Linguine ai Frutti di Mare	\$26.95
Linguini Pasta Tossed with Seafood and Shellfish in a Wine Tomato Sauce	
Linguine Alle Vongole	\$23.95
Linguini Pasta with Fresh Clams in White Wine Garlic Sauce	
Fettuccine alla Carbonara	\$22.95
Fettucini Pasta tossed with onions, Pancetta, Pecorino Cheese, Cream Sauce	
Gnocchi con Pomodorini San Marzano e Basilico	\$21.95
Gnocchi with San Marzano Tomatoes and basil Sauce	
Orecchiette con Pollo, Olive e Pomodoro Secchi	\$21.95
Seashell Pasta tossed with chicken, olives, and Sun-dried tomatoes.	

SECONDI PIATTI

Risotto con Torta di Mascarpone, Gorgonzola Formaggio e Gamberi	\$26.95
Italian Creamy Rice with imported cheese Gorgonzola and Mascarpone Diced tomatoes and green peas topped with sautéed Shrimp.	
Scaloppine di Vitello alla Piccata con Erbe e Pasta Agliolio	\$24.95
Veal Scaloppini in a Wine and Capers Sauce, Served with Linguini Garlic and Oil	
Scaloppine di Vitello al Funghi con Pure di Patate	\$24.95
Veal Scaloppini in Demi-Glaze with Mixed Mushroom and Mashed Potatoes	
Rotolato di Pollo Ripieno con Salsa di Demi-Glaze e Fungo Selvatico	\$22.95
Chicken Breast Stuffed with Ricotta, Sun Dried Tomatoes, and Spinach in a Demi-Glaze Mixed Mushroom Sauce and Served with Mashed Potatoes	
Petto di Pollo con Spinaci, Formaci di Gorgonzola e Verdura	\$23.95
Chicken Breast Topped with Spinach, Tomato and Creamy Gorgonzola Sauce, Served w Vegetables.	
Bistecca di Manzo con Salsa di Vino Rosso e Risotto Zafferano	\$35.95
Grilled Angus 12oz N. Y. Steak in a Malbec, Rosemary Reduction Sauce, Served with Risotto	
Agnello alla Griglia con Salsa di Albicocca	\$37.95
Grilled Australian Lamb Chops with an Apricot Demi-Glaze Sauce Served with Risotto Parmigiano	
Vacio alla Griglia con Salsa Toscana e Patate Arrosto	\$31.95
Grilled Angus Flank Steak Served with Tuscany Sauce and Roasted Potatoes	
Angus Skirt Steak (Entraña) alla Griglia con Patate Arrosto	\$36.95
Grilled 10oz Angus Skirt Steak, served with roasted potatoes	
Salmone alla Griglia con Riduzione di Balsamico e Verdure	\$24.95
Sautéed Salmon in a Balsamic Reduction Sauce, Served with Mashed Potatoes and Vegetables	

EXTRA CHARGE FOR SUBSTITUTIONS

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



LUNCH MENU

LATTUGA ROMANA ALLA CESARE E POLLO	\$14.95
<i>Traditional Caesar Salad Topped with Grilled Chicken Breast</i>	
INSALATA MISTA E GAMBERI	\$14.95
<i>Mixed Baby Green Salad with Balsamic Vinaigrette Topped with Grilled Shrimp</i>	
SPAGUETTI AL PESTO GENOVESE	\$13.95
<i>Homemade Linguini Pasta with a Basil Pesto Sauce</i>	
PENNE MULTIGRAIN CON VERDURE E FUNGHI	\$15.95
<i>Penne Barilla Plus Multigrain Sautéed with Vegetables and Mixed Fungi</i>	
FETTUCCINI AL TELEFONO	\$14.95
<i>Fresh Fettuccini Pasta in a Pink Sauce Tossed with Mozzarella and Cheery Tomatoes</i>	
PENNE ALLA ARRABBIATA	\$13.95
<i>Penne Pasta with Spicy Tomato Sauce</i>	
GNOCCHI ALLA GORZONZOLA E NOCI	\$15.95
<i>Gnocchi Pasta in a Creamy Four Cheese Sauce</i>	
RAVIOLI DI RICOTTA E SPINACI CON SALSA DI POMODORO FRESCO	\$16.95
<i>Homemade Spinach and Ricotta Ravioli in a Fresh Tomato Sauce, Pesto</i>	
SPAGUETTI ALLA BOLOGNESE	\$17.95
<i>Spaghetti Pasta with Homemade Meat Ragú Sauce</i>	
LINGUINI ALLA VONGOLE	\$19.95
<i>Linguini Pasta tossed with Fresh Clams in a Wine and Garlic Sauce</i>	

CHOICES TO ADD TO PASTA \$3.00 /\$5.00
Chicken, Mushrooms, Broccoli, Mozzarella or Shrimp

VACIO DE LOS ANDES A LA PARRILLA	\$23.95
<i>Flank Steak Grilled To Perfection, Served with Mashed Potatoes</i>	
POLLO ALLA GRIGLIA E INSALATA	\$14.95
<i>Grilled Chicken Breast Served with Mixed Baby Green Salad, Basil Pesto</i>	
SALMONE ALLA GRIGLIA CON CAPPERO E POMODORO	\$19.95
<i>Fresh Grilled Salmon Topped with Capers and Diced Tomatoes Served w/ Vegetables.</i>	

ALL DISHES ARE SERVED WITH HOUSE SALAD OR SOUP

BUON APPETITO!!!