



# Dinner Menu



## ZUPPE

**Zuppa di Pollo** 10.95  
*Shredded chicken, carrots, celery, onions.*

**Pasta e Fagioli** 10.95  
*Cannellini beans with pasta and extra virgin olive oil.*

## ANTIPASTI

**Polpette di Carne** 12.95  
*Meatballs, fresh ricotta and provolone cheese, with marinara sauce.*

**Arancini** 12.95  
*Arborio rice, ground beef, green peas, fresh mozzarella and parmigiano cheese, served with marinara sauce.*

**Vongole al Forno** 13.95  
*Clams casino with crispy bacon and scampi sauce.*

**Cozze al Vino Bianco** 14.95  
*PEI mussels, chorizo sausage, roasted garlic, white wine, parsley, lemon, extra virgin olive oil.*

**Broccoli di Rabe, Salsiccia e Patate** 15.95  
*Broccoli rabe, sausage, potatoes sautéed with roasted garlic, extra virgin olive oil and parmigiano cheese.*

**Burrata** 16.95  
*Nest of baby arugula, tomatoes, shaved parmigiano and balsamic vinaigrette.*

**Mozzarella Caprese** 16.95  
*Homemade fresh mozzarella, fire roasted peppers, ripe tomatoes with extra virgin olive oil and fresh basil.*

**Calamari Fritti** 16.95  
*Calamari rings with hot or sweet marinara sauce and lemon wedges.*

**Capesante con Insalata di Arance** 17.95  
*Pan seared large dry sea scallops, arugula, baby spinach endive, oranges wedge, cranberries and tangerine vinaigrette.*

**Tortina di Granchi** 17.95  
*Maryland crab cake, tartar sauce and tomato confit.*

### **Charcuterie** 21.95

*Buffala mozzarella, imported prosciutto, speck del tirol, cacciatorino, sopressata, capicola, sharp auricchio provolone, parmigiano and stracchino cheese served on wooden cutting board*

### **Family Style Antipasto Caldo**

(2) \$24.95 ~ (4) \$46.95 ~ (6) \$67.95

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

## INSALATE

**Insalata Della Casa** 11.95  
*Iceberg lettuce, grape tomatoes, cucumbers, carrots, red onions, house vinaigrette, shaved parmigiano cheese.*

**Insalata Di Cesare Cardini** 11.95  
*Caesar salad, herb croutons and shredded parmigiano cheese.*

**Insalata di Ruchetta** 12.95  
*Baby arugula, ripe tomatoes, red onions, shaved parmigiano cheese, toasted pignoli nuts and lemon vinaigrette.*

**Power Green Salad** 12.95  
*Baby arugula, kale, spinach, apple, quinoa, almonds cranberries with gorgonzola champagne vinaigrette.*

**Insalata Di Bietola** 12.95  
*Golden beets, mixed greens, toasted walnuts, raisins shredded ricotta salata and apple cider vinaigrette.*

**Insalata Di Pere** 12.95  
*Mixed greens, dry cranberries, porto wine poached pears, avocado, walnuts, crumbled gorgonzola cheese and roasted-fig balsamic vinaigrette.*

## INSALATE GOURMET

**Pollo Mediterraneo** 19.95  
*Grilled chicken, romaine, olives, peppers, tomatoes, red onions, cucumbers, feta cheese and lemon vinaigrette.*

**Insalata con Bistecca** 21.95  
*Grilled flank steak, baby arugula, radicchio, endive, diced tomatoes, cucumbers, red onions, fennel, toasted cashews, and balsamic vinaigrette and basil oil.*

**Tonno al Piccante** 27.95  
*Blackened sushi grade with English cucumbers, mango and avocado with sesame, soy and ginger vinaigrette.*

## PIZZA and FLATBREAD

**Thin Crust Pizza** 15.95  
*San Marzano tomatoes and mozzarella.*  
EXTRA TOPPINGS: Pepperoni, meatballs, sausage mushrooms, onions or olives - 1.75 per item

**Pizza Margherita** 16.95  
*Tomato sauce, sliced tomatoes, mozzarella and basil.*

**Figs and Prosciutto Flatbread** 16.95  
*A crispy rosemary crust, sliced figs, balsamic glaze, prosciutto di Parma and crumbled gorgonzola cheese.*

**Pizza Bianca allo Speck** 18.95  
*Stracchino, mozzarella and speck.*

**Pizza con Ricotta, Spinaci e Pollo** 18.95  
*Fresh ricotta, grilled chicken, spinach, garlic, parmigiano cheese and sundried tomato pesto.*

## CARNE

### **Pollo Parmigiana** 25.95

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

### **Rollatine di Vitello** 26.95

Prosciutto, ricotta and provolone cheese filled veal scaloppini, in a brown mushroom sauce.

### **Pollo Brianzola** 26.95

Chicken breast with shrimp and roasted garlic in a pink gorgonzola cheese sauce over spinach risotto.

### **Costoletta di Maiale Scarpariello** 26.95

Grilled Hatfield reserve pork chop with cherry peppers, onions, garlic, Italian sausage and mushrooms, mashed potatoes with balsamic veal demi-glaze sauce.

### **Filetto Modenese** 36.95

Grilled 10 oz. filet mignon, prosciutto crudo, fresh mozzarella, balsamic, roasted garlic and rosemary with mashed potato

### **Fiorentina** 41.95

Grilled 22 oz. ribeye garlic and rosemary with sautéed mushrooms and roasted potatoes.

## PESCE

### **Salmone all'Arancia** 28.95

Atlantic salmon fillet, crusted with pecans, baked sweet potato, blood orange and grand marnier glaze.

### **Pesce Spada Grigliato** 29.95

Grilled swordfish steak served over roasted potatoes and spinach with chimichurri.

### **Dentice al Guazzetto** 29.95

Red snapper fillet, PEI mussels, clams and lump crab meat with roasted garlic marechiaro sauce.

### **Zuppa di Pesce** 39.95

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

## RISOTTO

### **Capesante e Gamberi** 29.95

Large sea scallops and shrimp in mushroom roasted garlic sauce over vegetable risotto

### **Risotto Milanese** 26.95

Arborio rice with crumbled sausage and saffron, finished with parmigiano cheese and a touch of cream

## PASTA FATTA IN CASA

*Lasagna of the Day* 24.00

### **Rigatoni alla Vodka** 24.95

Prosciutto, green peas and vodka sauce.

### **Gnocchi Sorrentino** 24.95

Potato dumplings, melted mozzarella and pink sauce.

### **Tagliatelle al Pesto di Noci** 24.95

Walnuts, mascarpone and parmigiana cheese cream sauce sprinkled with gorgonzola cheese and toasted walnuts.

### **Cavatelli con Salsiccia e Rape** 24.95

Crumbled Italian sausage, broccoli rabe, cannellini beans roasted garlic and extra virgin olive oil.

### **Fusilli alla Napoletana** 24.95

Fresh chopped tomatoes, basil, roasted garlic and burrata.

### **Rigatoni alla Bolognese** 24.95

Ground beef and tomato sauce with a hint of cream.

### **Scialatielli al Verde** 24.95

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

### **Ravioli di Funghi** 24.95

Sage brown butter parmigiano sauce, pignoli nuts, asiago cheese and truffle oil with a hint of cream.

### **Linguini alla Vongole** 26.95

Fresh clams in a red or white sauce.

~ NOT DISCOUNTED ON PASTA NIGHT~

### **Spaghetti Chitarra con Capesante** 27.95

Large sea scallops, arugula, cherry tomatoes, roasted garlic with traced lemon

~ NOT DISCOUNTED ON PASTA NIGHT~

## SIDES

~ **Italian Fries** 7.95

~ **Mixed Vegetables** 8.95

~ **Sautéed Spinach** 9.95

~ **Fried Zucchini** 9.95

~ **Broccoli Rabe** 11.95

~ **Parmigiano Risotto** 13.95

~ **Linguini Marinara** 13.95