

## ***ANTIPASTI***

### **ARANCINE SICILIANE**

Saffron rice balls, filled with Bolognese and peas 11.

### **GAMBERETTI**

Shrimp in our famous hotsy tots sauce (spicy marinara) 12.

### **CALAMARI**

Crispy fried Calamari served with house tomato sauce 12.

### **VONGOLE PANE AGLIATO**

Little neck Clams baked with a garlic and herb breadcrumb crust 10.

### **POLPETTE**

Beef meatballs, tomato sauce, basil, fresh ricotta cheese 9.

### **PEPI BUTTAFUOCO**

Fried long Hot Peppers, topped with shaved Parmigiano Reggiano 11.

### **SPIEDINI ROMANA**

Fried brochette with mozzarella cheese in a lemony caper sauce 9.

### **MOZZARELLA CAPRESE**

Fresh milk Mozzarella, served with vine ripened tomatoes 9.

### **ANTIPASTO FREDDO**

Parma prosciutto, mortadella, salami, mozzarella, roasted peppers, marinated artichoke hearts and olives 14.

## ***INSALATA***

### **PERE DI BOSCO**

Mixed baby greens, caramelized pears, fried goat cheese, black currant vinaigrette 8.

### **FARRO**

Whole-grain wheat Farro tossed with arugula, cherry tomatoes, roasted peppers, grated cheese 8.

### **ITALIANA**

Romaine lettuce, tomatoes, and purple onions, white Balsamic vinaigrette, shaved parmigiano cheese 7.

### **VENTAGLIO DI STAGIONE**

Romaine tossed with frisée, radicchio, pears, and toasted almonds, topped with crumbled goat cheese in a white wine vinaigrette 7.

### **ENDIVIA BELGA**

Belgium endive, apples, crumbled Gorgonzola, olive oil & lemon dressing 7.

## ***PASTA***

### **SPAGHETTI POMODORO E BASILICO**

Napoli imported Gragnano pasta, garlic, cherry tomatoes, Parmigiano Padano, basil *18.*

### **SCHIAFFETTONI**

Fresh Rigatoni, ground sausage, and mozzarella cheese in pink vodka sauce *16.*

### **CHITARRA TAORMINA**

Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, shaved pecorino *17.*

### **GNOCCHI AMALFITANA**

Homemade potato dumpling, garlic, olive oil, fresh tomato, basil, melted mozzarella *16.*

### **FUSILLI**

Cork screw shaped pasta, leeks, crispy pancetta, escarole, peas, cream and Pecorino Romano *16.*

### **PACCHERI BOLOGNESE**

Large rigatoni pasta with traditional meat sauce *16.*

### **CAPELLINI SINATRA**

Angel hair pasta, tossed with shrimp, scallops, garlic, capers, Gaeta olives and cherry tomatoes *19.*

## ***SECONDI***

### **VITELLO MILANESE O PARMIGIANA**

Veal, pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese, (or Parmigiana style with penne pasta) *22.*

### **POLLO MARTINI**

Pan seared Parmigiano-crust chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts *17.*

### **SCARPARELLO**

Boneless chicken, garlic, sausages, lemon, and balsamic demiglaze *17.*

### **SCALOPPINA FUNGHI DI BOSCO**

Veal scaloppini, sautéed with mixed mushrooms, in a Marsala wine sauce *20.*

### **VITELLO SORRENTINA**

Milk-fed veal, in white wine sauce, topped with Parma prosciutto, eggplant and melted mozzarella cheese *20.*

### **GAMBERONI ARRACANATI**

Jumbo shrimp, oreganata style, served with sautéed escarole *21.*

### **ZUPPA DI PESCE**

Jumbo shrimp, sea scallops, calamari, clams, mussels, and catch of the day, in a mild spicy marinara sauce, served over linguini *25.*

### **SALMONE RUGHETTA E ARANCE**

Grilled Salmon filet set over arugula, fennel and oranges drizzled w/ balsamic glaze *22.*