

ANTIPASTI

Polpette

Beef meatballs, tomato sauce, basil, fresh ricotta cheese 11.

Arancine

Saffron rice balls, filled with Bolognese and peas 10.

Gamberetti

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

Fritto Misto

Fried calamari, shrimp, artichoke hearts and hot cherry peppers 13.

Vongole Arracanate

Baked Little Neck clams, garlic, breadcrumbs, wine and lemon 11.

Zuppa di Cozze

PEI mussels in a spicy tomato sauce 10.

Pepi Buttafuoco

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

Spiedini Romana

Fried brochette with mozzarella cheese in a lemony caper sauce 10.

Bocconcini

Oven baked fresh mozzarella wrapped with Parma prosciutto topped with breadcrumbs and splash of tomato 11.

Antipasto Freddo

Prosciutto, mortadella, soppressata, mozzarella, parmigiano, olives, marinated artichoke hearts and roasted peppers 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 8.

Ventaglio di Stagione

Romaine tossed with frisée, radicchio, pears, and toasted almonds, topped with crumbled goat cheese in a white wine vinaigrette 8.

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 18.

Paccheri Bolognese

Large rigatoni pasta with traditional meat sauce 17.

Gnocchi Amalfitana

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

Fusilli Carbonara

Cork screw shape pasta, pancetta, egg yolk, Parmigiano Reggiano 18.

Linguini Vongole

Thin linguini, garlic, extra virgin olive oil and baby clams 18.

Capellini Sinatra

Angel hair pasta tossed w/shrimp, scallops, garlic, capers, Gaeta olives, cherry tomatoes 19.

SECONDI

Vitello Milanese or Parmigiana

Veal, pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese, (or Parmigiana style with penne pasta) 23.

Saltimbocca alla Romana

Milk-fed veal, in white wine sauce, topped with sage, imported prosciutto, boiled egg and melted mozzarella cheese 21

Scaloppina Pizzicone

Veal scaloppini, sautéed with shaved garlic, fresh tomato, basil and melted sharp provolone cheese 20.

Pollo Martini

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

Scarpariello

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

Gamberoni Arracanati

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

Salmone Rughetta e Arance

Grilled Salmon filet set over arugula, fennel and oranges drizzled w/ balsamic glaze 23.

Cacciucco Livornese

Jumbo shrimp, sea scallops, calamari, clams, mussels, in a mild spicy marinara sauce with capers and Gaeta olives, served angel hair pasta 28.