

COLD APPETIZERS

- Insalata di Broccoli Broccoli florets, grape tomatoes, garlic, onions, extra virgin olive oil, lemon 12.
- Mozzarella Caprese Fresh mozzarella, roasted peppers, sliced tomatoes, extra virgin olive oil, fresh basil 13.
- Insalata di Polipo Octopus, potatoes, Sicilian olives and purple onions, arugula, lemon vinaigrette dressing 14.
- Marinata di Acciughe Marinated fresh white anchovies, over fennel and olives 12.
- Caesar Traditional Caesar salad 9.
- Endivia Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon 9.
- Italiana Salad Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano 9.
- Stagione Romaine, frisee, and radicchio lettuce, pears, goat cheese, toasted almonds, white balsamic vinaigrette 9.

HOT APPETIZERS

- Hotsy Totsy Shrimp sautéed in our special spicy marinara 15.
- Fried Calamari Served with house marinara 15.
- Pepi Buttafuoco Fried long hot peppers with shaved Parmigiano Reggiano 13.
- Trippa Calf's tripe, slow cooked with onions, carrots, celery, fresh tomato and chopped sausages 12.
- Polpette Beef and pork meatballs in ragu sauce with fresh ricotta cheese 14.
- Spiedini Fried brochette of bread, mozzarella cheese, lemon caper sauce 13.

PASTA

- Schiaffettoni Fresh short rigatoni, ground sausage, mozzarella cheese, vodka sauce 21.
- Gnocchi Homemade potato dumplings, garlic, olive oil, fresh tomato, basil, melted mozzarella 22.
- Penne Norma Penne tossed with eggplant, tomatoes, basil, shaved aged ricotta 21.
- Cavatelli and Broccoli Handmade ricotta cavatelli with broccoli, garlic, extra virgin olive oil 21.
- Paccheri Bolognese Large rigatoni with traditional meat sauce 22.
- Linguine Vongole Thin linguine, garlic, Manila clams, extra virgin olive oil 21.
- Capellini Sinatra Angel hair, shrimp, scallops, garlic, capers, Gaeta olives, fresh tomatoes 23. (*linguini will be substituted for to go orders*)
- Linguini Hotsy Totsy Shrimp in a spicy marinara sauce over linguini 22.

ENTRÉE

- Veal Milanese or Parmigiana Veal pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese, or Parmigiana style with penne pasta (enough for two) 55.
- Vitello Saltimbocca Milk-fed veal, in white wine sauce, topped with sage, imported prosciutto and melted mozzarella cheese over spinach 27.
- Petto di Pollo Martini Pan seared Parmigiano-crust chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts 23.
- Chicken Milanese or Parmigiana Chicken breast pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese, (or Parmigiana style with penne pasta) 24.
- Chicken Scarpariello Boneless Chicken and sliced sausages sautéed in a balsamic sauce w/ garlic, served with roasted potatoes 23.
- Braciola Beef cutlet stuffed with seasoned breadcrumbs, Parmigiano cheese, pine nuts, prosciutto, ragu sauce with cavatelli pasta 27.
- Costata di Maiale Pork chop, garlic breadcrumb crust, hot cherry peppers and vinegar 28.
- Salmone Filet of salmon, grilled and set over arugula, fennel and fresh oranges, drizzled w/balsamic glaze 28.
- Gamberoni Oreganata Jumbo Shrimp baked with thick breadcrumbs in white wine and lemon, served with roasted potatoes 28.