

## **ANTIPASTI** **(APPETIZERS)**

### **WEDGE SALAD \$10 HALF \$6**

BACON, TOMATOES, ONIONS, BLUE CHEESE DRESSING

### **CESARE FULL \$9 HALF \$5**

TRADITIONAL CAESAR WITH HOMEMADE CROUTONS AND DRESSING

### **CAPRESE \$9**

TOMATO, FRESH MOZZARELLA, E.V.O.O., FRESH BASIL, BALSAMIC GLAZE

### **INSALATA PARADISO \$10**

MIXED GREENS, BALSAMIC VINAIGRETTE, APPLES, WALNUTS, GOAT CHEESE

### **ARANCINOTTO \$7**

RICE BALL, POMODORO SAUCE, PARMIGIANO REGGIANO

### **COZZE FRADIAVOLO \$12**

MUSSELS, CANNELINI BEANS, SPICY PLUM TOMATO SAUCE, BREAD POINTS

### **MOZZARELLA FRITTA \$8.50**

BREADED, PAN FRIED, TOMATO SAUCE

### **BROCCOLI RAPI \$9 ADD SAUSAGE \$4**

GARLIC, E.V.O.O., CHILI FLAKES

### **MELANZANE RIPIENE \$10**

EGGPLANT STUFFED WITH RICOTTA, SPINACH, PANCETTA OVER PESTO CREAM, FRESH TOMATO SAUCE

### **CALAMARI FRITTI \$12**

LEMON AND CAPER AIOLI DRIZZLE

### **GAMBERI SCAMPI \$12**

SHRIMP, GARLIC, WHITE WINE LEMON SAUCE, BREAD POINTS

### **GAMBERI ALLA GRIGLIA \$14**

GRILLED SHRIMP WRAPPED IN PANCETTA, SERVED OVER MIXED GREENS, DRIZZLED WITH A BALSAMIC DRESSING

## **PASTA**

### **CAVATELLI \$18.50**

SWEET ITALIAN SAUSAGE, BROCCOLI RAPI, GARLIC, E.V.O.O., PECORINO ROMANO

### **TORTELLINI ALLA PANNA \$18.50**

PEAS, ZUCCHINI, YELLOW SQUASH, BEL PAESE CREAM SAUCE

### **GNOCCHI SORRENTINO \$17**

OVEN BAKED, POMODORO SAUCE, FRESH MOZZARELLA, FRESH BASIL

### **RIGATONI BOLOGNESE \$17**

TRADITIONAL MEAT SAUCE

### **RAVIOLI \$15 HALF \$7.50**

TOMATO SAUCE, PARMIGIANO REGGIANO

### **FUSILLI \$19.50**

CHICKEN, SPINACH, MUSHROOMS, ROASTED RED PEPPERS, ARTICHOKE, GARLIC, E.V.O.O.

### **LINGUINI AMALFI FRADIAVOLO \$26**

SHRIMPS, SCALLOPS, MUSSELS, CALAMARI, GARLIC, CHILI FLAKES, FRESH SAN MARZANO SAUCE

## **POLLO E VITELLO**

SERVED WITH PENNE OR SALAD

### **HORMONE FREE CHICKEN**

### **POLLO CARROZZA \$19.50**

EGG BATTERED FRESH MOZZARELLA, LEMON WHITE WINE SAUCE

### **POLLO VALDOSTANA \$20**

SPINACH, PROSCIUTTO, FONTINA CHEESE, MUSHROOMS, WHITE WINE SAUCE

### **POLLO PARADISO \$19.50**

EGG BATTERED, ARTICHOKE, LEMON SAUCE

### **POLLO AFFUMICATO \$23**

TOPPED WITH PROSCIUTTO, EGGPLANT, SMOKED MOZZARELLA, FRESH PLUM TOMATO SAUCE

### **MILK FED VEAL**

### **VITELLO ROMANO \$22.50**

TOPPED WITH PROSCIUTTO, FRESH MOZZARELLA, MUSHROOMS, WHITE WINE SAUCE

### **VITELLO AL TARTUFO \$26**

SHALLOTS, BLACK TRUFFLES, LIGHT CREAM REDUCTION

### **VITELLO BALSAMICO \$22**

MUSHROOMS, BALSAMIC SAUCE, LEMON WEDGE

## **PARMIGIANE**

(ENTREES)

SERVED WITH HOMEMADE FUSILLI OR RIGATONI OR A SALAD

**VEAL PARMIGIANA \$22**

**VEAL AND EGGPLANT \$24**

**EGGPLANT PARMIGIANA \$18.50**

**CHICKEN PARMIGIANA \$19.75**

**CHICKEN AND EGGPLANT \$21.75**

## **CARNE**

(MEAT)

SERVED WITH A SALAD

**AGNELLO SCOTTADITO \$29**

GRILLED AUSTRALIAN LAMB  
CHOPS, ROSEMARY, RED WINE  
REDUCTION, POTATO, AND  
BROCCOLI RAPI

**BISTECCA ALLA GRIGLIA \$28**

14 OZ. BLACK ANGUS RIBEYE,  
POTATO, VEGETABLE OF THE DAY

## **PESCE**

(FISH)

SERVED WITH A SALAD

**SALMONE ALLA GRIGLIA \$22**

GRILLED SALMON , CANNELINI  
BEANS AND SPINACH, DRIZZLED  
WITH BASIL OIL & LEMON

**SALMONE ARROSTITO \$23**

SALMON ON A CEDAR PLANK, OVEN  
ROASTED, LEMON GINGER TERIYAKI  
GLAZE, POTATO, VEGETABLE

**BAKED HADDOCK \$23**

LIGHT SEAFOOD RITZ CRACKER  
STUFFING, BROCCOLI AGLIO E  
OLIO, POTATO

## **PIZZETTE**

12 " PIZZA

**CAPRICCIOSA \$13**

ROASTED EGGPLANT, ARTICHOKE, RED  
PEPPERS PROVOLONE, MOZZARELLA,  
BASIL OIL

**PEPPERONI \$13**

PEPPERONI, TOMATO SAUCE,  
MOZZARELLA

**PARMA COTTA \$14.50**

PROSCIUTTO DI PARMA COTTO,  
MOZZARELLA HOMEMADE RICOTTA,  
BASIL, E.V.O.O.

**MARGHERITA \$11**

FRESH ROMA TOMATOES, FRESH  
BASIL, MOZZARELLA

**SALSICCIA \$12**

SWEET ITALIAN SAUSAGE,  
TOMATO SAUCE, MOZZARELLA

**CIPOLLE E FUNGHI \$12**

CARMELIZED ONIONS, WILD  
MUSHROOMS, TOMATO SAUCE,  
MOZZARELLA

## **CONTORNI**

(SIDES)

**FRESH PASTA \$6 GLUTEN FREE**

**PASTA \$6.50 GNOCCHI \$6**

**WHOLE WHEAT PASTA \$6**

**MEATBALL \$3 EACH**

**GRILLED ITALIAN SAUSAGE \$4**

**GRILLED CHICKEN \$5**

**BROCCOLI \$4**

**VEGETABLE OF THE DAY \$4**

**POTATO OF THE DAY \$3**

**SPINACH \$5**

\*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO PLACING YOUR ORDER.\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. \*\$5 SPLIT ENTRÉE FEE. \*MENU AND PRICES SUBJECT TO CHANGE. \*20% GRATUITY APPLIED TO PARTIES 6 OR MORE.\*NO SUBSTITUTIONS.