

Dinner Menu

June 2022

~ Zuppa del Giorno ~ 11

ANTIPASTI/APPETIZER

Spiedino alla Romana 15

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

Arancini 15

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

Broccoli di Rabe e Salsiccia 16

Broccoli rabe and grilled sausage

Bufala Caprese 18

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

Calamari Fritti 18

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

Gamberi al Limone 18

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

INSALATE/SALAD

Insalata Della Casa 12

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

Insalata Di Cesare Cardini 12

Romaine, croutons, shredded parmigiano cheese

Insalata Tricolore e Caprino 14

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

PIZZA AND FLATBREAD

Pizza Marinara 15

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

Pizza Napoletana 16

San Marzano tomatoes and mozzarella

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

Pizza Margherita 18

San Marzano tomatoes, fior di latte mozzarella and basil

Pizza Bianca 18

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

Pizza Alle Tre Salsicce 20

Tomato sauce, Italian sausage, hot sopressata, Genoa salami and mozzarella

Pizza con Cime di Rapa e Salsiccia 20

Broccoli rabe, Italian sausage and provola

Fig and Prosciutto Flatbread 20

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

Sorrentino Flatbread 20

Ripe tomatoes, homemade mozzarella and basil

Calzone 18

San Marzano tomatoes, ricotta, ham, parmigiano and mozzarella

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

PASTA**~ Lasagna of the Day~ 25****Rigatoni alla Vodka 24***Prosciutto and green peas in vodka sauce***Gnocchi di Sorrento 24***Baked potato dumplings, melted mozzarella served in a pink sauce***Fusilli alla Siciliana 24***Italian pan-fried eggplant, filetto di Pomodoro, fresh mozzarella and basil chiffonade***Cavatelli con Ragu di Salsiccia 24***Crumbled Italian sausage, tomato sauce and topped with fresh ricotta***Penne alla Zozzona 24***Guanciale (pork cheek), onions, Italian sausage, pecorino romano cheese, egg yolk, cherry tomatoes and a pinch of pepperoncino***Orecchiette Calabresi 24***Broccoli rabe, roasted garlic, extra virgin olive oil and Calabrian chili peppers***Linguini alla Vongole 28***Fresh clams in a red or white sauce**~ NOT DISCOUNTED ON PASTA NIGHT~***PESCE/FISH****Sogliola al Limone Verde 28***Egg-washed fillet of sole, roasted garlic, with a caper and white wine-citrus sauce, over mashed potatoes and spinach***Dentice Grigliato 28***Grilled red snapper fillet, topped with tomato bruschetta, drizzled with aged balsamic and basil oil***Pesce Spada Grigliato con Salsa Verde 29***Grilled swordfish steak drizzled with salsa verde served over mashed potatoes and spinach***Salmone all' Acqua Pazza 30***Atlantic salmon fillet, clams, PEI mussels and crab meat over baked polenta and sautéed spinach surrounded with a light roasted garlic tomatoes broth***CARNE/MEAT****Pollo Parmigiana 25***Breaded chicken cutlet, marinara sauce, basil, mozzarella and parmigiano cheese over linguini***Pollo al Vino Bianco 25***Pan sauteed chicken breast, with mediterranean herbs, garlic, sundried tomatoes and white wine deglazed with a touch of heavy cream, served with mashed potatoes and spinach***Costoletta di Maiale Arrabbiata 27***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***Rollatine di Vitello 28***Prosciutto, ricotta and provolone cheese filled veal scaloppini, in a brown mushroom sauce***Orecchia di Elefante 30***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***Bistecca di Manzo ai Porcini 38***Grilled 10 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 7

Vegetable medley 7

Sautéed spinach 10

Fried zucchini 10

Linguini marinara 12

Meatballs with marinara sauce 13

Parmigiano risotto 14

Broccoli rabe 15