

DINNER MENU

To Begin, Pasta & House Specialties

Two menus to suit your dining experience. Vegetarian dishes marked **V**. Gluten-free pasta available — please note our kitchen is not gluten-free. Sharing charge \$5. 20% gratuity may be added on parties of 6 or more.



Bruschetta **V** **\$12**
Fresh tomatoes, onions, garlic and basil on toasted bread with Parmesan cheese.

Eggplant Rollatino **V** **\$13**
Eggplant rolled & filled with ricotta cheese, spinach, laced with tomato sauce.

Prosciutto, Peppers & Burrata **\$20**
Parma prosciutto, fresh tomato and burrata (creamy fresh mozzarella), roasted peppers, olive oil, fresh basil & garlic.

Burrata Siciliana **\$17**
Roasted peppers, grilled eggplant, tomato and fresh burrata drizzled with olive oil & balsamic vinegar.

Mussels al Salto **\$15**
Mussels on the half shell with garlic, oregano, olive oil — choice of red or white sauce.

Meatballs and Ricotta **\$13.50**
Beef and pork meatballs in tomato sauce, topped with ricotta and Parmesan cheese.

Fried Calamari — Classico **\$16**
Fresh calamari, fried & served with your choice of mild or spicy sauce.

Fried Calamari — Balsamico **\$18**
Fresh calamari, fried, tossed with balsamic vinegar, scallions, walnuts.

Fried Calamari — Bada Bing **\$18**
Fresh calamari, fried, tossed with a spicy creamy sriracha sauce.

Broccoli Rabe and Sausage **\$17**
Italian mild sausage, broccoli rabe and white beans sautéed with garlic and extra-virgin olive oil.

Also to begin: **Truffle Fries** · **Shrimp Scampi** · **Chicken Balsamico** — ask your server for today's preparation.



Pasta Fagioli Soup **Cup \$6 • Bowl \$10**

Traditional white & red bean soup with pasta.

Meat Ravioli Beef Broth **Cup \$6 • Bowl \$10**

Meat ravioli in a beef broth.

Italian Wedding Soup **Cup \$9 • Bowl \$15.50**

Chicken broth with mini meatballs, vegetables and pastina.

Add grilled or blackened: **Chicken \$9 • Shrimp \$12 • Salmon \$15**

House Salad **\$14 • Small \$7**

Romaine lettuce and spring mix with tomatoes, carrots and cucumbers.

Caesar Salad **\$13 • Small \$7**

Romaine lettuce, Parmesan cheese & our own Caesar dressing.

Arugola Tomato **\$14 • Small \$8**

Arugula and tomatoes tossed with lemon garlic olive oil dressing, topped with Parmesan cheese.

Caprese **\$14 • Small \$8**

Fresh tomatoes and mozzarella, sliced & seasoned with fresh basil & olive oil.

Tomato, Onions, Gorgonzola **\$14 · Small \$8**

Tomatoes, red onion, topped with Gorgonzola crumbs with balsamic dressing.

Beets and Gorgonzola **\$16**

Beets, tomatoes, potatoes, red onion, spring mix, walnuts, Gorgonzola crumbs, honey mustard dressing.

Insalata Regale **\$16**

Romaine, spring mix, fresh tomato, mozzarella, artichokes, olives, roasted peppers and broccoli.

Seafood Salad **\$26**

Calamari, mussels, scallops, shrimp poached and served warm with white beans, celery, onions, roasted peppers, olive oil garlic lemon dressing.

Whole wheat penne +\$2.50 · Gluten-free penne +\$3.50 · With risotto add \$2.75 where noted. Customize select pastas: add grilled or blackened chicken \$7 · sausage \$8 · shrimp \$9 · meatless chicken \$5.50

Pappardelle with Salmon & Shrimp **\$26.50**

Fresh pasta, salmon morsels, mushrooms, spinach, creamy Parmesan sauce, topped with shrimp.

Pappardelle Cacciatora **\$25**

Homemade pappardelle, chicken and sausage with onions, peppers, garlic in a white wine tomato sauce.

Penne or Gnocchi Bolognese **\$19.95**

Our homemade meat sauce — ground beef, fresh vegetables, tomato and red wine sauce. Gnocchi add \$2.75.

Linguine Vongole **\$23**

Linguine with garlic, herbs, fresh clams & baby clams in a red or white sauce. Fresh black linguine or risotto add \$2.75.

Linguine or Risotto Frutti di Mare **\$27.50**

Garlic, olive oil, white wine, shrimp, calamari, clams, mussels in a red or white sauce.

Linguine Napoletana **\$16**

Onions, garlic, fresh basil and tomato sauce. w/ meatballs \$21 · w/ sausage \$22 · w/ chicken \$22 · w/ shrimp \$26 · Gnocchi add \$2.75.

Fettuccine Cime di Rapa **\$23**

Garlic, sundried tomatoes, broccoli rabe and olive oil.

Fettuccine Piemontese **\$23.95**

Garlic, mushrooms, onions, bacon, Portobello, Parmesan and Gorgonzola cheese sauce.

Penne Broccolini **\$22**

Penne with fresh broccoli, prosciutto and mushrooms in a lite creamy Parmesan pesto sauce.

Penne Vodka **\$18.95**

Penne with onions and sundried tomatoes in a vodka creamy tomato sauce.

Fettuccine Alfredo **\$19.95**

Homemade fresh fettuccine in a creamy Parmesan cheese sauce.

Rollata **\$22**

Baked pasta filled with sausage, beef and veal, mozzarella, in a creamy mushroom tomato sauce.

Lobster Ravioli **\$26.50**

Lobster-filled ravioli with shrimp, spinach and fresh tomatoes in a creamy lobster pink sauce.

Wild Mushrooms Ravioli **\$22**

Mushroom ravioli, Portobello mushrooms, onions, creamy cheese truffle sauce.

Cheese or Meat Ravioli **\$18**

Served in creamy Alfredo or Vodka sauce.

Lasagna Emiliana **\$18.50**

Lasagna with béchamel, meat sauce, ricotta and mozzarella.

Lasagna Vegetariana **\$18.50**

Carrots, peas, mushrooms, spinach, artichokes, broccoli, baked with ricotta and mozzarella.

Entrées served with pasta, or broccoli and potatoes. Spinach +\$4.50 · Risotto +\$6.50. Additional \$6.50 for pasta with Alfredo, meat sauce or vodka sauce · Garlic olive oil \$3.

Parmigiana

Breaded, topped with marinara and mozzarella, served over pasta.

Chicken Parmigiana **\$24**

Veal Parmigiana **\$30**

Pork Parmigiana **\$26**

Shrimp Parmigiana **\$26**

Eggplant Parmigiana **\$21**

Portobello Fiorentina

Portobello mushrooms, breaded, layered with ricotta, spinach, creamy garlic sauce over pasta.

Portobello Fiorentina **\$22** **With Veal** **\$31**

With Chicken **\$27** **With Pork** **\$28**

Chicken or Pork Gorgonzola **\$28**

Chicken breast or pork chop (breaded), sautéed with Italian sausages, garlic, mushrooms and sundried tomatoes in a Gorgonzola creamy white wine sauce.

Specialty — Veneziano · Tartufato · Romano

Choice of: **Chicken \$28 · Veal \$33 · Pork Loin (breaded) \$28 · Meatless Chicken (plant base) \$27**

Veneziano

Sautéed with mushrooms, onions and roasted peppers in a creamy Marsala wine sauce, served over pasta.

Romano

Topped with spinach, sun-dried tomatoes, mozzarella and garlic in a white wine sauce, served over pasta.

Zuppa di Pesce Posillipo **\$33**

Snapper simmered with clams, mussels, calamari and shrimp with garlic and fresh herbs, white wine tomato sauce, served over linguine.

Tartufato

Sautéed garlic, Portobello mushrooms, onions, Fontina cheese, creamy white truffle sauce, served over pasta.

Salmon Livornese **\$27**

Sautéed with garlic, fresh basil, onions, olives and capers in a white wine tomato sauce over pasta. Mild flavor, medium-firm texture, large-flaked fish.

Snapper Piccata

\$29

Sautéed with capers, white wine lemon butter sauce, with pasta. Delicate, sweet flavor, large moist flaked fish.

Catania

Salmon \$27 · Snapper \$29 · Shrimp \$26 — ask your server for tonight's Catania preparation.

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of foodborne illness — especially if you have certain medical conditions.