

COLD APPETIZERS

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.