

## ANTIPASTI e INSALATE

**FEGATINI DI POLLO AL BALSAMICO**  
 Chicken livers sautéed w/balsamic, onions, mushrooms served with field greens in a parmigiano basket.

**MELENZANE ALLA FIORENTINA**  
 Rolled eggplant filled w/ricotta cheese, spinach, pink sauce and melted fontina cheese.

**CAPRESE DI BURRATA**  
 Creamy mozzarella, yellow and red tomatoes drizzled with basil pesto.

**ZUPPA DI COZZE**  
 Price Edward island mussels sautéed w/garlic in a spicy tomato broth.

**VONGOLE OREGANATE**  
 Little Neck clams with seasoned bread crumbs.

**FANTASIA DI MARE**  
 Mixed seafood w/calamari, shrimp, octopus, olives, celery, parsley in a lemon dressing.

**FORMAGGI E SALUMI**  
 Dry cured meats, mixed cheeses and dry mustard fruit.

**POLPO ALLA GRIGLIA**  
 Grilled Octopus, served w/kalamata olives, fingerling potatoes oven roasted tomato, and brushed in a garlic lemon salmoriglio.

**PIZZA OF THE DAY**  
 Ask your server

**INSALATA DI CARCIOFI**  
 Fresh sliced artichokes, baby arugula, white mushrooms, shaved parmigiano in a lemon dressing.

**INSALATA DELLA CASA**  
 Mixed greens w/ diced tomatoes, walnuts, baked goat cheese, served w/olive oil and red vinegar.

**PANZANELLA DI PANE RAFFERMO**  
 Tomato, basil, red onions, cucumbers, soaked stale bread in oil & vinegar dressing.

**INSALATA CESARE**  
 Classic version of Caesar salad served w/crispy parmigiano, anchovies and croutons.

**INSALATA DI PERE**  
 Pear salad, baby arugula, white mushrooms, iceberg lettuce dried cranberry, caramelized walnuts in a sherry shallots vinegar, w/Italian Gorgonzola

**INSALATA DI CAVOLO**  
 Kale salad w/ribbons carrots, raspberry, sliced almonds in a raspberry vinegar dressing.

## PASTE

**FETTUCCINE AI FUNGHI** 16  
 Homemade fettuccine w/mixed mushrooms, fresh parsley, garlic and oil.

**PAPPARDELLE ALLA BOLOGNESE** 16  
 Homemade hand-cut, in a meat ragu.

**PAGLIA E FIENO** 15  
 Homemade green and white fettuccine w/prosciutto, peas, mushrooms and a touch of cream.

**SPAGHETTI CARBONARA** 15  
 Spaghetti w/crispy bacon and parmigiano cheese in a creamy egg yolk sauce.

**BUCATINI AMATRICIANA** 16  
 Bucatini w/guanciale, (cured meat), black pepper pecorino cheese in a tomato sauce.

**FUSILLI AL PESTO DI BASILICO** 15  
 Short fusilli w/basil pesto.

**ORECCHIETTE ALLE RAPE** 16  
 Orecchiette w/broccoli rabe, crumbled sausage, in garlic and olive oil.

**GNOCCHI AI QUATTRO FORMAGGI** 16  
 Home made potato dumplings in a four cheese sauce.

**TAGLIOLINI NERI** 16  
 Squid ink pasta w/calamari in a fra diavolo sauce.

**SPAGHETTI CON POLPETTE** 15  
 Spaghetti w/tender meatballs in a tomato sauce.

## SECONDI

**POLLO SICILIANO** 17  
 Chicken scallopini w/eggplant, fresh tomato, smoked mozzarella, in a white wine sauce.

**POLLO SCARPARELLO** 17  
 Chunks of chicken on the bone sautéed w/white wine, garlic and sausage, served with broccoli.

**VITELLO MARTINI** 18  
 Veal scallopini w/crispy parmigiano crust, white wine, lemon sauce over french beans.

**VITELLO ESTIVO** 18  
 Pounded veal milanese w/arugula, fresh mozzarella, tomato in house dressing.

**SALMONE FRUTTI DI CREMONA** 20  
 Broiled salmon brushed w/Italian mustard fruit over sautéed spinach.

**BRANZINO ALLE MANDORLE** 20  
 Mediterranean Sea bass encrusted in almonds in a lemon sauce served w/French beans.

**ORATA ALLA GRIGLIA** 20  
 Grilled orata, w/salmoriglio and served w/mixed grilled vegetables.

## THREE COURSE LUNCH PRE-FIX \$26.50

Appetizer choice of any one:

Insalate

Between course choice of any one:

Paste

Main course choice of any one:

Secondi

## Piatto Unico \$ 18.50

Add a side order of vegetable for \$ 3.50

A very unique dish were you can enjoy

The taste of our complete menu.

Create your own "Piatto Unico"

Choice of

Any one : Insalate

Any one : Paste

Any one : Secondi

"If you have a food allergy, please speak to the owner, manager, chef or your server"

"Gluten free and Whole wheat pastas are available upon request"

## ANTIPASTI e INSALATE

**FEGATINI DI POLLO AL BALSAMICO** 12  
*Chicken livers sautéed w/balsamic, onions, mushrooms served with field greens in a parmigiano basket.*

**MELENZANE ALLA FIORENTINA** 12  
*Rolled eggplant filled w/ricotta cheese, spinach, pink sauce and melted fontina cheese.*

**CAPRESE DI BURRATA** 14  
*Creamy mozzarella, yellow and red tomatoes drizzled with basil pesto.*

**ZUPPA DI COZZE** 12  
*Price Edward island mussels sautéed w/garlic in a spicy tomato broth.*

**VONGOLE OREGANATE** 13  
*Little Neck clams with seasoned bread crumbs.*

**FANTASIA DI MARE** 14  
*Mixed seafood w/calamari, shrimp, octopus, olives, celery, parsley in a lemon dressing.*

**FORMAGGI E SALUMI** 14  
*Dry cured meats, mixed cheeses and dry mustard fruit.*

**POLPO ALLA GRIGLIA** 15  
*Grilled Octopus, served w/kalamata olives, fingerling potatoes oven roasted tomato, and brushed in a garlic lemon salmoriglio.*

**PIZZA OF THE DAY** 12  
*Ask your server*

**INSALATA DI CARCIOFI** 11  
*Fresh sliced artichokes, baby arugula, white mushrooms, shaved parmigiano in a lemon dressing.*

**INSALATA DELLA CASA** 10  
*Mixed greens w/ diced tomatoes, walnuts, baked goat cheese, served w/olive oil and red vinegar.*

**PANZANELLA DI PANE RAFFERMO** 11  
*Tomato, basil, red onions, cucumbers, soaked stale bread in oil & vinegar dressing.*

**INSALATA CESARE** 9  
*Classic version of Caesar salad served w/crispy parmigiano, anchovies and croutons.*

**INSALATA DI PERE** 11  
*Pear salad, baby arugula, white mushrooms, iceberg lettuce dried cranberry, caramelized walnuts in a sherry shallots vinegar, w/Italian Gorgonzola*

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