

DINNER MENU

ANTIPASTI

Hotsy Totsy Shrimp sautéed in our special spicy marinara 15.

Frittura di Calamari Fried Calamari served with house marinara 16.

Vongole Arraccanate Baked Little Neck clams, garlic, breadcrumbs, white wine, and lemon 13.

Trippa Toscana Calf's tripe, slow cooked with onions, carrots, celery, fresh tomato and chopped sausages 14.

Bufala Mozzarella Imported Bufala mozzarella, cherry tomatoes, scallions, extra virgin olive oil, fresh basil 14.

Polpette al Sugo Beef and veal meatballs, tomato sauce, fresh ricotta cheese 10.

Pepi Buttafuoco Fried long hot peppers with shaved Parmigiano Reggiano 13.

Spiedini Romana Fried brochette of bread, mozzarella cheese, lemon caper sauce 13.

Bocconcini Oven baked fresh mozzarella wrapped with Parma prosciutto topped with breadcrumbs, splash of tomato 13.

Parma Prosciutto e Reggiano Parmigiano Imported Parma prosciutto, served with with chunks aged Parmigiano Reggiano cheese 18.

SALAD

Pere di Bosco

Mixed baby greens, caramelized pears, fried goat cheese, black currant vinaigrette 11.

Italiana

Romaine lettuce, tomatoes, and purple onions, white Balsamic dressing, shaved Parmigiana cheese 9.

Stagione

Romaine, frisee, radicchio with pears, goat cheese, toasted almonds, white wine vinaigrette 9.

Endivia Belga

Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon 9.

PASTA

Chitarra Taormina Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, grated pecorino cheese 22.

Schiaffettoni Fresh short rigatoni, ground sausage, mozzarella cheese, vodka sauce 21.

Gnocchi fatti in Casa Homemade potato dumplings, garlic, olive oil, fresh tomato, basil, melted mozzarella 21.

Spaghetti Cacio e Pepe Spaghetti, Parmigiano cheese sauce and black pepper (traditional from Roma) 23.

Paccheri Bolognese Large rigatoni with traditional meat sauce 21.

Pappardelle Montanara Artisanal pappardelle from Gragnano Napoli, Filet Mignon tips, prosciutto, mushrooms, basil, tomato sauce 22.

Capellini Sinatra Angel hair pasta tossed with shrimp, scallops, garlic, capers, Gaeta olives, cherry tomatoes 23.

Linguine Vongole e Rapine De Cecco thin linguini, tossed with garlic, broccoli rabe and clams, extra virgin olive oil 22.

SECONDI

Milanese or Parmigiana

Veal chop pounded with seasoned breadcrumbs, topped with tricolor salad, shaved Parmigiano cheese (or Parmigiana style with penne pasta) *serves 2* 55.

Vitello Saltimbocca Romana Milk-fed veal, in white wine sauce, topped with sage, imported prosciutto and melted mozzarella cheese, with roasted red potatoes 27.

Scaloppina Funghi di Bosco Milk-fed Veal scaloppini, mixed mushrooms, Marsala wine sauce 27.

Petto di Pollo Martini

Pan seared Parmigiano-cruste chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts 23.

Scarpariello Boneless chicken and sliced sausage sautéed in a balsamic sauce with garlic with roasted potatoes 23.

Braciola Napoletana

Beef cutlet stuffed with seasoned breadcrumbs, Parmigiano cheese, pine nuts, prosciutto, ragu sauce with cavatelli pasta 27.

Costata di Maiale Ciliegini Piccanti

Pork chop, garlic breadcrumb crust, hot cherry peppers and vinegar, roasted potatoes 29.

Salmone Rughetta e Arance

Filet of salmon grilled and set over arugula, fennel and fresh oranges, drizzled w/balsamic glaze 29.

Caciucco Livornese

Jumbo shrimp, clams, mussels, dry sea scallops and calamari, in a light tomato broth with capers, olives and parsley, over angel hair pasta 33.

Gamberoni Oreganata

Jumbo Shrimp baked, with thick breadcrumbs in white wine and lemon, served with roasted potatoes 28.

For gluten-free pasta there is an additional charge of \$4