



## Insalate e Antipasti

|  |       |
|--|-------|
| <b>Zuppa del Giorno</b> - Soup of the day .....  | 6.50  |
| <b>Insalata Tricolore</b> .....  | 6.50  |
| <b>Caprese</b><br>fresh mozzarella cheese, sliced tomato, basil, topped with extra<br>virgin olive oil.....  | 10.50 |
| <b>Insalata di Spinaci con Caprino</b><br>Spinach salad topped with medallions of goat cheese, topped with toasted<br>almonds and, finished with house made orange vinaigrette ..... | 10.50 |
| <b>Lenticchie Di Ventotene con Arugula</b><br>Warm black lentil beans served on a bed of fresh Arugula, topped with<br>Balsamic vinegar.....   | 10.50 |
| <b>Classic Caesar Salad</b><br>Romaine lettuce tossed with parmeggiano reggiano cheese, croutons,<br>and dressing .....  | 8.00  |
| <b>Calamari Fritti</b><br>Lightly floured then deep fried tubes and tentacles, served with fresh<br>marinara sauce .....   | 11.50 |
| <b>Polenta e Shitake</b><br>Sauteed shitake mushrooms served over grilled polenta .....  | 11.50 |
| <b>Antipasto All Italiana</b><br>Combination of meat, cheese, and marinated vegetables, topped with extra<br>virgin olive oil.....   | 11.50 |
| <b>Insalata Putroccola</b><br>Tomato, red onions, green beans, and mozzarella cheese, topped with oil<br>and balsamic vinegar.....   | 11.50 |
| <b>Bresaola</b><br>Cured beef served on a bed of fresh Arugula. Topped with extra virgin<br>olive oil .....  | 12.00 |

## Paste

### **Rigatoni Rosario**

Rigatoni pasta with mortadella, pancetta, and tomato in a light cream sauce ..... 15.00

### **Rigatoni Norma**

Rigatoni pasta with tomato, eggplant, dry Ricotta cheese and fresh basil..... 13.50

### **Gnocchi al Gorgonzola**

Potato dumpling in a creamy gorgonzola cheese sauce..... 15.50

### **Linguini Nere**

Black ink linguini with shrimp and fresh diced tomato..... 18.50

### **Pappardelle alla Trapanese**

Homemade pappardelle with basil pesto, fresh tomato, and green beans..... 15.50

### **Manicotti**

Cheese filled manicotti served in a fresh marinara sauce ..... 13.50

### **Cannelloni**

Tubes of pasta that are meat filled. Topped with a Bolognese  
beschamel sauce..... 13.50

### **Pasticcio di Lasagna**

Layers of egg noodle pasta baked in beef ragu and covered in  
beschamel sauce..... 13.50

### **Ravioli al Pesto**

Riccotta filled ravioli tossed in basil pesto sauce and pine nuts ..... 14.50

### **Melanzane alla Parmiggiana**

Layers of eggplant breaded and panfried. Baked with mozzarella cheese  
and marinara sauce..... 14.50

## Pesce

### **Tilapia Piccata**

Filet of tilapia lightly floured and pan seared, sautéed in a lemon white wine  
sauce with capers ..... 21.00

### **Gamberi Arrabiata**

Shrimp sautéed in a spicy marinara and, served on a bed of couscous ..... 21.00

### **Swordfish alla Palermentana**

Filet of swordfish breaded lightly then grilled..... 24.00

## Carni

### **Saltimbocca alla Romana**

Medallions of veal topped with prosciutto and mozzarella cheese..... 24.00

### **Vitello Scaloppini alla Fiorentina**

Medallions of veal topped with sautéed spinach. Finished with white wine sauce ..... 24.00

### **Pollo alla Cacciatore**

Chunks of chicken breast sautéed with shitake mushrooms, bell peppers, onions, and tomato. Served with Sicilian couscous..... 18.00

### **Pollo alla Cardinale**

Chicken breast topped with roasted bell peppers, prosciutto mozzarella cheese, and cooked in a fresh tomato sauce infused with cream..... 19.00

### **Filetto alla Griglia**

Grilled 9oz. filet mignon center cut ..... 28.00

### **Filetto al Pepe Verde**

Grilled 9oz. filet topped with a cognac cream and green peppercorn sauce..... 30.00

### **Filetto al Barolo**

Grilled 9oz. filet topped with sautéed mushrooms in a Barolo red wine sauce..... 30.00

### **Costata di Maiale Farcita**

Stuffed pork chop with prosciutto and mozzarella cheese, breaded, seared, then sautéed in a white wine and lemon sauce ..... 24.00

### **Lombata alla Griglia**

Grilled ribeye steak..... 24.00

### **Lombata alla Boscaiola**

Grilled ribeye steak topped with a savory mushroom sauce..... 26.00

**Dolci del Giorno** ..... 6.50

**Dessert of the Day**

**\*please ask your server\***

18% gratuity will be added to parties of six or more.