

Dinner Menu

April 2022

~ Zuppa del Giorno ~ 13

ANTIPASTI/APPETIZER

Spiedino alla Romana 17

With anchovies, capers, roasted garlic, onions and citrus sauce

Arancini 17

Ground beef filled with arborio rice, green peas, fresh mozzarella and parmigiano cheese, served with marinara sauce

Broccoli di Rabe e Salsiccia 20

Broccoli rabe and grilled sausage

Bufala Caprese 21

Imported bufala mozzarella, fresh tomatoes, extra virgin olive oil and fresh basil

Calamari Fritti 19

Calamari rings with hot or sweet marinara sauce and lemon over arugula nest

Gamberi al Limone 22

Jumbo shrimp sautéed in a roasted garlic-citrus sauce over parmigiano coated fried artichokes

Charcuterie 27

Imported prosciutto, speck del tirol, cacciatore, sopressata, capicola, sharp and sweet auricchio provolone, parmigiano, olive medley, marinated artichokes, garlic crostino and tomato bruschetta served on wooden cutting board

INSALATE/SALAD

Insalata Della Casa 14

Iceberg lettuce, grape tomatoes, cucumbers, carrots, red onions, house vinaigrette, topped with shaved parmigiano cheese

Insalata Di Cesare Cardini 14

Romaine, croutons, shredded parmigiano cheese

Insalata Tricolore e Caprino 16

Baby arugula, bosc pears, radicchio, endive, fried goat cheese medallions, topped with roasted pignoli, tossed in a balsamic vinaigrette

PIZZA AND FLATBREAD

Pizza Marinara 18

San Marzano tomatoes, garlic, oregano, basil and extra virgin olive oil

Pizza Napoletana 18

San Marzano tomatoes and mozzarella

EXTRA TOPPINGS: *Pepperoni, meatballs, sausage mushrooms, onions or olives – 2.75 per item*

Pizza Margherita 20

San Marzano tomatoes, fior di latte mozzarella and basil

Pizza Bianca 22

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

Pizza Salsiccia e Peperoni 23

San Marzano tomatoes, Italian sausage, red and green peppers, onions and mozzarella

Calzone 22

San Marzano tomatoes, ricotta, ham, parmigiano and mozzarella

Fig and Prosciutto Flatbread 22

A crispy rosemary crust, sliced figs, balsamic glaze, prosciutto di Parma and crumbled gorgonzola cheese

Sorrentino Flatbread 22

Ripe tomatoes, homemade mozzarella and basil

Pizza con Cime di Rapa e Salsiccia 22

Broccoli rabe, Italian sausage and provola

BAMBINO MENU 13

Chicken fingers and fries

Mozzarella sticks

Grilled chicken and broccoli

Pasta with meatball and marinara sauce

Pizza with tomato sauce and mozzarella

Cheese ravioli with marinara sauce

Chicken cutlet with mashed potatoes

PASTA**Rigatoni alla Vodka 26***Prosciutto and green peas in vodka sauce***Gnocchi di Sorrento 26***Baked potato dumplings, melted mozzarella served in a pink sauce***Fusilli alla Siciliana 26***Italian pan-fried eggplant, filetto di Pomodoro, fresh mozzarella and basil chiffonade***Cavatelli con Ragu di Salsiccia 26***Crumbled Italian sausage, tomato sauce and topped with fresh ricotta***~ Lasagna of the Day ~ 27****Penne alla Zoazona 26***Guanciale (pork cheek), onions, Italian sausage, pecorino romano cheese, egg yolk, cherry tomatoes and a pinch of peperoncino***Orecchiette Calabresi 26***Broccoli rabe, roasted garlic, extra virgin olive oil and Calabrian chili peppers***Linguini alla Vongole 30***Fresh clams in a red or white sauce**~ NOT DISCOUNTED ON PASTA NIGHT~***PESCE/FISH****Salmone all' Acqua Pazza 36***Atlantic salmon filet, clams, PEI mussels and crab meat over baked polenta and sautéed spinach surrounded with a light roasted garlic tomatoes broth***Sogliola al Limone Verde 34***Egg-washed filet of sole, roasted garlic, with a caper and white wine-citrus sauce, over mashed potatoes and spinach***Dentice Grigliato 34***Grilled red snapper filet, topped with tomato bruschetta, drizzled with aged balsamic and basil oil***Pesce Spada Grigliato con Salsa Verde 34***Grilled swordfish steak drizzled with salsa verde served over mashed potatoes and spinach***CARNE/MEAT****Pollo Parmigiana 29***Breaded chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini***Pollo al Vino Bianco 29***Pan sauteed chicken breast, with mediterranean herbs, garlic, sun dried tomatoes and white wine deglazed with a touch of heavy cream, served with mashed potatoes and spinach***Costoletta di Maiale Arrabbiata 31***Hot spice dusted pork chop, grilled, served with smoked andouille sausage, hot and sweet Italian peppers and vidalia onions in a roasted garlic, tomato traced brown sauce, with asparagus and mashed potatoes***Orecchia di Elefante 33***Hatfield reserve pork chop pounded thin, egg-washed, double coated with parmigiano breadcrumbs, pan fried, topped with baby arugula, cherry tomatoes and red onions, tossed with lemon, Italian vinaigrette***Rollatine di Vitello 33***Prosciutto, ricotta and provolone cheese filled veal scaloppini, in a brown mushroom sauce***Bistecca di Manzo ai Porcini 45***Grilled 12 oz New York strip steak brushed with roasted garlic-mediterranean herbed butter, mashed potatoes and asparagus, with porcini mushroom brown sauce***SIDES**

Italian fries OR French fries 11

Vegetable medley 12

Sautéed spinach 13

Fried zucchini 13

Meatballs with marinara sauce 13

Broccoli rabe 16

Linguini marinara 17

Parmigiano risotto 18