

## 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

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