

Antipasti

Calamari Fritti 21.95

Classic Crispy fried Squid with a side of spicy marinara sauce

Gamberetti Alla Goccino 17.95

Baby Shrimps sautéed with garlic & olive oil, white wine, lemon & parsley - *spicy*

Vongole Al Forno 17.50

Little neck Clams baked Oreganata style

Stuffed Mushrooms 17.95

Fresh Mushrooms stuffed with a beef, veal, pork & vegetable stuffing in a brown cream cognac sauce

Mozzarella en Carozza 17.95

Pan-fried Mozzarella cheese & bread, encrusted in Parmesan cheese, in a tomato sauce -*or-* caper & anchovy sauce (sauce served on the side)

Eggplant Rollatini 17.95

Eggplant stuffed with fresh Ricotta Cheese in a tomato sauce

Carpaccio di Manzo 22.75

Thinly sliced Filet Mignon, Arugula, Capers, shaved Parmigiano-Reggiano Cheese

Mozzarella Caprese 14.50

Fresh Mozzarella with tomatoes, Fire Roasted Peppers, Gaeta Olives, Extra Virgin Olive Oil & Balsamic

Zuppe

Pasta E Fagioli 12.50

Pasta, Cannelloni beans, light touch of tomato

Tortellini en Brodo 10.50

Cheese Tortellini in a light broth

Insalate

\$3 surcharge for split salads

Arugula 12.50

Shaved Parmigiano-Reggiano Cheese, Italian dressing

Cesare 14.50

Classic Cesare Salad topped with Parmigiano-Reggiano Cheese & Croutons

Insalate della Casa 10.95

Tender mixed baby greens, Italian Dressing

Tre Colore 16.50

Baby Arugula, Belgian Endive, Radicchio, toasted Almonds, Shaved Parmigiano-Reggiano Cheese, Italian dressing

Insalata di Barbabietole 16.95

Fresh Red Beets, baby Arugula, Goat cheese, Caramelized walnuts, & Red beet juice dressing

Pasta

Tortellini Bolognese 27.95

Stuffed with Ricotta cheese, in a Fresh Meat Sauce

Penne Vodka 24.95

Penne pasta in a light pink Vodka sauce

Penne Norma 24.95

Penne pasta, Eggplant, Shaved Aged Ricotta Cheese, Basil & garlic, in a tomato sauce

Spaghetti Amatriciana 26.95

Spaghetti pasta, Bacon, Onions, Basil, in a tomato sauce

Spaghetti & Meatballs 27.25

Spaghetti pasta, Fresh Homemade Meatballs, Marinara sauce, shaved Pecorino Romano cheese

Ravioli al Pomodoro e Basilico 25.50

Round shaped Ravioli stuffed with Ricotta Cheese with basil in a tomato sauce

Capellini 'Sinatra' 30.95

Angel hair pasta, baby Shrimp, baby Scallops, Gaeta olives, in a light tomato sauce

Linguine Alla Vongole 29.95

Linguini pasta, little neck Clams, garlic & Extra Virgin Olive Oil in a white -*or-* red clam sauce

Capellini al Pomodoro e Basilico 23.95

Angel hair pasta with Fresh tomato & Basil

Rigatoni Arrabbiata 26.50

Rigatoni pasta, homemade sausage, garlic & oil, in a **SPICY** plum tomato sauce

'Eggplant Parmigiana' 26.95

Fresh Eggplant Parmigiana, over penne pasta

Pollo

Pollo 'Murphy' 31.95

Boneless Chicken tenders sautéed with sausage, mushrooms, potatoes, **HOT** cherry peppers, Garlic & wine sauce - **SPICY**

Pollo Scarpariello 29.95

Boneless Chicken tenders sautéed with garlic, Homemade Sausage & light brown sauce

Pollo Vino Bianco 28.95

Breast of Chicken sautéed with Asparagus, Artichoke Hearts, Shiitake Mushrooms, garlic, in a White Wine Sauce

Pollo Milanese 30.50

Breast of Chicken pounded thin, breaded & Pan-seared, topped with Arugula, Fresh Mozzarella & Beefsteak tomatoes

Pollo Paillard 28.95

Breast of Chicken pounded and grilled, with chopped Fresh Mozzarella, tomato, onion with Balsamic & Olive Oil

Pollo "A Piacere" 28.95

Breast of chicken prepared to your preference: **PARMIGIANA** or **MARSALA** or **FRANCESE**

Vitello

Vitello Di Champagne 35.95

Milk fed Veal Scallopini, pan seared with rock Shrimp, sundried tomatoes & Tarragon in a creamy Champagne sauce

Vitello Goccino 34.95

Milk fed Veal Scallopini, topped with Eggplant, Prosciutto & Mozzarella Cheese in a light brown sauce

Vitello Saltimbocca 34.95

Milk fed Veal Scallopini topped with Prosciutto, Spinach & Mozzarella cheese in a light Madeira wine sauce

Vitello "A Piacere" 34.95

Milk fed Veal Scallopini prepared to your preference: **PARMIGIANA** or **MARSALA** or **PICCATA**

Pesce

Salmon Mediterranean 35.50

Fresh filet of wild Salmon, Artichokes, sun-dried Tomatoes, Shiitake Mushrooms, lemon white wine & garlic

Salmon Dijon 35.50

Fresh filet of wild Salmon, served in a Dijon Mustard Champagne sauce

Sole Livornese 36.00

Fresh filet of Sole sautéed in a light marinara sauce with garlic, capers & Gaeta olives

Sole Oreganata 36.00

Fresh filet of Sole topped with seasoned breadcrumbs and baked, in a lemon & white wine sauce

Gamberi Fra Diavolo 34.50

Shrimp served over Linguini in a spicy tomato sauce

Gamberi Scampi 34.50

Shrimp served over Linguini in a garlic, Olive oil & lemon wine sauce

Gamberi Francese 34.50

Shrimp egg-battered, in a lemon, butter & white wine sauce

Vendure

Spinaci 12.50

Spinach sautéed in garlic & oil

Broccoli di Rapa 14.50

Broccoli rabe sautéed in garlic & oil