

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

INSALATA DI CAVOLO 11
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"

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MELENZANE ALLA FIORENTINA <i>Rolled eggplant filled w/ricotta cheese, spinach, pink sauce and melted fontina cheese.</i>	12
CAPRESE DI BURRATA <i>Creamy mozzarella, yellow and red tomatoes drizzled with basil pesto.</i>	14
ZUPPA DI COZZE <i>Price Edward island mussels sautéed w/garlic in a spicy tomato broth.</i>	12
VONGOLE OREGANATE <i>Little Neck clams with seasoned bread crumbs.</i>	13
FANTASIA DI MARE <i>Mixed seafood w/calamari, shrimp, octopus, olives, celery, parsley in a lemon dressing.</i>	14
FORMAGGI E SALUMI <i>Dry cured meats, mixed cheeses and dry mustard fruit.</i>	14
POLPO ALLA GRIGLIA <i>Grilled Octopus, served w/kalamata olives, fingerling potatoes oven roasted tomato, and brushed in a garlic lemon salmoriglio.</i>	15
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INSALATA DELLA CASA <i>Mixed greens w/ diced tomatoes, walnuts, baked goat cheese, served w/olive oil and red vinegar.</i>	10
PANZANELLA DI PANE RAFFERMO <i>Tomato, basil, red onions, cucumbers, soaked stale bread in oil & vinegar dressing.</i>	11
INSALATA CESARE <i>Classic version of Caesar salad served w/crispy parmigiano, anchovies and croutons.</i>	9
INSALATA DI PERE <i>Pear salad, baby arugula, white mushrooms, iceberg lettuce dried cranberry, caramelized walnuts in a sherry shallots vinegar, w/Italian Gorgonzola</i>	11
INSALATA DI CAVOLO <i>Kale salad w/ribbons carrots, raspberry, sliced almonds in a raspberry vinegar dressing.</i>	11

PASTE

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SECONDI

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POLLO SCARPARELLO <i>Chunks of chicken on the bone sautéed w/white wine, garlic and sausage, served with broccoli.</i>	17
VITELLO MARTINI <i>Veal scallopini w/crispy parmigiano crust, white wine, lemon sauce over french beans.</i>	18
VITELLO ESTIVO <i>Pounded veal milanese w/arugula, fresh mozzarella, tomato in house dressing.</i>	18
SALMONE FRUTTI DI CREMONA <i>Broiled salmon brushed w/Italian mustard fruit over sautéed spinach.</i>	20
BRANZINO ALLE MANDORLE <i>Mediterranean Sea bass encrusted in almonds in a lemon sauce served w/French beans.</i>	20
ORATA ALLA GRIGLIA <i>Grilled orata, w/salmoriglio and served w/mixed grilled vegetables.</i>	20



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