

ANTIPASTI - APPETIZERS

CARCIOFI ALLA ROMANA steamed whole artichoke served in a white wine lemon sauce with fresh herbs	10.95
MOZZARELLA POMODORO BASILICO fresh mozzarella with tomato, basil and olive oil	9.95
MOZZARELLA E ZUCCHINE FRITTE mozzarella and zucchini fried and served on a bed of Pomodoro sauce	10.95
POLENTA E FUNGHI cornmeal with sautéed wild mushrooms	9.95
VONGOLE POSILLIPO little neck clams simmered in wine, parsley, garlic, olive oil and a squeeze of tomato	10.95
ANTIPASTI ASSORTITI CALDI E FREDDI assorted hot and cold appetizers	12.95
BRUSCHETTA toasted peasant bread rubbed with garlic and topped with fresh tomato, basil and olive oil	8.95
VONGOLE OREGANATA baked calms oreganata	9.95
CALAMARI FRITTI fried calamari	10.95
COZZE AL POMODORO E PREZZEMOLO mussels in a parsley, garlic and white wine tomato broth	12.95

LE ZUPPE - SOUP

ZUPPA DEL GIORNO soup of the day	7.00
PAPPA AL POMODORO tomato and herb soup served in a scooped out loaf of bread	8.50

INSALATE - SALADS

INSALATA DELLA CASA house salad served with balsamic vinaigrette	for one 7.95 / for two 10.95
INSALATA TRICOLORE radicchio, arugula and endive in a balsamic vinaigrette with shaved parmesan . . . add 2.00	for one 9.95 / for two 12.95
INSALATA DI CESARE Caesar salad	for one 8.95 / for two 11.95
INSALATA DI CRISTOFORO baby greens with goat cheese, avocado and walnuts in a raspberry vinaigrette	for one 10.95 / for two 13.95

LE PASTE - FRESH PASTA

FETTUCCHINE POMODORO E BASILICO fettuccine with tomato and fresh basil	16.95
TORTELLONI PANNA E PISELLI tri-color cheese tortelloni in a light cream sauce with prosciutto and peas	19.95
CAPELLINI POMOROSSO angel hair pasta with broccoli rabe and shrimp sautéed with garlic and tomato	21.95
GNOCCHI AL POLLO gnocchi with chicken, zucchini, cherry tomatoes, asparagus and arugula in a garlic light tomato sauce	21.95
PAPPARDELLE AL CROSTACEO pappardelle with lobster, shrimp, spinach and shitake mushrooms in a garlic light tomato sauce	25.95
MAFALDINA AL SUGO DI CARNE wide fettucine with tomato and meat sauce	19.95
RIGATONI ALLA RICOTTA fresh rigatoni in a tomato sauce with prosciutto, onions and ricotta cheese	19.95
RAVIOLI ALLA ARAGOSTA ravioli stuffed with lobster meat in a light cream pimento sauce	23.95
FUSILLI LUNGHI ARRABBIATA fusilli shape pasta with calamari, broccoli and mushrooms in a spicy red sauce with a touch of cream	21.95
LINGUINE NATURALI whole wheat linguine with jumbo shrimp and seasonal vegetables served in garlic truffle sauce with fresh tomatoes	25.95

CONTORNI

SPINACI 6.95

ESCAROLA 7.95

BROCCOLI RABE 8.95

4.00 sharing charge on all pastas and main courses.

PASTA DI GRANO DURO - DRY PASTA

SPAGHETTI PUTTANESCA thin spaghetti with olives, capers, onions and anchovies in a tomato sauce	18.95
PENNE ALLA GRAPPA penne with peas, prosciutto and grappa in a light pink sauce	18.95
GEMELLI AL GIARDINO pasta twists with sundried tomatoes, broccoli and portobello mushrooms in a parmesan garlic sauce with a touch of tomato	19.95
LINGUINE FRUTTI DI MARE linguine with mussels, clams, shrimp, scallops and calamari in a light tomato sauce	24.95
PENNE CON SALCICCIA quill shape pasta with Italian sausage, portobello mushrooms and tomato sauce	19.95
FUSILLI AL FILETTO DI BUE spiral pasta with strips of filet mignon, wild mushrooms, squash and shaved parmesan in a light garlic sauce	22.95
FARFALLE CON SALMONE bow tie pasta with fresh diced salmon and seasonal vegetables in a spicy garlic sauce with a touch of tomato	23.95
LINGUINE ALLE VONGOLE linguine sautéed with baby New Zealand cockles in a garlic, olive oil white wine broth	24.95

IL PESCE - FISH

ZUPPA DI PESCE fisherman stew: fish, shrimp, clams, mussels and calamari in a light tomato broth	25.95
RISOTTO PESCATORE risotto rice with seafood in a tomato-saffron sauce	25.95
SOGLIOLA ALLE NOCI filet of sole sautéed with cashews and parsley in a white wine sauce	25.95
SALMONE AI CAPPERI salmon topped with capers, radish and celery in a citrus sauce with a touch of dijon	24.95
GAMBERONI AL VINO BIANCO shrimp with white wine, parsley and garlic sauce served over risotto	25.95
GAMBERONI ALLA COSTA jumbo shrimp and diver scallops served over linguine primavera in a sherry lemon sauce	26.95

I POLLO - POULTRY

POLLO RUGANTINO chicken breast topped with goat cheese, sautéed with sundried tomatoes, portobello mushrooms and served in a sherry wine sauce	22.95
PETTO DI POLLO ALLA PARMIGIANA chicken breast topped with mozzarella cheese and tomato sauce served with spaghetti	21.95
POLLO CONTADINA sautéed light and dark chicken pieces with sausage, potato and sweet cherry peppers in a wine sauce	22.95
PETTO DI POLLO AI FUNGHI SELVAGGI chicken breast with wild mushrooms in a marsala sauce	22.95

LE CARNI - MEATS

PICCATINA DI VITELLO sautéed veal in a white wine lemon sauce	26.95
VITELLO RICCO veal sautéed with artichokes, sundried tomatoes and mushrooms in a marsala wine sauce	26.95
SCALLOPINE IMPANATE filet mignon scallopine lightly dusted with seasoned bread crumbs and topped with gorgonzola cheese and shitake mushrooms in a light sherry cream sauce	26.95
BISTECCA ALLA FIORENTINA 18 oz grilled T-bone steak, flavored with olive oil	28.95
VITELLO AL VINSANTO veal scallopine sautéed with wild mushrooms, pignoli nuts in a flavored aged golden wine	26.95
VITELLO ALLA SALTINBOCCA veal scallopine topped prosciutto and fresh mozzarella served on a bed of spinach in a sherry wine sauce	26.95
COSTOLETTA DI VITELLO veal chop grilled and topped with porcini mushrooms in a madeira wine sauce	36.95
VITELLO ALLA MILANESE veal scallopine breaded and topped with tri color salad and fresh diced mozzarella	25.95