Assaggi di Antipasti

Cold Antipasto ***Priced According to Serving Size**
Chef's selection of Italian cured meats and cheeses, accompanied by roasted peppers, olives, and sun-dried tomatoes.

Hot Antipasto ***Priced According to Serving Size**
Chef's selection of traditional hot Italian specialties.

Shrimp Cocktail **$24.95**
Fresh Ecuadorian white shrimp served chilled with cocktail sauce and horseradish.

Fresh Rock Shrimp **$17.95**
Rock shrimp sautéed with garlic, olive oil, white wine, and crushed red pepper flakes.

Homemade Crab Cake **$18.95**
Lump crabmeat, lightly fried and served with a brandy shrimp sauce.

Vongole Oreganata **$16.95**
Italian clams topped with seasoned breadcrumbs and herbs.

Mozzarella in Carrozza or Spiedini **$15.95**
Bread layered with ham and mozzarella, lightly fried and served with your choice of tomato sauce or anchovy sauce.

Calamari Fritti **$17.95**
Fresh calamari lightly floured and fried, served with your choice of sweet or spicy tomato sauce.

Aragosta all'Aglio **$18.95**
Fresh lobster meat sautéed with shiitake mushrooms, scallions, tomatoes, and garlic in a lemon white wine sauce.

Peperoni Arrostiti e Mozzarella Fresca **$16.95**
Roasted red peppers served with fresh mozzarella.

Portobello Milanese **$16.95**
Breaded portobello mushrooms topped with fresh tomatoes and scallions in a light Madeira wine sauce.

Polenta con Porcini **$15.95**
Grilled polenta topped with porcini mushrooms in a light mushroom sauce.

Gluten Free Options Available

Insalata Fresca del Pescatore **$17.95**
Mixed seafood salad dressed with extra virgin olive oil, fresh lemon, and Italian seasonings.

Fegatini Abruzzesi **$15.95**
Tender chicken livers sautéed with onions, sage, and balsamic vinegar in a light brown sauce.

Zucchini Fritti **$14.95**
Lightly fried zucchini served with tomato basil sauce.

Funghi Fritti **$13.95**
Crispy fried mushrooms served with tartar sauce.

Zuppe e Insalate

Pasta e Fagioli **$9.95**
Traditional Italian soup with cannellini beans and pasta.

Zuppa del Giorno **$9.95**
Chef's soup of the day.

Cesare con Pomodori Secchi **$12.95**
Classic Caesar salad tossed with sun-dried tomatoes.

Arugula e Indivia **$12.95**
Fresh arugula and Belgian endive tossed together.

Dream Salad **$13.95**
Organic mixed greens with roasted peppers, toasted almonds, dried cranberries, melon, and crumbled blue cheese, finished with raspberry vinaigrette.

Lighter Selections

Assorted Roasted Vegetable Platter **$20.95**
Roasted eggplant, portobello mushrooms, zucchini, tomatoes, scallions, and endive, tossed in extra virgin olive oil.

Grilled Chicken Breast **$22.95**
Grilled chicken breast served with arugula, red onions, and tomatoes, dressed with extra virgin olive oil.

Poached Norwegian Salmon **$25.95**
Poached salmon topped with fresh tomatoes, basil, extra virgin olive oil, and balsamic vinegar.

Vitello Primavera **$25.95**
Grilled veal topped with a fresh medley of chopped tomatoes, basil, and onions.

Gluten Free Options Available

Pasta

Gluten Free Pasta is available as a substitution for a $3.00 additional charge.
Whole Wheat Pasta is available as a substitution for a $2.00 additional charge.

Fettuccine con Aragosta **$27.95**
Homemade fettuccine with fresh lobster meat in a garlic, white wine, and plum tomato sauce.

Rigatoni con Pesto di Spinaci **$27.95**
Rigatoni tossed in spinach pesto with cherry peppers, arugula, and tender strips of filet mignon.

Linguine alla Carbonara **$25.95**
Linguine tossed with pancetta in a creamy Parmesan sauce with egg yolk and freshly cracked black pepper.

Pappardelle ai Quattro Formaggi **$23.95**
Homemade pappardelle tossed in a rich, creamy sauce of four Italian cheeses.

Lobster Ravioli **$29.95**
Homemade ravioli filled with lobster and ricotta, served in a creamy pink vodka sauce.

Capellini all'Aglio con Acciughe **$24.95**
Angel hair pasta tossed with garlic, olive oil, and melted anchovies.

Capellini Primavera **$20.95**
Angel hair pasta with assorted fresh vegetables in a light tomato cream sauce.

Capellini Adriatico **$27.95**
Angel hair pasta with an assortment of seafood, served in your choice of red or white sauce.

Fusilli alla Mamma **$20.95**
Fusilli sautéed with prosciutto, spinach, garlic, and olive oil in a light marinara sauce, finished with fresh mozzarella.

Bucatini all'Amatriciana **$20.95**
Bucatini tossed with pancetta and onions in a traditional tomato sauce.

Linguine alla Puttanesca **$20.95**
Linguine tossed with black olives, onions, and capers in a spicy tomato sauce.

Linguine alle Vongole **$27.95**
Linguine with tender littleneck clams, served in your choice of white or marechiara sauce.

Gluten Free Options Available

Rigatoni all'Arrabbiata **$20.95**
Rigatoni with black olives, mushrooms, and hot cherry peppers in a spicy tomato sauce.

Penne alla Vodka **$20.95**
Penne tossed in a creamy pink tomato vodka sauce.

Penne al Filetto di Pomodoro **$20.95**
Penne tossed with prosciutto and onions in a light tomato sauce.

Fusilli alla Bolognese **$21.95**
Long fusilli pasta tossed in a traditional Italian meat sauce.

Pappardelle ai Funghi **$21.95**
Fresh pappardelle tossed with wild mushrooms in a creamy mushroom sauce.

Orecchiette Barese **$22.95**
Orecchiette tossed with broccoli rabe and Italian sausage in a garlic and olive oil sauce.

Pollo

Pollo Martini **$23.95**
Parmesan-crusted chicken breast topped with spinach and melted mozzarella in a sage and sherry wine sauce.

Pollo Scarpariello **$25.95**
Tender chicken pieces sautéed with potatoes, Italian sausage, onions, mushrooms, and sweet vinegar peppers.

Pollo Savoia **$23.95**
Tender chicken pieces sautéed with garlic and rosemary in an olive oil and balsamic vinegar sauce.

Pollo Fiorentina **$23.95**
Lightly battered chicken breast served over fresh spinach in a lemon white wine sauce.

Pollo Sorrentino **$23.95**
Chicken breast layered with eggplant and melted mozzarella in a white wine sauce with a touch of marinara.

Pollo Marsala **$23.95**
Chicken breast sautéed with wild mushrooms in a light Marsala wine sauce.

Pollo Nonna **$23.95**
Tender chicken breast sautéed with shiitake mushrooms,

Gluten Free Options Available

sun-dried tomatoes, artichoke hearts, and black olives in a Marsala wine sauce.

Pollo Rossini **$23.95**
Chicken breast topped with prosciutto, fresh tomatoes, and melted mozzarella in a lemon white wine sauce.

Pollo alla Vodka **$23.95**
Grilled chicken breast topped with melted mozzarella in a creamy pink vodka sauce.

Vitello

Vitello ai Tre Funghi **$26.95**
Tender veal scaloppine sautéed with a medley of imported and domestic mushrooms in a light brown sauce.

Vitello Saltimbocca **$26.95**
Tender veal scaloppine layered with prosciutto and mozzarella, served over spinach in a light brown sauce.

Vitello alla Parmigiana **$26.95**
Breaded veal cutlet topped with melted mozzarella and fresh tomato sauce.

Vitello San Remo **$26.95**
Veal scaloppine layered with eggplant and mozzarella in a white wine sauce with a touch of marinara.

Vitello Milanese Luca **$26.95**
Breaded veal cutlet topped with fresh arugula, diced tomatoes, and onions.

Vitello alla Pizzaiola **$26.95**
Tender veal sautéed with bell peppers, onions, and mushrooms in a fresh tomato sauce.

Pesce

Gamberi Oreganata **$27.95**
Shrimp baked with seasoned breadcrumbs in a garlic, lemon, and white wine sauce, served over pasta.

Gamberi all'Aglio **$27.95**
Shrimp scampi sautéed in a garlic, butter, and white wine sauce, served over pasta.

Gluten Free Options Available

Zuppa di Pesce **$34.95**
An assortment of fresh fish and shellfish simmered in a light tomato sauce.

Red Snapper alla Livornese **$27.95**
Red snapper prepared with onions, capers, anchovies, lemon, and white wine, finished with a touch of tomato sauce.

Red Snapper Floridiano **$27.95**
Lightly battered red snapper sautéed with fresh tomatoes and basil in a lemon, butter, and white wine sauce.

Salmone alla Provinciale **$27.95**
Salmon fillet sautéed with artichoke hearts, capers, and diced tomatoes in a garlic, lemon, and white wine sauce.

Salmone Oreganata **$27.95**
Wild salmon topped with seasoned breadcrumbs, served over spinach in a garlic white wine sauce.

Specialità della Casa

Eggplant Parmigiana **$20.95**
Lightly battered and fried eggplant layered with marinara sauce and melted mozzarella.

Eggplant Rollatini **$20.95**
Tender slices of eggplant rolled with a creamy ricotta filling.

Grilled Shrimp Bruschetta **$26.95**
Grilled shrimp topped with a fresh mixture of diced tomatoes, basil, and onions.

Vegetali

Spinaci Saltati	***Funghi Saltati***	***Broccoli Rabe Saltati***	***Peperoncini Piccanti Saltati***	**$12.95**
Sautéed Spinach	Sautéed Mushrooms	Broccoli Rabe Sautéed	Sautéed Hot Peppers	

Gluten Free Options Available