

## ~ **ANTIPASTI** ~

### **Gamberetti**

Shrimp sautéed in our special “Hotsy Totsy” sauce (spicy marinara) *14.*

### **Cozze Marinara**

P.E.I mussels, in a mildly spicy marinara sauce *12.*

### **Polpette**

Beef Meatballs (2) in ragu sauce with fresh ricotta cheese *12*

### **Vongole Arraccanate**

Baked Little Neck clams, garlic, breadcrumbs, wine and lemon *13.*

### **Calamari Fritti**

Crispy fried calamari served with house tomato sauce *14.*

### **Pepi Buttafuoco**

Fried Long Hot Peppers with shaved Parmigiano Reggiano *12.*

### **Burrata**

Creamy centered Mozzarella, served with sliced vine ripened tomatoes and balsamic glaze *13.*

### **Spiedini Romana**

Fried brochette of bread and mozzarella cheese, lemon caper sauce *13.*

### **Carpaccio di Bue**

Filet Mignon carpaccio, arugula, cherry tomatoes, garnished with pistachio nuts, shaved Parmigiano cheese and truffle oil *13.*

## ~ INSALATA ~

**Pere di Bosco** - Mixed baby greens, caramelized pears, fried goat cheese, black currant vinaigrette *9*.

**Endivia Belga** - Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon dressing *8*.

**Farro** - Whole-grain wheat farro tossed with arugula, cherry tomatoes, roasted peppers and shaved Parmigiano cheese *9*.

**Stagione** - Romaine, frisee, radicchio, pears, goat cheese, toasted almonds, white wine vinaigrette *8*.

**Italiana** - Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano *9*.

## ~ PASTA ~

### **Chitarra Taormina**

Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, shaved pecorino *21*.

### **Fusilli Carbonara**

Cork screw pasta, onions, pancetta, Parmigiano Reggiano, and egg yolks *19*.

### **Schiaffettoni**

Fresh short rigatoni, ground sausage, and mozzarella cheese in a pink vodka sauce *19*.

### **Gnocchi Amalfitana**

Homemade potato dumplings, garlic, olive oil, fresh tomato, basil, melted mozzarella *20*.

### **Paccheri Bolognese**

Large rigatoni pasta with traditional meat sauce *20*.

### **Capellini Sinatra**

Angel hair pasta tossed with shrimp, scallops, garlic, capers, Gaeta olives, and cherry tomatoes *22*.

### **Linguine Vongole**

Manila clams, garlic, extra virgin olive oil and parsley (white or red sauce) *21*.

## ~ SECONDI ~

### **Milanese o Parmigiana**

Veal chop pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese ~ or Parmigiana with penne (enough for 2) 54.

### **Scaloppina di Vitello Tre Funghi**

Tender milk-fed veal sautéed with mixed mushrooms, in a Marsala wine sauce 24.

### **Vitello Sorrentina**

Tender milk-fed veal with prosciutto, eggplant and mozzarella cheese, white wine and touch of fresh tomato 24.

### **Pollo Martini**

Pan seared Parmigiano-crusting Chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts 20.

### **Scarpariello**

Boneless chicken, garlic, sausages, lemon, and balsamic demi glaze 21.

### **Costata di Maiale**

Pork chop, garlic breadcrumb crust, hot cherry peppers and vinegar Served with roasted potatoes 28.

### **Braciola Napoletana**

Beef cutlet stuffed and rolled with seasoned breadcrumbs, Parmigiano cheese, pine nuts and prosciutto in a ragu' sauce with cavatelli 28.

### **Salmone Rughetta e Arance**

Filet of salmon, grilled and set over arugula, fennel and fresh oranges, drizzled with balsamic glaze 28.

### **Gamberoni**

Jumbo shrimp, oreganata style, served with potatoes and vegetable of the day 26.

*Dishes are cooked fresh at the moment; your patience is appreciated. Special orders, **when available**, require extra time to prepare and will be subject to an additional charge.*

*Chef/Owner, Salvatore Taormina*