

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