

## ZUPPE E INSALATE

- MINISTRONE** FRESH VEGETABLE SOUP **9**
- STRACIATELLA** EGG DROP & SPINACH IN CHICKEN BROTH **9**
- PASTA FAGIOLI** WHITE CANELLINI BEANS, PROSCIUTTO & PASTINA **9**
- ARUGULA** BABY ARUGULA WITH MARINATED CHOPPED TOMATO & FRESH MOZZARELLA **10**
- CEASARE** CLASSIC CEASAR SALAD WITH HOMEMADE CROUTONS **10**
- CAPRESE** FRESH MOZZARELLA , TOMATO & BASIL WITH A BALSAMIC REDUCTION **13**
- AVANTI** BABY GREENS WITH GORGONZOLA, WALNUTS & APPLE IN CHAMPAGNE VINAIGRETTE **10**

## ANTIPASTI CLASICI

- ANTIPASTO RUSTICO** ASSORTED DRY ITALIAN MEATS & IMPORTED CHEESE **16**
- CARPACCIO DI MANZO** SLICED FILET MIGNON TOPPED WITH ARUGULA & PARMESAN **14**
- CALAMARI FRITTI** DEEP FRIED CALAMARI TO CRISPY SERVED WITH MARINARA SAUCE **13**
- VONGOLE OREGANATE** FRESH CLAMS BAKED WITH SEASONED BREAD CRUMBS **12**
- CARCIOFI** WHOLE ARTICHOKE STUFFED WITH SEASONED BREAD CRUMBS **14**
- POLPETTE** HOMEMADE VEAL MEATBALLS **16**

## ANTIPASTI DEL MARE

- TUNA TARTARE** ONIONS, CAPERS, GINGER, LEMON & CILANTRO, WITH GARLIC CROUTONS\* **18**
- MUSSELS MARINARA** MEDITERRANEAN MUSSELS IN A MARINARA SOFRITO **16**
- JUMBO SHRIMP COCKTAIL** 4 TO AN ORDER, WITH COCKTAIL SAUCE **16**

- JUMBO LUMP CRABMEAT COCKTAIL** WITH MUSTARD SAUCE **18**
- OCTOPUS** GRILLED, OVER BABY ARUGULA AND CHICKPEAS **20**

## PASTA CON FRUTTI DI MARE

- RAVIOLI DI ARAGOSTA** LOBSTER RAVIOLI IN PINK SAUCE GARNISHED WITH CAVIAR **25**
- LINGUINE CON VONGOLE** LITTLE NECK CLAMS IN A GARLIC CLAM BROTH **26**
- GAMBERONI FRA DIAVOLO** SPICY GULF SHRIMP OVER LINGUINE **30**
- BUCATINI GAMBERONI** SHRIMP, LEEKS, SUNDRIED TOMATOES **30**

## FRUTTA DI MARE 32

FRESH TAGLIATELLE WITH SHRIMP, CALAMARI, MUSSELS & CLAMS IN A MARINARA SOFRITO

## ARBORIO RISOTTI

- FUNGHI PORCINI & ASPARAGI** **24**
- DI ARAGOSTA (LOBSTER)** **32**

• **PASTA**

**PAPPARDELLE BOLOGNESE** WIDE NOODLES WITH MEAT SAUCE **21**

**RIGATONI CALABRESE** SHIITAKE MUSHROOMS & SAUSAGE **23**

**LINGUINE CARBONARA** PANCETTA BACON & CREAM SAUCE **20**

**RAVIOLI** WITH RICOTTA CHEESE & SPINACH **20**

**SPAGHETTI CON POLPETTE** SPAGETTI WITH VEAL MEATBALLS IN MARINARA **23**

**LASAGNE BOLOGNESE** MEAT SAUCE & RICOTTA CHEESE **22**

**CANNELLONI** ROLLED FRESH CREPE WITH VEAL & SPINACH RICOTTA **24**

**TORTELLINI CAPRICCIO** CREAM, PROSCIUTTO, MUSHROOMS & CHEESE **19**

**ROLLATINI MELANZANE** EGGPLANT BAKED WITH RICOTTA CHEESE & MARINARA **20**

**GNOCCHI AL PESTO** POTATO DUMPLINGS WITH FRESH BASIL SAUCE **19**

**WHOLE WHEAT & GLUTEN FREE PASTA OPTIONS AVAILABLE    ADD \$2**

**POLLO 21**

**PARMIGIANO DI POLLO**

TOPPED WITH MOZZARELLA CHEESE  
& TOMATO SAUCE

**POLLO FIORENTINA**

SAUTEED WITH LEMON & WHITE WINE  
SERVED OVER SPINACH

**POLLO AVANTI**

TOPPED WITH PROSCIUTTO, EGGPLANT &  
MOZZARELLA IN A LIGHT BROWN GRAVY SAUCE

**VITELLO 25**

**LOMBATA DI VITELLO**

VEAL CUTLET MILANESE TOPPED WITH  
CHOPPED FRESH GREEN SALAD

**VITELLO MARSALA**

VEAL SCALOPPINI WITH  
SHIITAKE MUSHROOMS & MARSALA WINE

**VITELLO PICCATA**

VEAL SCALOPPINI WITH A LEMON,  
WHITE WINE & BUTTER SAUCE

**PESCE DEL GIORNO**

**FRESH FISH OF THE DAY, MARKET PRICE**

**DELLA GRIGLIA**

**BISTECCA FIORENTINA 42**

16 OZ. NEW YORK SIRLOIN MARINATED IN OLIVE OIL, ROSEMARY & GARLIC  
SERVED OVER SAUTEED SPINACH & ONIONS

**COSTELETTE DI VITELLO 45**

LIGHTLY MARINATED & GRILLED CENTER CUT, BONE-IN VEAL CHOP

**SALMONE GRIGLIATO 30**

GRILLED CENTER CUT NORWEGIAN SALMON

**POLASTRELLO 28**

WHOLE GRILLED BABY CHICKEN WITH A GARLIC & WHITE WINE SAUCE

**CONTORNI 10**

**SPINACI & FUNGHI** SAUTEED SPINACH & MUSHROOMS

**ASPARAGI AU GRATIN** FRESH ASPARAGUS WITH MELTED REGGIANO CHEESE

**FAGIOLINI** SAUTEED STRING BEANS

**CANNELLINI BEANS** SAUTEED IN WARM OLIVE OIL WITH CHOPPED RED PEPPER & ONION

**Consuming raw or undercooked** meats, poultry, seafood, shellfish or eggs