

# Dinner Menu

October-2021  
Dinner

## ZUPPE

**Zuppa di Pollo** 11.50  
*Shredded chicken, carrots, celery, onions*

**Pasta e Fagioli** 11.50  
*Cannellini beans with pasta and evoo*

## ANTIPASTI

**Polpette di Carne** 17.00  
*Meatballs, fresh ricotta and provolone cheese, with marinara sauce*

**Arancini** 17.00  
*Arborio rice, ground beef, green peas, fresh mozzarella and parmigiano cheese, served with marinara sauce*

**Cozze all'Anice** 18.00  
*Mussels, roasted garlic, leeks, diced tomatoes and Pernod liquor with shaved fennel*

**Carciofini Fritti** 18.25  
*Parmigiano and panko bread coated artichokes hearts, pan fried over lemon scented ricotta sauce*

**Vongole al Vino Bianco** 19.50  
*Clams, garlic, smoked addouille sausage, evoo, diced tomatoes and white wine sauce*

**Broccoli di Rabe, Salsiccia e Patate** 20.50  
*Broccoli rabe, sausage, potatoes sautéed with roasted garlic, evoo and parmigiano cheese*

**Bufala Caprese** 20.50  
*Imported bufala mozzarella, prosciutto crudo, roasted peppers ripe tomatoes, evoo, fresh basil*

**Guazzetto allo Scoglio** 23.50  
*Shrimp, scallops, clams, mussels and calamari in a light marechiaro sauce with artisan bread crostino*

**Calamari Fritti** 22.50  
*Calamari rings with hot or sweet marinara sauce and lemon wedges*

**Capesante su Ruchetta** 21.50  
*Pan seared large dry sea scallops, roasted garlic mushrooms and lemon over arugula salad*

**Charcuterie** 27.00  
*Imported prosciutto, speck, cacciatorino, mozzarella sopressata, capicola, mild and sharp auricchio provolone, parmigiano, olive medley, artichokes and roasted peppers*

## **Family Style Antipasto Caldo**

**(2)** 28.50 **(4)** 48.00 **(6)** 73.00

*Mini crab cakes, shrimp scampi, eggplant rollatini, mozzarella in carrozza and vegetable stuffed mushrooms*

## INSALATE

**Insalata Della Casa** 14.00  
*Iceberg lettuce, grape tomatoes, cucumbers, carrots, red onions, house vinaigrette, shaved parmigiano cheese*

**Insalata Di Cesare Cardini** 14.00  
*Romaine, herbed croutons and shredded parmigiano cheese*

**Insalata di Ruchetta** 15.00  
*Baby arugula, strawberries, red onions, roasted sunflower seeds, feta cheese and basil with Italian balsamic vinaigrette*

**Power Green Salad with Berries and Avocado** 16.00  
*Baby arugula, kale, spinach, berries, quinoa, avocados, feta cheese and toasted pecans tossed with apple cider vinaigrette*

**Insalata Di Bietola Arrosto** 15.00  
*Roasted red beets, baby spinach, mustard greens, orange wedges, toasted walnuts, goat cheese and orange vinaigrette*

**Insalata Di Pere** 15.00  
*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** 26.50  
*Pounded grilled chicken, romaine lettuce, cucumbers tomatoes, red onions, tossed with Italian vinaigrette drizzled with balsamic glaze and basil oil*

**Insalata con Bistecca** 27.50  
*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** 32.50  
*Grilled salmon, ripe tomatoes, red onions, olives, roasted peppers and croutons with an Italian-lemon vinaigrette*

## PIZZA

**Thin Crust Pizza** 18.00  
*San Marzano tomatoes and mozzarella*  
**EXTRA TOPPINGS:** Pepperoni, meatballs, sausage mushrooms, onions or olives – \$2.75 per item

**Pizza Margherita** 20.00  
*Tomato sauce, sliced tomatoes, mozzarella and basil*

**Pizza Bianca** 21.50  
*Ricotta, provolone, mozzarella and parmigiano with thin slices of fresh tomatoes and arugula*

**Figs Flatbread** 22.50  
*Figs, gorgonzola, prosciutto crudo and aged balsamic*

## CARNE

### **Pollo Parmigiana** 28.50

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

### **Pollo ai Carciofi** 28.50

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

### **Pollo Milanese** 28.50

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

### **Costoletta di Maiale Savoia** 30.00

*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** 30.00

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

### **Costine di Bue** 43.00

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

### **Bistecca alla Griglia con Salsa Verde** 43.00

*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

### **Salmone all'Arancia** 32.00

*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** 32.00

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

### **Dentice Grigliato** 33.00

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

### **Ahi Tuna** 34.50

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

### **Zuppa di Pesce** 49.00

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

## PASTA FATTA IN CASA

### **Lasagna of the Day** 27.00

### **Penne alla Vodka** 25.50

*Prosciutto, green peas and vodka sauce*

### **Gnocchi di Sorrento** 25.50

*Baked potato dumplings, melted mozzarella and pink sauce*

### **Fettuccine al Verde** 25.50

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

### **Ravioli di Funghi** 25.50

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

### **Rigatoni all 'Emiliana** 26.75

*Ground beef and tomato sauce with a hint of cream*

### **Fusilli Caprese** 26.75

*Chopped tomatoes, basil, roasted garlic and mozzarella*

### **Cavatelli con Ragu di Salsiccia** 26.75

*Crumbled Italian sausage, tomato sauce and fresh ricotta*

### **Orecchiette Baresi** 28.00

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

### **Linguini alla Vongole** 30.00

*Fresh clams in a red or white sauce*

~ NOT DISCOUNTED ON PASTA NIGHT~

### **Spaghetti Chitarra con Gamberi e Capesante** 33.00

*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** 11.25

~ **Medley Vegetables** 11.25

~ **Sautéed Spinach** 12.50

~ **Fried Zucchini** 12.50

~ **Meatballs with Marinara Sauce** 12.50

~ **Broccoli Rabe** 16.00

~ **Linguini Marinara** 17.00

~ **Parmigiano Risotto** 18.00