

# Dinner Menu

## ZUPPE

### **Zuppa di Pollo 10**

*Shredded chicken, carrots, celery, onions*

### **Pasta e Fagioli 10**

*Cannellini beans with pasta and evoo*

## ANTIPASTI

### **Polpette di Carne 13**

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

### **Arancini 13**

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

### **Cozze all'Anice 15**

*Mussels, roasted garlic, leeks, diced tomatoes and Pernod liquor with shaved fennel*

### **Carciofini Fritti 16**

*Parmigiano and panko bread coated artichokes hearts, pan fried over lemon scented ricotta sauce*

### **Vongole al Vino Bianco 16**

*Clams, garlic, smoked addouille sausage, evoo, diced tomatoes and white wine sauce*

### **Broccoli di Rabe, Salsiccia e Patate 16**

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

### **Bufala con Pomodorini e Basilico 17**

*Imported bufala mozzarella, ripe tomatoes, evoo, fresh basil*

### **Guazzetto allo Scoglio 18**

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

### **Calamari Fritti 18**

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

### **Capesante su Ruchetta 18**

*Pan seared large dry sea scallops, roasted garlic mushrooms and lemon over arugula salad*

### **Charcuterie 22**

*Imported prosciutto, cacciatorino, sopressata, capicola, mild and sharp and auricchio provolone, parmigiano, olive medley, marinated artichokes and roasted peppers*

### **Family Style Antipasto Caldo**

**(2) \$25 (4) \$43 (6) \$65**

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

## INSALATE

### **Insalata Della Casa 11**

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

### **Insalata Di Cesare Cardini 11**

*Romaine, herbed croutons and shredded parmigiano cheese*

### **Insalata di Ruchetta 12**

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

### **Power Green Salad with Berries and Avocado 12**

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

### **Insalata Di Bietola Arrosto 12**

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

### **Insalata Di Pere 12**

*Mixed greens, pears poached in Riesling wine and vanilla bean, red onions, raisins, crumbled blue cheese, toasted almonds with white balsamic honey Dijon mustard vinaigrette*

## INSALATE GOURMET

### **Pollo Paillard 21**

*Pounded grilled chicken, romaine lettuce, cucumbers tomatoes, red onions, tossed with Italian vinaigrette drizzled with balsamic glaze and basil oil*

### **Insalata con Bistecca 22**

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

### **Wedge Salad 27**

*Grilled salmon, iceberg lettuce, crispy bacon, shaved parmigiano with a parmigiano lemon vinaigrette*

## PIZZA

### **Thin Crust Pizza 16**

*San Marzano tomatoes and mozzarella*

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

### **Pizza Margherita 18**

*Tomato sauce, sliced tomatoes, mozzarella and basil*

### **Pizza Bianca 18**

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

## CARNE

### **Pollo Parmigiana 24**

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

### **Pollo ai Carciofi 24**

*Tender pieces of boneless chicken sauteed with artichoke hearts, capers, roasted garlic lemon sauce served over mashed potatoes and spinach*

### **Pollo Milanese 25**

*Chicken breast coated with seasoned breadcrumbs, pan fried, topped with garden salad, tomato bruschetta and fresh mozzarella*

### **Costoletta di Maiale Savoia 26**

*Grilled Hatfield reserve pork chop herb basted, served with sauteed potatoes, Italian Sausage, hot and sweet peppers and onions in a tangy roasted garlic sauce*

### **Rollatine di Vitello 26**

*Veal Scaloppini filled with prosciutto, ricotta and provolone cheese in a brown mushroom sauce, over mashed potatoes*

### **Costine di Bue 36**

*Slow cook short ribs with mirepoix and red wine brown sauce served over roasted potatoes and asparagus*

### **Bistecca alla Griglia con Salsa Verde 36**

*Grilled 12 oz. New York steak, served with piquant Italian green sauce (chimichurri), Italian style potatoes and onions with a side of dolce gorgonzola sauce*

## PESCE

### **Salmon con di Arancia e Rafano 28**

*Atlantic grilled salmon fillet, brushed with orange-horseradish marmalade served over tagliolini tossed with cilantro and pecan pesto*

### **Sogliola Oreganata 28**

*Fillet of sole crusted with seasoned breadcrumbs, capers, white wine, lemon and roasted garlic sauce over escarole and braised potatoes*

### **Dentice Grigliato 29**

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

### **Ahi Tuna 29**

*Pan seared with sesame seeds, tempura fried avocado, soy, ginger and lime sauce*

### **Zuppa di Pesce 40**

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

## PASTA FATTA IN CASA

### **Lasagna of the Day 23**

### **Penne alla Vodka 22**

*Prosciutto, green peas and vodka sauce*

### **Gnocchi di Sorrento 22**

*Baked potato dumplings, melted mozzarella and pink sauce*

### **Rigatoni all 'Emiliana 22**

*Ground beef and tomato sauce with a hint of cream*

### **Fusilli Caprese 22**

*Fresh chopped tomatoes, basil, roasted garlic and mozzarella*

### **Fettuccine al Verde 22**

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

### **Ravioli di Funghi 22**

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

### **Cavatelli con Ragu di Salsiccia 23**

*Crumbled Italian sausage, tomato sauce and fresh ricotta*

### **Orecchiette Baresi 23**

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

### **Linguini alla Vongole 26**

*Fresh clams in a red or white sauce*

*~ NOT DISCOUNTED ON PASTA NIGHT~*

### **Spaghetti Chitarra con Gamberi e Capesante 28**

*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**

**~ Medley Vegetables 9**

**~ Sautéed Spinach 10**

**~ Fried Zucchini 10**

**~ Meatballs with Marinara Sauce 10**

**~ Broccoli Rabe 13**

**~ Linguini Marinara 14**

**~ Parmigiano Risotto 15**