



Dinner Menu



ZUPPE

Zuppa di Pollo 10.50

Shredded chicken, carrots, celery, onions.

Pasta e Fagioli 10.50

Cannellini bean with pasta and extra virgin olive oil.

ANTIPASTI

Polpette di Carne 13.50

Meatballs, fresh ricotta and provolone cheese, with marinara sauce.

Arancini 13.50

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

Vongole al Forno 13.50

Clams casino with crispy bacon and scampi sauce.

Cozze al Vino Bianco 14.50

PEI mussels, chorizo sausage, roasted garlic, white wine, parsley, lemon, extra virgin olive oil.

Broccoli di Rabe, Salsiccia e Patate 15.50

Broccoli rabe, sausage, potatoes sautéed with roasted garlic, extra virgin olive oil and parmigiano cheese.

Burrata 15.50

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

Mozzarella Caprese 16.50

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

Calamari Fritti 16.50

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

Capesante con Insalata di Arance 17.00

Pan seared large dry sea scallops, frisee, baby spinach oranges wedge, cranberries and tangerine vinaigrette.

Tortina di Granchi 17.00

Maryland crab cake, tartar sauce and tomato confit.

Charcuterie 22.50

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) \$25.00 ~ (4) \$43.00 ~ (6) \$65.00

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

INSALATE

Insalata Della Casa 11.50

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

Insalata Di Cesare Cardini 11.50

Caesar salad, herb croutons and shredded parmigiano cheese.

Insalata di Ruchetta 11.50

Baby arugula, ripe tomatoes, red onions, shaved parmigiano cheese, toasted pignoli nuts and lemon vinaigrette.

Power Green Salad 12.50

Baby arugula, kale, spinach, apple, quinoa, almonds cranberries with gorgonzola champagne vinaigrette.

Insalata Di Bietola 12.50

Golden beets, mixed greens, toasted walnuts, raisins shredded ricotta salata and apple cider vinaigrette.

Insalata Di Pere 12.50

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

INSALATE GOURMET

Pollo Mediterraneo 19.50

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

Insalata con Bistecca 21.00

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

Tonno al Piccante 27.00

Blackened sushi grade with English cucumbers, mango and avocado with sesame, soy and ginger vinaigrette.

PIZZA and FLATBREAD

Thin Crust Pizza 16.50

San Marzano tomatoes and mozzarella.

EXTRA TOPPINGS: Pepperoni, meatballs, sausage mushrooms, onions or olives – 2 \$ per item

Pizza Margherita 17.50

Tomato sauce, sliced tomatoes, mozzarella and basil.

Figs and Prosciutto Flatbread 17.50

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

Pizza Bianca allo Speck 18.00

Stracchino, mozzarella and speck.

Pizza con Ricotta, Spinaci e Pollo 18.50

Fresh ricotta, grilled chicken, spinach, garlic, parmigiano cheese and sundried tomato pesto.

CARNE

Pollo Parmigiana 23.50

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

Rollatine di Vitello 25.50

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

Pollo Brianzola 25.50

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

Costoletta di Maiale Scarpariello 25.50

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

Filetto Modenese 34.50

Grilled 8 oz. filet mignon, prosciutto crudo, fresh mozzarella, balsamic, roasted garlic and rosemary with mashed potato

Fiorentina 40.50

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

PESCE

Salmone all'Arancia 27.00

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

Pesce Spada Grigliato 27.00

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

Dentice Marechiaro 29.00

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

Zuppa di Pesce 38.00

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

RISOTTO

Capesante e Gamberi 28.00

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

Risotto Milanese 24.50

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

PASTA FATTA IN CASA

Lasagna of the Day 23.00

Rigatoni alla Vodka 23.00

Prosciutto, green peas and vodka sauce.

Gnocchi Sorrentino 23.00

Potato dumplings, melted mozzarella and pink sauce.

Tagliatelle al Pesto di Noci 23.00

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

Cavatelli con Salsiccia e Rape 23.00

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

Fusilli alla Napoletana 23.00

Fresh chopped tomatoes, basil, roasted garlic and burrata.

Rigatoni alla Bolognese 23.00

Ground beef and tomato sauce with a hint of cream.

Scialatielli al Verde 23.00

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

Ravioli di Funghi 23.00

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

Linguini alla Vongole 25.50

Fresh clams in a red or white sauce.

~ NOT DISCOUNTED ON PASTA NIGHT~

Spaghetti Chitarra con Capesante 27.00

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

~ NOT DISCOUNTED ON PASTA NIGHT~

SIDES

~ Italian Fries 8.00

~ Mixed Vegetables 8.00

~ Sautéed Spinach 9.50

~ Fried Zucchini 9.50

~ Broccoli Rabe 12.50

~ Parmigiano Risotto 15.50

~ Linguini Marinara 15.50