

Dinner Menu

Oct 2019

ZUPPE

Zuppa di Pollo 10.50

Shredded chicken, carrots, celery, onions

Pasta e Fagioli 10.50

Cannellini beans with pasta and evoo

ANTIPASTI

Polpette di Carne 13.50

Meatballs, 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

Mezze Maniche 15.00

Large rigatoni, filled with whipped ricotta and mozzarella, parmigiano bread crumb coating over tomato sauce and basil oil

Vongole al Vino Bianco 15.50

Clams, garlic, evoo and white wine sauce

Broccoli di Rabe, Salsiccia e Patate 15.50

Broccoli rabe, sausage, potatoes sautéed with roasted garlic, evoo and parmigiano cheese

Burrata con Pomodori al Forno 16.00

Creamy burrata, tomato confit, prosciutto, aged balsamic, olive streusel, drizzled with evoo

Bufala con Pomodorini e Basilico 17.50

Imported bufala mozzarella, cherry tomatoes, evoo and fresh basil

Guazzetto allo Scoglio 18.00

Shrimp, scallops, clams, mussels and calamari in a light marechiaro sauce with artisan bread crostino

Calamari Fritti 18.00

Calamari rings with hot or sweet marinara sauce and lemon wedges

Capasante con Burro all' Aglio e Limone 18.00

Pan seared large dry sea scallops, roasted garlic butter, white wine, lemon and fresh herbs over radicchio and smoked mozzarella risotto

Charcuterie 25.00

Imported prosciutto, speck del tirol, cacciatorino, sopressata, capicola, sharp and sweet auricchio provolone, parmigiano, olive medley, marinated artichokes, garlic crostino and tomato bruschetta 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 en 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

Romaine, herbed croutons, shredded parmigiano cheese

Insalata di Ruchetta 12.50

Baby arugula, strawberries, red onions, roasted sunflower seeds, feta cheese and basil tossed with Italian balsamic vinaigrette

Power Green Salad with Berries and Avocado 12.50

Baby arugula, kale, spinach, berries, quinoa, avocados feta cheese and toasted pecans tossed with apple cider vinaigrette

Insalata Di Bietola Arrosto 12.50

Roasted red beets, baby spinach, mustard greens, orange wedges, toasted walnuts, goat cheese and orange vinaigrette

Insalata Di Pere 12.50

Mixed greens, pears poached in Riesling wine and vanilla bean, cranberries, crumbled bleu cheese, candied walnuts, diced avocado, with white balsamic-honey Dijon vinaigrette

INSALATE GOURMET

Pollo alla Mostarda 21.50

Marinated grilled chicken, romaine lettuce, cucumbers, grape tomatoes, red onions, avocado and crispy bacon tossed with dijon apple cider vinaigrette

Insalata con Bistecca 22.00

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

Salmone Grigliato con Insalata di Avocado 27.00

Grilled salmon fillet, romaine lettuce, cucumbers, radishes, red onions, tomatoes and avocado, tossed with dill and lemon vinaigrette

PIZZA AND FLATBREAD

Thin Crust Pizza 16.50

San Marzano tomatoes and mozzarella
EXTRA TOPPINGS: Pepperoni, meatballs, sausage mushrooms, onions or olives – \$ 2.00 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

Tricolor Flatbread 17.50

Flat pizza, cherry tomatoes confit, pesto, burrata, prosciutto and arugula

CARNE**Pollo Parmigiana 24.00**

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

Pollo Scarpariello 24.00

Boneless chicken thighs, fresh herbs, cherry peppers, Italian sausage, garlic and lemon sauce served over roasted potatoes and spinach

Costoletta di Maiale con Salsa di Vino 25.50

Cinnamon chipotle rubbed grilled pork chop served over baked sweet potato and asparagus topped with wild berries and porto wine reduction

Rollatine di Vitello 26.00

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

Costine di Bue 35.50

Slow cook short ribs with mirepoix and red wine brown sauce served over baked gorgonzola polenta and asparagus

Bistecca alla Griglia con Salsa verde 35.50

Grilled 10 oz. New York steak, served with piquant Italian green sauce (chimichurri) and herbed french fries

Fiorentina alla Toscana 38.50

Grilled 18 oz. porterhouse steak, garlic, rosemary, sage and evoo basted with herbs, roasted potatoes and asparagus

RISOTTO***Risotto ai Funghi Selvatici 25.00**

Wild mushroom arborio risotto

PESCE**Salmone con Crosta di Parmigiano 27.00**

Atlantic salmon fillet, crusted with parmigiano, lemon and fresh herbs over spinach and cannellini beans

Sogliola alla Francese 27.00

Egg wash sole fillet, roasted garlic, capers and lemon over mashed potatoes and spinach

Dentice Grigliato 28.00

Grilled red snapper fillet, topped with tomato bruschetta, drizzled with aged balsamic and basil oil

Ahi Tuna Crostato al Sesamo 29.00

Ahi tuna sesame seed encrusted, served over vegetable spaghetti and wasabi-ponzu dip sauce

Zuppa di Pesce 39.00

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

PASTA FATTA IN CASA

Lasagna of the Day 23.00

Rigatoni alla Vodka 22.00

Prosciutto, green peas and vodka sauce

Gnocchi di Sorrento 22.00

Baked potato dumplings, melted mozzarella and pink sauce

Tagliatelle all 'Emiliana 22.00

Ground beef, chopped spinach and tomato sauce with a hint of cream

Fusilli Caprese 22.00

Fresh chopped tomatoes, basil, roasted garlic and mozzarella

Scialatielli al Verde 22.00

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

Ravioli di Funghi 22.00

Mushroom filled pasta, roasted garlic and rosemary brown butter parmigiano sauce with a touch of balsamic and dusted with walnuts

Cavatelli con Ragu di Salsiccia 23.00

Crumbled Italian sausage, tomato sauce and fresh ricotta

Orecchiette Baresi 23.00

Crumbled Italian sausage, broccoli rabe, roasted garlic and evoo topped with toasted herbed breadcrumbs

Linguini alla Vongole 25.50

Fresh clams in a red or white sauce

~ NOT DISCOUNTED ON PASTA NIGHT~

Spaghetti Chitarra con Gamberi e Capesante 28.00

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 9.00**

*** Medley Vegetables 9.00**

*** Sautéed Spinach 9.50**

*** Fried Zucchini 9.50**

*** Meatballs with Marinara Sauce 9.50**

*** Broccoli Rabe 13.00**

*** Linguini Marinara 13.00**

*** Parmigiano Risotto 16.00**

**** *It is the customer's responsibility to inform their server of any allergies or dietary needs* ****