

-DINNER MENU-

Antipasti

Antipasto - An assortment of Italian meats, cheese & marinated vegetables.	\$12.00
Calamari Fritti - Classic fried calamari tossed with hot pepper rings served with marinara sauce.	\$11.00
Carpaccio - Thin slices of raw beef topped with capers & shaved parmigian. Seasoned with extra virgin olive oil & lemon.	\$12.00
Melanzane All Parmigiano - Baked eggplant with tomato sauce, parmigian, mozzarella & goat cheese.	\$11.00
Portabella Arrostito - Roasted portabella mushroom with Roma tomatoes, polenta, shaved parmigian & mozzarella cheese.	\$10.00
Crostini Di Salsiccia - Roasted homemade sausage crostini topped with mozzarella & roasted peppers.	\$10.00
Vongole Ripieno - Baked clams casino with seasoned bread crumbs, roasted peppers & crispy bacon.	\$12.00
Cozze in Bianco - Poached mussels in a garlic white wine broth with leeks & diced tomatoes.	\$11.00

Insalate

Arugola e Parmigiano - Arugola topped with shaved parmigian, & roasted pears with a balsamic vinaigrette.	\$8.00
Cesare - Romaine lettuce tossed with a Caesar dressing, topped with croutons, shaved parmigian cheese & white anchovies.	\$8.00
Caprese - Vine ripe beef steak tomato, fresh mozzarella, basil, extra virgin olive oil & balsamic reduction	\$9.00
Tossed Salad - Mesculan greens, grape tomatoes, cucumbers, red onions & crumpled gorgonzola cheese with a red wine & raspberry vinaigrette.	\$6.00

Pizzette

Margherita -Plum tomato sauce, fresh mozzarella, grated parmigian & basil.	\$12.00
Soppresatta -Tomato sauce, grated mozzarella cheese & spicy soppresatta.	\$12.00
Prosciutto -Portabella mushrooms, fontina cheese & truffle oil.	\$13,00
Shrimp -Garlic oil, diced tomatoes, olives, capers & mozzarella cheese.	\$14.00
Sausage -Homemade sausage, tomato sauce, broccoli rabe & crumbled gorgonzola.	\$12.00
Grilled Chicken -Pesto sauce, grilled chicken & mozzarella topped with diced tomatoes & arugola salad.	\$12.00

Primi

Gnocchi Al Pomodoro – Homemade potato gnocchi tossed in a plum tomato sauce with fresh mozzarella & basil.	\$16.00
Rigatoni Bolognese - Rigatoni in a Bolognese sauce made with ground meat, vegetables, tomato & topped with parmigiano Reggiano.	\$17.00
Penne Alla Vodka - Penne in a vodka cream sauce, with shrimp, asparagus & grape tomatoes.	\$18.00
Fussilli Con Aragosta - Fussilli with lobster meat, pine nuts & sun-dried tomatoes in a vegetable cream sauce.	\$19.00
Ravioli Al Amatriciana - Large ricotta ravioli with tomato, onion, pancetta & grated pecorino cheese.	\$17.00
1/2 Order of Rigatoni or Angel Hair - With plum tomato, marinara or garlic & oil	\$8.00

***Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.**

Before placing your order, please inform your server if anyone in your party has a food allergy

I Secondi

Pesce Spada Alla Griglia - Grilled swordfish over sauteed broccoli rabe topped with sweet & sour onions, extra virgin olive oil & balsamic reduction.	\$22.00
Salmone Con Pistaccio - Pistacio crusted salmon with champagne grape, orange & basil sauce topped with shaved fennel salad.	\$21.00
Pollo Arrosto - Whole roasted chicken with garlic, onions & rosemary, served with red bliss potatoes.	\$19.00
Pollo Alla Parmigiana - Pan fried breaded chicken cutlet topped with tomato sauce & mozzarella with Rigatoni.	\$19.00
Pollo con Carciofi - Sauteed breast of chicken topped with mozzarella, artichokes & roasted peppers in a white wine sauce with arancini.	\$19.00
Vitello Alla Parmigiana - Pan fried breaded veal cutlet topped with tomato sauce & mozzarella with Rigatoni.	\$20.00
Saltinbocca Alla Romana - Veal scalloppine topped with prosciutto, sage & mozzarella in a white wine sauce with arancini.	\$21.00
Costoletta Di Vitello Alla Valdostana - Stuffed veal chop with fontina & prosciutto, lightly breaded, baked and topped with roasted peppers in a veal demi glace.	\$30.00
*Carre D'Agnello - Roasted stuffed rack of lamb with a goat cheese pesto & red wine reduction, served with couscous caponata.	\$28.00
*Filetto Di Manzo - Filet mignon wrapped in pancetta topped with gorgonzola cheese, garlic mashed potato & a Barolo wine sauce.	\$28.00
Osso Bucco Di Maiale - Braised pork shank with a sweet vinegar pepper demi glace & garlic mashed potato.	\$19.00