

Dinner Menu

July-2021

ZUPPE

Zuppa di Pollo 10.50
Shredded chicken, carrots, celery, onions

Pasta e Fagioli 10.50
Cannellini beans with pasta and evoo

ANTIPASTI

Polpette di Carne 16.00
Meatballs, fresh ricotta and provolone cheese, with marinara sauce

Arancini 16.00
Arborio rice, ground beef, green peas, fresh mozzarella and parmigiano cheese, served with marinara sauce

Cozze all'Anice 17.00
Mussels, roasted garlic, leeks, diced tomatoes and Pernod liquor with shaved fennel

Carciofini Fritti 17.00
Parmigiano and panko bread coated artichokes hearts, pan fried over lemon scented ricotta sauce

Vongole al Vino Bianco 18.00
Clams, garlic, smoked addouille sausage, evoo, diced tomatoes and white wine sauce

Broccoli di Rabe, Salsiccia e Patate 19.00
Broccoli rabe, sausage, potatoes sautéed with roasted garlic, evoo and parmigiano cheese

Bufala Caprese 19.00
Imported bufala mozzarella, prosciutto crudo, roasted peppers ripe tomatoes, evoo, fresh basil

Guazzetto allo Scoglio 22.00
Shrimp, scallops, clams, mussels and calamari in a light marechiaro sauce with artisan bread crostino

Calamari Fritti 20.00
Calamari rings with hot or sweet marinara sauce and lemon wedges

Capesante su Ruchetta 20.00
Pan seared large dry sea scallops, roasted garlic mushrooms and lemon over arugula salad

Charcuterie 25.00
Imported prosciutto, speck, cacciatorino, mozzarella sopressata, capicola, mild and sharp auricchio provolone, parmigiano, olive medley, artichokes and roasted peppers

Family Style Antipasto Caldo
(2) \$26.50 (4) \$45.00 (6) \$68.00
Mini crab cakes, shrimp scampi, eggplant rollatini, mozzarella in carrozza and vegetable stuffed mushrooms

INSALATE

Insalata Della Casa 13.00
Iceberg lettuce, grape tomatoes, cucumbers, carrots, red onions, house vinaigrette, shaved parmigiano cheese

Insalata Di Cesare Cardini 13.00
Romaine, herbed croutons and shredded parmigiano cheese

Insalata di Ruchetta 14.00
Baby arugula, strawberries, red onions, roasted sunflower seeds, feta cheese and basil with Italian balsamic vinaigrette

Power Green Salad with Berries and Avocado 15.00
Baby arugula, kale, spinach, berries, quinoa, avocados, feta cheese and toasted pecans tossed with apple cider vinaigrette

Insalata Di Bietola Arrosto 14.00
Roasted red beets, baby spinach, mustard greens, orange wedges, toasted walnuts, goat cheese and orange vinaigrette

Insalata Di Pere 14.00
Mixed greens, pears poached in Riesling wine and vanilla bean, red onions, raisins, crumbled blue cheese, toasted almonds with white balsamic honey Dijon mustard vinaigrette

INSALATE GOURMET

Pollo Paillard 24.50
Pounded grilled chicken, romaine lettuce, cucumbers tomatoes, red onions, tossed with Italian vinaigrette drizzled with balsamic glaze and basil oil

Insalata con Bistecca 25.50
Grilled flank steak, baby arugula, radicchio, endive, diced tomatoes, cucumbers, red onions, fennel, toasted cashews, and balsamic vinaigrette and basil oil

Panzanella Salad and Grilled Salmon 29.50
Grilled salmon, ripe tomatoes, red onions, olives, roasted peppers and croutons with an Italian- lemon vinaigrette

PIZZA

Thin Crust Pizza 17.00
San Marzano tomatoes and mozzarella
EXTRA TOPPINGS: Pepperoni, meatballs, sausage mushrooms, onions or olives – \$2.50 per item

Pizza Margherita 19.00
Tomato sauce, sliced tomatoes, mozzarella and basil

Pizza Bianca 20.00
Ricotta, provolone, mozzarella and parmigiano with thin slices of fresh tomatoes and arugula

Figs Flatbread 21.00
Figs, gorgonzola, prosciutto crudo and aged balsamic

CARNE**Pollo Parmigiana 26.50**

Breaded chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini

Pollo ai Carciofi 26.50

Tender pieces of boneless chicken sauteed with artichoke hearts, capers, roasted garlic and lemon sauce served over mashed potatoes and spinach

Pollo Milanese 26.50

Chicken breast coated with seasoned breadcrumbs, pan fried, topped with garden salad, tomato bruschetta and fresh mozzarella

Costoletta di Maiale Savoia 28.00

Grilled Hatfield reserve pork chop herb basted, served with sauteed potatoes, Italian Sausage, hot and sweet peppers and onions in a tangy roasted garlic sauce

Rollatine di Vitello 28.00

Veal Scaloppini filled with prosciutto, ricotta and provolone cheese in a brown mushroom sauce, over mashed potatoes

Costine di Bue 40.00

Slow cook short ribs with mirepoix and red wine brown sauce served over roasted potatoes and asparagus

Bistecca alla Griglia con Salsa Verde 40.00

Grilled 12 oz. New York steak, served with piquant Italian green sauce (chimichurri), Italian style potatoes and onions with a side of dolce gorgonzola sauce

PESCE**Salmon all'Arancia 30.00**

Atlantic salmon fillet crusted with pecans, cashews and pistachio, served with baked sweet potato and asparagus with blood orange and grand Marnier glaze

Sogliola Oreganata 30.00

Fillet of sole crusted with seasoned breadcrumbs, capers, white wine, lemon and roasted garlic sauce over escarole and braised potatoes

Dentice Grigliato 31.00

Grilled red snapper fillet, topped with tomato bruschetta, drizzled with aged balsamic and basil oil

Ahi Tuna 32.00

Pan seared with sesame seeds, tempura fried avocado, soy, ginger and lime sauce

Zuppa di Pesce 46.00

Lobster tail, shrimp, sea scallops, clams, calamari, snapper fillet and PEI mussels over spaghetti

PASTA FATTA IN CASA**Lasagna of the Day 25.00****Penne alla Vodka 24.00**

Prosciutto, green peas and vodka sauce

Gnocchi di Sorrento 24.00

Baked potato dumplings, melted mozzarella and pink sauce

Fettuccine al Verde 24.00

Kale, spinach, parsley, basil, arugula, almonds and parmigiano cheese pesto sauce with a hint of lemon

Ravioli di Funghi 24.00

Mushroom filled pasta, roasted garlic and rosemary brown butter parmigiano sauce with a touch of balsamic and walnuts

Rigatoni all'Emiliana 25.00

Ground beef and tomato sauce with a hint of cream

Fusilli Caprese 25.00

Chopped tomatoes, basil, roasted garlic and mozzarella

Cavatelli con Ragù di Salsiccia 25.00

Crumbled Italian sausage, tomato sauce and fresh ricotta

Orecchiette Baresi 26.00

Crumbled Italian sausage, broccoli rabe, roasted garlic and evoo topped with toasted herbed breadcrumbs

Linguini alla Vongole 28.00

Fresh clams in a red or white sauce

~ NOT DISCOUNTED ON PASTA NIGHT ~

Spaghetti Chitarra con Gamberi e Capesante 31.00

Large sea scallops, shrimp, arugula, cherry tomatoes, mushrooms and roasted garlic with lemon traced sauce

~ NOT DISCOUNTED ON PASTA NIGHT ~

SIDES

~ Fries Dusted with Truffle Oil and Parmigiano 10.50

~ Medley Vegetables 10.50

~ Sautéed Spinach 11.50

~ Fried Zucchini 11.50

~ Meatballs with Marinara Sauce 11.50

~ Broccoli Rabe 15.00

~ Linguini Marinara 16.00

~ Parmigiano Risotto 17.00