

## APPETIZER

<b>CALAMARI FRITTI</b>	9
Tender calamari, lightly fried and served with marinara or Buffalo sauce	
<b>CAPRESE</b>	9
Homemade mozzarella with roasted peppers, tomato and basil	
<b>ZUPPA DI VONGOLE</b>	9
Steamed little neck clams served with marinara or garlic sauce (red or white)	
<b>CARPACCIO DI MANZO</b>	9
Thin slices of filet mignon served with caramelized onions, roasted garlic cream cheese and baguettes	
<b>SPIEDINI ALLA ROMANA</b>	8
Fresh italian bread stuffed with mozzarella, prosciutto and spinach, pan seared and served with marinara or anchovy sauce	
<b>TONNO SASHIMI</b>	11
Tuna, coated with sesame seeds, pan seared and served with wasabi and marinated ginger	
<b>PORTOBELLO FRESCO</b>	8
Portobello mushroom stuffed with spinach, mozzarella and prosciutto	
<b>POLLO BUFFALO</b>	8
Chicken tenders, served in a spicy buffalo and blue cheese sauce	
<b>ZUCCHINI FRITTI</b>	7
Zucchini fries with side of gorgonzola cheese sauce	
<b>ANTIPASTO CALDO PER DUE</b>	15
Mix of shrimp, clams, eggplant rolatini, stuffed artichoke with crab meat, and mozzarella in carrozza in a light garlic sauce	

## SOUP

Pasta E Fagioli	5
Chicken Soup	5
Italian Wedding Soup	5

## SALAD

<b>CLASSICA</b>	6
Mixed greens tossed in a balsamic vinaigrette with tomatoes, olives, and red onions	
<b>CESARE</b>	7
Romaine lettuce tossed with our Caesar dressing and croutons	
<b>ARUGULA</b>	8
Tender leaves of arugula with tomatoes and red onions in balsamic vinaigrette	
<b>INSALATA BRIE</b>	8
Mesclun salad topped with warm Brie, roasted walnuts and orange vinaigrette	
<b>DELLA CASA</b>	8
Crispy romaine served with pignoli nuts and feta cheese in balsamic vinaigrette	

## PASTA

RAVIOLI BELLINI	15
Cheese ravioli served with sauteed spinach, topped with mozzarella and served in creamy pink sauce	
PENNE ALLA VODKA	14
Penne pasta served in a light pink vodka sauce	
RIGATONI ALL' AMATRICIANA	14
Rigatoni pasta sauteed with prosciutto, onions, diced fresh tomatoes and basil in a light white wine sauce with a touch of marinara	
SPAGHETTI CARBONARA	14
Spaghetti served with bacon, onion, eggs and parmigiano cheese	
TORTELLINI OR FETTUCCINI ALFREDO	13
Your choice of pasta served in a delicious Alfredo sauce	
GNOCCHI SORRENTINO	14
Homemade potato dumplings topped with mozzarella and served in a zesty meat sauce	
RIGATONI AI QUATTRO FORMAGGI	15
Rigatoni pasta tossed with gorgonzola, provolone, mascarpone, and parmigiano cheese, served with bits of roasted red peppers	
LASAGNA	13
Your choice of meat or vegetable homemade lasagna	
PENNE BASILICO	12
Penne served with fresh diced tomatoes, basil, and roasted garlic	
RIGATONI MEAT SAUCE	13
Rigatoni pasta served in homemade meat sauce	
FARFALLE DELLO CHEF	15
Farfalle with chopped tomatoes, bacon, caramelized onions, roasted garlic, and peas served in a cream sauce	
RAVIOLI DELIZIOSI	16
Four cheese ravioli with shataki mushrooms, sundried tomatoes in a parmesan crust	
PAPPARDELLE	16
Pappardelle with crumbled sausage and mushrooms in a light bechamel sauce	

## SIDES

Sauteed Spinach	5
Sauteed Mushrooms	5
Sauteed Broccoli Rabe	M.P.
Sauteed Mixed Vegetables	5

## CHILDREN'S MENU

Kids' Pizza	7
Mozzarella Stick with Fries	7
Chicken Fingers with Fries	7
Penne Marinara	7

# SEAFOOD DINNER

<b>PENNE SICILIANA</b>	<b>18</b>
Penne with shrimp, broccoli rabe, and sausage in a light garlic and oil sauce	
<b>CAVATELLI SHRIMP &amp; BROCCOLI</b>	<b>18</b>
Shrimp and broccoli sauteed in garlic and oil served over cavatelli pasta	
<b>SALSA DI VONGOLE</b>	<b>16</b>
Red or white clam sauce served over your choice of pasta	
<b>FETTUCCHINE ALLA PANCETTA</b>	<b>18</b>
Shrimp wrapped in pancetta served over fettuccine with bits of roasted tomatoes in a delicious béchamel sauce	
<b>GAMBERI FRA DIAVOLO</b>	<b>18</b>
Shrimp sauteed in spice or mild marinara sauce	
<b>GAMBERI ALLA SCAMPI</b>	<b>18</b>
Shrimp sauteed with garlic, olive oil, lemon, and white wine, served over pasta	
<b>COMBO DEL MARE</b>	<b>18</b>
Calamari, shrimp, clams, and mussels served in a marinara sauce	
<b>GAMBERI ALLA FRANCESE</b>	<b>18</b>
Shrimp served in a delicious lemon and white wine sauce	
<b>SPAGHETTI AL SALMONE</b>	<b>18</b>
Bits of salmon served with shitake mushrooms and brandy cream sauce over spaghetti	
<b>SALMONE IN SFOGLIA</b>	<b>19</b>
Baked salmon wrapped in puff pastry with a shallot and brandy cream sauce	
<b>TILAPIA ALLA COPPOLA</b>	<b>19</b>
Tilapia with capers and spinach served in white wine sauce with a touch of lemon	
<b>PESCE SPADA ALLA GRIGLIA</b>	<b>19</b>
Grilled sword fish served in a pizzaiola sauce with chopped tomatoes, black olives and oregano	

## CHICKEN / VEAL / BEEF

<b>POLLO NAPOLEONE</b>	17
Chicken breast topped with fresh mozzarella, eggplant, and roasted peppers in a shallot and brandy demi glaze	
<b>POLLO MARSALA</b>	16
Chicken sauteed with mushrooms served in Marsala sauce	
<b>POLLO PARMIGIANA</b>	16
Chicken topped with mozzarella and served in Marinara sauce	
<b>POLLO &amp; VODKA</b>	17
Breaded chicken stuffed with ham, spinach and cheese in a vodka sauce	
<b>POLLO FRANCESE</b>	16
Chicken breast served in a delicious lemon and white wine sauce	
<b>POLLO SCARPARELLO</b>	17
Chicken breast with onions, potatoes, peppers and bits of sausage in a brown sauce	
<b>VITELLO SORRENTINO</b>	18
Veal layered with eggplant, prosciutto, and fresh mozzarella in a light brown sauce	
<b>VITELLO FRANCESE</b>	17
Veal medallions served in a delicious lemon and white wine sauce	
<b>VITELLO MARSALA</b>	17
Veal sauteed with mushrooms served in Marsala sauce	
<b>VITELLO COPPOLA</b>	17
Veal stuffed with provolone cheese and prosciutto served with shitake mushrooms in a brandy cream sauce	
<b>VITELLO PARMIGIANA</b>	17
Veal cutlets topped with mozzarella and served in Marinara sauce	
<b>VITELLO DI NAPOLI</b>	17
Veal stuffed with prosciutto and fontina cheese with chopped tomatoes served in a red wine reduction	
<b>BRASATO DI MANZO</b>	21
Braised short ribs in brown demi-glaze served over mashed potatoes and vegetables	