

## ANTIPASTI - APPETIZERS

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| CARCIOFI ALLA ROMANA steamed whole artichoke served in a white wine lemon sauce with fresh herbs                          | 11 |
| MOZZARELLA POMODORO BASILICO fresh mozzarella with tomato, basil and olive oil<br>with Prosciutto di Parma . . . add 4.00 | 10 |
| MOZZARELLA E ZUCCHINE FRITTE mozzarella and zucchini fried and served on a bed of<br>Pomodoro sauce                       | 11 |
| POLENTA E FUNGHI cornmeal with sautéed wild mushrooms   | 10 |
| VONGOLE POSILLIPO little neck clams simmered in wine, parsley, garlic, olive oil and a squeeze of tomato                  | 12 |
| ANTIPASTI ASSORTITI CALDI E FREDDI assorted hot and cold appetizers   | 14 |
| BRUSCHETTA toasted peasant bread rubbed with garlic and topped with fresh tomato, basil and olive oil                     | 9  |
| VONGOLE OREGANATA baked clams oreganata   | 10 |
| CALAMARI FRITTI fried calamari  | 11 |
| COZZE AL POMODORO E PREZZEMOLO mussels in a parsley, garlic and white wine tomato broth                                   | 13 |

## LE ZUPPE - SOUP

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| ZUPPA DEL GIORNO soup of the day   | 7   |
| PAPPA AL POMODORO tomato and herb soup served in a scooped out loaf of bread | 8.5 |

## INSALATE - SALADS

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| INSALATA DELLA CASA house salad served with balsamic vinaigrette  | for one 8 / for two 11  |
| INSALATA TRICOLORE radicchio, arugula and endive in a balsamic vinaigrette<br>with shaved parmesan . . . add 2.00 | for one 10 / for two 13 |
| INSALATA DI CESARE Caesar salad   | for one 9 / for two 12  |
| INSALATA DI CRISTOFORO baby greens with goat cheese, avocado and<br>walnuts in a raspberry vinaigrette            | for one 11 / for two 14 |

## LE PASTE - FRESH PASTA

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| FETTUCCHINE POMODORO E BASILICO fettuccine with tomato and fresh basil   | 18 |
| TORTELLONI PANNA E PISELLI tri-color cheese tortelloni in a light cream sauce with prosciutto and peas                                 | 20 |
| CAPELLINI POMOROSSO angel hair pasta with broccoli rabe and shrimp sautéed with garlic and tomato                                      | 22 |
| GNOCCHI AL POLLO gnocchi with chicken, zucchini, cherry tomatoes, asparagus and arugula in a<br>garlic light tomato sauce              | 22 |
| PAPPARDELLE AL CROSTACEO pappardelle with lobster, shrimp, spinach and shitake mushrooms<br>in a garlic light tomato sauce             | 26 |
| MAFALDINA AL SUGO DI CARNE wide fettucine with tomato and meat sauce   | 20 |
| RIGATONI ALLA RICOTTA fresh rigatoni in a tomato sauce with prosciutto, onions and ricotta cheese                                      | 20 |
| RAVIOLI ALLA ARAGOSTA ravioli stuffed with lobster meat in a light cream sauce   | 25 |
| FUSILLI LUNGHI ARRABBIATA fusilli shape pasta with calamari, broccoli and mushrooms in a spicy<br>red sauce with a touch of cream      | 22 |
| LINGUINE NATURALI whole wheat linguine with jumbo shrimp and seasonal vegetables served in<br>garlic truffle sauce with fresh tomatoes | 26 |

## CONTORNI

SPINACI 7

ESCAROLA 8

BROCCOLI RABE 9

*4 sharing charge on all pastas and main courses.*

## PASTA DI GRANO DURO - DRY PASTA

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| SPAGHETTI PUTTANESCA thin spaghetti with olives, capers, onions and anchovies in a tomato sauce  | 19 |
| PENNE ALLA GRAPPA penne with peas, prosciutto and grappa in a light pink sauce   | 19 |
| GEMELLI AL GIARDINO pasta twists with sundried tomatoes, broccoli and portobello mushrooms in a parmesan garlic sauce with a touch of tomato | 20 |
| LINGUINE FRUTTI DI MARE linguine with mussels, clams, shrimp, scallops and calamari in a light tomato sauce                                  | 25 |
| PENNE CON SALCICCIA quill shape pasta with Italian sausage, portobello mushrooms and tomato sauce  | 20 |
| FUSILLI AL FILETTO DI BUE spiral pasta with strips of filet mignon, wild mushrooms, squash and shaved parmesan in a light garlic sauce       | 23 |
| FARFALLE CON SALMONE bow tie pasta with fresh diced salmon and seasonal vegetables in a spicy garlic sauce with a touch of tomato            | 24 |
| LINGUINE ALLE VONGOLE linguine sautéed with baby New Zealand cockles in a garlic, olive oil white wine broth                                 | 25 |

## IL PESCE - FISH

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| ZUPPA DI PESCE fisherman stew: fish, shrimp, clams, mussels and calamari in a light tomato broth            | 26 |
| RISOTTO PESCATORE risotto rice with seafood in a tomato-saffron sauce                                       | 26 |
| SOGLIOLA ALLE NOCI filet of sole sautéed with cashews and parsley in a white wine sauce                     | 27 |
| SALMONE AI CAPPERI salmon topped with capers, radish and celery in a citrus sauce with a touch of dijon     | 25 |
| GAMBERONI AL VINO BIANCO shrimp with white wine, parsley and garlic sauce served over rice                  | 26 |
| GAMBERONI ALLA COSTA jumbo shrimp and diver scallops served over linguine primavera in a sherry lemon sauce | 27 |

## I POLLO - POULTRY

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| POLLO RUGANTINO chicken breast topped with goat cheese, sautéed with sundried tomatoes, portobello mushrooms and served in a sherry wine sauce | 24 |
| PETTO DI POLLO ALLA PARMIGIANA chicken breast topped with mozzarella cheese and tomato sauce served with spaghetti                             | 23 |
| POLLO CONTADINA sautéed light and dark chicken pieces with sausage, potato and sweet cherry peppers in a wine sauce                            | 24 |
| PETTO DI POLLO AI FUNGHI SELVAGGI chicken breast with wild mushrooms in a marsala sauce  | 23 |

## LE CARNI - MEATS

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| PICCATINA DI VITELLO sautéed veal in a white wine lemon sauce  | 27 |
| VITELLO RICCO veal sautéed with artichokes, sundried tomatoes and mushrooms in a marsala wine sauce  | 27 |
| SCALLOPINE IMPANATE filet mignon scallopine lightly dusted with seasoned bread crumbs and topped with gorgonzola cheese and shiitake mushrooms in a light sherry cream sauce | 27 |
| BISTECCA ALLA FIORENTINA 18 oz grilled porterhouse steak, flavored with olive oil  | 32 |
| VITELLO AL VINSANTO veal scallopine sautéed with wild mushrooms, pignoli nuts in a flavored aged golden wine sauce   | 27 |
| VITELLO ALLA SALTINBOCCA veal scallopine topped prosciutto and fresh mozzarella served on a bed of spinach in a sherry wine sauce  | 28 |
| COSTOLETTA DI VITELLO veal chop grilled and topped with porcini mushrooms in a madeira wine sauce  | 38 |
| VITELLO ALLA MILANESE veal scallopine breaded and topped with tri color salad and fresh diced mozzarella   | 26 |