



Salads

House Salad \$ 3.00

Choice of dressing

Insalata Caprese \$ 12.00

Caprese Salad

Soups

Minestrone \$ 4.00 (cup)

Zuppa di Peperoni Rossi e Pomodori Arrostiti

Cup \$4.00 ~ Bowl \$8.00

A savory combination of pureed roasted peppers and tomatoes with sautéed onions, fresh basil and a touch of cream served garnished with a dollop of goat cheese.

Appetizers

Vongole Casino \$ 16.00

Baked clams (A Mio Modo) (Six per order)

Oysters \$ 16.00. / \$ 20.00

On Half Shell (6) / Rockefeller (6)

Calamari \$ 15.00

Fried or Grilled

Bruschetta \$ 8.00

Diced tomatoes, fresh garlic, red onions, basil served on grilled bread slices

Burrata \$28.00

Fresh Italian cheese consisting solid mozzarella outer shell with shredded mozzarella and cream filling served on a bed of pesto flanked by Roman artichokes and speck (Italian smoked prosciutto)

Sausage & Peppers \$15.00

Our Home made Barese sausage in white wine, garlic sauce with peppers

Entrees

Ravioli con Brasato di Manzo \$ 26.00

Homemade braised beef ravioli served in traditional Genovese sauce-sautéed onions in virgin olive oil and white wine with freshly ground pepper, parsley and grated Parmigiano

Add Chicken \$ 4.00 – Shrimp \$ 10.00 – Sausage \$ 5.00 - Meat Balls \$ 6.00 - Scallops \$ 20.00

Risotto Zafferano \$36.00

Imported Arborio rice risotto enriched with saffron, wild mushrooms, roasted peppers, asparagus, finished with broiled shrimp and jumbo scallops garnished with shaved Parmigiano cheese

Pollo Parmigiana \$ 26.00 (Other Style Available ask your server)

Breaded pounded thin chicken breast pan fried and baked with marinara sauce finished with melted mozzarella served with a side of pasta

Falda di Manzo Molise \$ 28.00

Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste served with arugula and parmesan encrusted red potatoes.

Veal Marsala \$ 28.00 (Other Style Available ask your server)

Veal cutlet sautéed in Marsala wine with mushrooms served with a side of pasta.

Salmone Pesavento \$ 26.00

Wild caught Atlantic salmon fillet in classic white wine, virgin olive oil and garlic sauce enhanced with sliced Jalapenos served with potatoes and steamed broccoli

Branzino Cileano Piccato \$ 34.00

Chilean Sea Bass fillet sautéed in a light lemon butter sauce with capers and sun-dried tomatoes served with grilled asparagus mashed potatoes.

Lobster Tail \$ 59.00 or Filet Mignon \$ 59.00

Served with baked potato, broccoli, drawn butter & sour cream.

Surf and Turf \$ 110.00

Served with baked potato, broccoli, drawn butter & sour cream.

No sharing of entrees will be allowed.

