

Assaggi Di Antipasti

Fresh Rock Shrimp

\$17.95

Fried in white wine with garlic, olive oil & red pepper flakes

Homemade Crab Cake

\$17.95

White lump crabmeat lightly fried and served with a brandy shrimp sauce

Vongole Oreganata

\$16.95

Italian clams gently simmered in herbs, topped with flavored breadcrumbs

Mozzarella in Carrozza or Speidino

\$14.95

Brochette of bread, ham, and mozzarella cheese; fried and served with tomato sauce or ground anchovy sauce

Calamari Fritti

\$15.95

Fresh squid floured and fried (hot or sweet sauce)

Aragosta All'Aghio

\$17.95

Fresh lobster meat sautéed with Shiitake mushrooms, scallions, fresh tomatoes, and garlic in a white wine lemon sauce

Peperoni Arrostiti e Mozzarella Fresca

\$14.95

Fresh roasted peppers with fresh mozzarella cheese

Portabella Milanese

\$15.95

Portabella mushrooms breaded and topped with fresh tomatoes and scallions in a light Madeira wine sauce

Polenta con Porcini

\$15.95

Grilled corn meal topped with porcini mushrooms in a light mushroom sauce

Insalata Fresca al Pescatore

\$18.95

Fresh mixed seafood salad served with olive oil, lemon, and tasty seasonings

Fegatini Abruzzesi

\$14.95

Tender chicken livers sautéed with onions, sage, balsamic vinegar, and a touch of brown sauce

Zuppa

Pasta e Fagioli

\$9.95

White cannellini beans with pasta

Zuppa del Giorno

\$9.95

Soup of the day

All dishes can be prepared gluten free upon request

Insalate

Cesare con Pomodori Secchi

\$12.95

Classic Caesar salad tossed with fresh sundried tomatoes

Arugula e Endivia

\$12.95

Fresh Italian arugula tossed with Belgium endive

Dream Salad

\$13.95

Organic Mesclun greens topped with roasted peppers, toasted almond slivers, dried cranberries, melon balls, crumbled bleu cheese with a raspberry vinaigrette

Low-Calorie Selections

Assorted Roasted Vegetable Platter

\$23.95

Roasted eggplant, portabella mushrooms, zucchini, tomatoes, scallions, and endive tossed in an extra virgin olive oil dressing

Grilled Breast of Chicken

\$25.95

Served with arugula, red onions, and tomato in an extra virgin olive oil dressing

Poached Norwegian Salmon

\$28.95

Covered in fresh tomatoes, basil, virgin olive oil, and balsamic vinegar

Vitello Primavera

\$28.95

Grilled, seasoned tender veal topped with a mixture of chopped tomatoes, basil and onions

Vegetali

Spinach Saltati

Spinach Sauté

Funghi Saltati

*Mushrooms
Sauté*

Broccoli Rabe Saltati

Broccoli Rabe Sauté

Italian Hot Pepper Saltati

Hot Pepper Sauté

\$12.95

Zucchini Fritti

\$12.95

Fried Zucchini served with a tomato basil sauce

Pasta

*Gluten-Free pasta available as a substitution for a \$3.00 additional charge.
Whole wheat pasta available as a substitution for a \$2.00 additional charge.*

<i>Fettuccine con Aragosta</i>	\$29.95
<i>Homemade fettuccine with fresh lobster meat in a garlic, white wine, and plum tomato sauce</i>	
<i>Homemade Cannelloni</i>	\$25.95
<i>Our house-made crepes stuffed with a veal and spinach filling in a pink sauce</i>	
<i>Pappardelle ai Formaggio</i>	\$25.95
<i>Homemade flat noodles prepared in a sauce of four Italian cheeses</i>	
<i>Lobster Ravioli</i>	\$27.95
<i>Homemade pockets with ricotta and lobster meat in a pink cream vodka sauce</i>	
<i>Capellini all'Aglio con Acciughe</i>	\$24.95
<i>Angel hair pasta tossed with garlic, olive oil, and melted anchovies</i>	
<i>Capellini Primavera</i>	\$24.95
<i>Angel hair pasta in a tomato cream sauce with assorted fresh vegetables</i>	
<i>Capellini Adriatico</i>	\$31.95
<i>Angel hair pasta with assorted seafood, served in a white or red sauce</i>	
<i>Fusilli Alla Mamma</i>	\$25.95
<i>Pasta sautéed with prosciutto, spinach, garlic and oil, served in a light marinara sauce, tossed with fresh mozzarella cheese</i>	
<i>Bucatini Alla Amatriciana</i>	\$26.95
<i>Large spaghetti with pancetta bacon, onions and marinara</i>	
<i>Linguini Puttanesca</i>	\$25.95
<i>Black olives, onions, and capers sautéed in a spicy red sauce</i>	
<i>Linguini Vongole</i>	\$30.95
<i>Fresh linguini with Tender Little Neck clams simmered in a marechiara sauce</i>	
<i>Rigatoni Arrabbiata</i>	\$25.95
<i>Tubular pasta in a sauce made with black olives, mushrooms, and hot cherry pepper tomato sauce</i>	
<i>Penne Vodka</i>	\$24.95
<i>Penne pasta prepared in a light pink cream tomato sauce with vodka</i>	

<i>Penne al Filetto di Pomodoro</i>	\$23.95
<i>Penne pasta in a light red sauce made with onions, prosciutto, and tomato</i>	
<i>Fusilli Bolognese</i>	\$25.95
<i>Long strand fusilli pasta in a traditional meat sauce</i>	
<i>Pappardelle ai Funghi</i>	\$25.95
<i>Fresh pappardelle tossed with wild mushrooms in a creamy mushroom sauce</i>	
<i>Orecchiette Barese</i>	\$26.95
<i>Little ears of pasta with sautéed broccoli rabe, Italian sausage, and anchovy pieces tossed in a garlic and olive oil sauce</i>	
Polli	
<i>Pollo Martini</i>	\$27.95
<i>Breast of chicken crusted with parmesan cheese topped with spinach and mozzarella in a sage sherry wine sauce</i>	
<i>Pollo Scarpariello</i>	\$27.95
<i>Tender pieces of chicken with potatoes, sausage, onion, mushrooms, and sweet vinegar peppers</i>	
<i>Pollo Savoia</i>	\$26.95
<i>Tender pieces of chicken in an olive oil, garlic, rosemary balsamic vinegar sauce</i>	
<i>Pollo Fiorentina</i>	\$26.95
<i>Lightly-battered breasts of chicken over fresh spinach in lemon and white wine</i>	
<i>Pollo Sorrentino</i>	\$26.95
<i>Breast of chicken layered with eggplant, mozzarella, white wine with a touch of marinara</i>	
<i>Pollo Marsala</i>	\$25.95
<i>Breast of chicken with wild mushrooms in a light Marsala brown sauce</i>	
<i>Pollo Nonna</i>	\$26.95
<i>Tender pieces of chicken breast sautéed with shiitake mushrooms, sundried tomatoes, hearts of artichokes and black olives in a Marsala wine brown sauce</i>	
<i>Pollo al Mare</i>	\$27.95
<i>Tender pieces of chicken breast sautéed with calamari, shrimp, capers, shiitake mushrooms, scallions in a balsamic vinegar reduction sauce</i>	
<i>Pollo al Vodka</i>	\$26.95
<i>Grilled chicken breast topped with melted mozzarella in a light pink vodka sauce</i>	

Vitelli

Vitello Tre Funghi

\$30.95

Tender veal slices with imported and domestic mushrooms in a light brown sauce

Vitello Saltimbocca

\$30.95

Tender veal slices with prosciutto, mozzarella cheese, in a light brown sauce over spinach

Classic Veal Parmigiana

\$30.95

Tender breaded veal topped with melted mozzarella in a fresh tomato sauce

Vitello San Remo

\$30.95

Veal Scaloppini covered with eggplant, mozzarella, white wine, and a touch of marinara

Vitello Milanese Luca

\$30.95

A tender veal cutlet breaded and topped with fresh arugula, diced tomatoes & onions

Vitello Pizzaiola

\$30.95

Tender veal finished with bell peppers, onions, mushrooms & fresh tomato sauce

Pesce

Gamberi Oreganata

\$30.95

Shrimp baked with flavored breadcrumbs in a garlic lemon and white wine sauce over pasta

Gamberi All'Aghio

\$30.95

Shrimp Scampi in a garlic, light butter white wine sauce over pasta

Zuppe Di Pesce

\$38.95

An assortment of fresh seafood and shellfish in a light tomato sauce

Red Snapper Livornese

\$30.95

Prepared in onions, capers, anchovies, lemon and white wine, with a touch of fresh tomato sauce

Red Snapper Floridiano

\$30.95

Lightly battered, sautéed in a tomato, basil, lemon, butter and white wine sauce

Blackened Tuna

\$30.95

A thick pan-seared fresh tuna steak with Cajun spices, served over spinach

Salmone Provinciale

\$30.95

Filet of salmon served with artichoke hearts, capers, and diced tomatoes in a white wine, lemon and garlic sauce

Salmone Genovese

\$30.95

Baked Norwegian salmon topped with bread crumbs in a Dijon mustard sauce

Speciali di Casa

Eggplant Parmigiana

\$25.95

Lightly battered and fried, topped with mozzarella and marinara

Eggplant Rollatini

\$25.95

Rolled eggplant stuffed with ricotta cheese and prosciutto

Stuffed Calamari

\$31.95

Baked calamari with homemade stuffing over linguini

Grilled Shrimp Brushcetta

\$30.95

Grilled shrimp topped with a mixture of chopped tomatoes, basil, and onions

Beef Bracirole

\$33.95

Rolled, slow-cooked beef over penne

Grilled Lamb Chops

\$40.95

Served with potatoes and onions in a garlic rosemary balsamic sauce

Filet Mignon Au Poivre

\$40.95

Black pepper-encrusted and served with a brandy brown cream sauce

Steak All'Aghio

\$39.95

Grilled sirloin steak sliced over garlic bread with sautéed onions, mushrooms and served with French fries

Desserts

Our Favorite Dessert Specialties

\$9.95

*Gelato • Tartufo • Crème Brûlée • Cannoli • Tiramisu
Chocolate Mousse Cake • Ricotta Cheesecake • Carrot Cake • Fresh Fruit*

Sorbet

\$9.95

Orange • Coconut • Lemon • Mango