



Dinner Menu

ANTIPASTI & SIDE DISHES

Calamari Fritti -----12
Fried Calamari with 2 sauces

Carpaccio-----12
Thinly sliced Fillet Mignon, arugula, capers
and shaved parmigiano

Antipasto Misto-----18
an assortment of appetizers of cured meats, cheeses,
marinated vegetables, olives and more. Serves 2 to 4

Calamari Steak-----9
char-grilled, Olive oil, meyer lemon, sea salt, parsley

Spinaci -----6
organic baby spinach sauteed in garlic & lemon, olive oil

Polpo-----12
grilled, marinated octopus, potatoes, olive oil

Cozze Marinara -----12
Mussels in white wine, garlic, tomato, parsley

Polpette -----two for 7.5
two housemade meatballs in tomato sauce

Salciccia -----6
house made spicy sausage link, in tomato sauce

Broccoli Rabe-----7
garlic, extra virgin Olive oil, chili flakes

Bruschetta Trio – choose any 3 for 9

the classic – pesto, mozzarella fresca and diced tomatoes with garlic, basil, e.v. olive oil
proscitto, quince and mascarpone cheese
gorgonzola cheese, honey, walnuts
mascarpone cheese, house cured salmon, red onion, capers
(caponata) eggplant, peppers, tomato, olives and capers

INSALATE E ZUPPE

Minestrone -----6
Fresh vegetable and bean soup

Insalata Mista-----7
mixed baby lettuce (add warm goat cheese patty 2.5

Spinaci -----9
organic baby spinach, roasted beets, toasted candied walnuts,
goat cheese and citrus vinaigrette

Caprese -----9
heirloom tomatoes, house made mozzarella, basil

Soup of the day -----A.Q.

Cesarina -----8
Classic caesar salad

Romana-----9
hearts of romaine, Maytag blue cheese, toasted
pine nuts, dried tomatoes, house vinaigrette

Frutti di Mare Salad-----18
Marinated prawns, scallops, conch, calamari &
octopus, e.v.olive oil, garlic, lemon, parsley

PASTA

Capellini Pomodoro-----12
fresh tomato, garlic, basil

Orecchietti con Salciccia-----15
spicy sausage, broccoli rabe, fresh tomato

Rigatoni and Eggplant Parmigiana-----16
eggplant parmigiana with side of rigatoni

Spaghetti alla Puttanesca-----14
fresh tomato, garlic, basil, anchovies, olives

Lasagna Bolognese -----16
house made specialty of chianti

Penne Alla'Amatriciana -----15
pancetta, onions, san marzano tomatoes, pecorino cheese

Rigatoni with Meatballs-----15
meat sauce and two meatballs

Pappardelle Carbonara-----15
pancetta, egg yolk, cream, parmigian cheese

Fettuccine al Pesto-----15
pesto sauce and fresh vegetables

Tortellini alla Romana-----15
cream, prosciutto, peas

Gnocchi a Piacere-----16
choice of meat or marinara sauce

Ravioli del giorno-----A.Q.
house made ravioli of the day



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PESCE (Seafood)

Gamberi Aglio e Limone-----22	Cape Sante al Tartufo con Risotto-----22
prawns sauteed with garlic, lemon and white wine	pan seared sea scallop, risotto, truffle sauce
Fettuccine Gamberi al Limone-----19	Gamberi Diavola -----22
prawns, lemon, garlic, cream	prawns with a spicy garlic-tomato sauce
Spaghetti alla Pescatore -----24	Spaghetti con Vongole-----18
prawns, scallops, calamari, clams, mussels & fresh fish	Fresh clams and chopped clams, red or white sauce
Calamari Steak Dore' -----18	Pesce Fresco del Giorno -----A.Q.
pan fried abalone style, lemon, butter, white wine sauce	fresh fish of the day

EVERY FRIDAY NIGHT SPECIAL -Maine Lobster Diavola – Whole Maine Lobster, split & cracked, pan seared then de-glazed with marsala wine, finished off with chili peppers and marinara sauce, served over housemade fettuccine 35

CARNE (Meat)

Vitello (veal)-----your choice 22	Roated Rack of Lamb-----32
marsala, piccata, saltimbocca or milanese	Dijon-Pistachio-herb crust, reduction sauce
Veal Pamigiana -----22	Pollo Piccata -----19
served with rigatoni marinara	chicken breast with lemon-caper sauce
Galletto al Mattone ----- 20	Pollo Valdostano -----19
cornish game hen, marinated & broiled under a brick	chicken breast, prosciutto, fontina cheese &spinach
Pork Chop Milanese-----20	Pollo Parmigiana -----19
chop from rack pan fried, lemon-herb sauce	chicken breast,cheeses, marinara, served w/rigatoni
Calf's Liver -----18	
sauteed with pancetta and onions, reduction sauce	

NOTE : Please be considerate before asking for menu changes. They not only slow kitchen production considerably, but also change the characteristic design of the dishes. Changes for health purposes will be considered.

\$15 Corkage for each 750 ml bottle of wine will be waived if you purchase a bottle here

18% Gratuity may be added to parties of six or more

For parties of 8 or more we cannot split checks for each individual (maximun number of checks for any size party will be limited to 4 guest checks, Thank You !

CONSUMER ADVISORY: Consuming raw or under cooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness.