

SOUP

PAPPA AL POMODORO
tomato and herb soup served in a
scooped out loaf of bread 6.50

ZUPPA DEL GIORNO
soup of the day 6.00

APPETIZERS

**MOZZARELLA POMODORO
BASILICO**
fresh mozzarella with tomato,
basil and olive oil 6.95

BRUSCHETTA
toasted peasant bread rubbed with
garlic and topped with fresh tomato,
basil and olive oil 7.95

VONGOLE OREGANATA
whole baked clams with garlic,
oregano and breadcrumbs 8.95

CALAMARI FRITTI
fried calamari served with a spicy
marinara sauce 8.95

COZZE PREZZEMOLATE
mussels in a parsley, garlic and white
wine tomato broth 9.95

NAPOLEONE DI MELANZANE
grilled eggplant, tomato and mozzarella
topped with pomodoro sauce 9.95

PIZZETTA CAPRINO
a thin pizza topped with goat cheese,
fresh tomato and truffle oil 8.95

SALAD

INSALATA TRICOLORE
radicchio, arugula and endive with
balsamic vinaigrette 6.95
with shaved parmesan 8.95

INSALATA DI CESARE
Caesar salad 6.95

INSALATA DELLA CASA
lettuce, tomato, cucumbers
and carrots 5.95

SALAD ENTREES

ERBETTE DI CAMPO E POLLO
sliced chicken breast with goat cheese and walnuts, served over baby greens
in a balsamic vinaigrette 12.95

INSALATA TRICOLORE CON POLLO
radicchio, arugula and endive with grilled chicken in a balsamic vinaigrette 12.95

CAESAR WITH GRILLED CHICKEN
grilled chicken with croutons, lettuce and Caesar dressing 11.95

TRITATA ALLA TOSCANA
chopped salad with chicken, pancetta, blue cheese, avocado and tomato
in a Dijon vinaigrette 12.95

ARUGULA E GAMBERI
arugula, cannellini beans, grilled shrimp and avocado in a raspberry vinaigrette 12.95

INSALATA DI SPINACI
spinach with pancetta, apples, mushrooms and hard boiled eggs in a
balsamic vinaigrette dressing 12.95

ANTIPASTO ASSORTITI CALDI E FREDDI
grilled vegetables, salami, cheese and baked clams 12.95

INSALATA DI NIÇOISE
tuna, olives, tomatoes, string beans, onions, potatoes, sliced egg
and lettuce served in a lemon vinaigrette 12.95

SANDWICHES & PANINI

served with French fries or salad

FOCACCIA AL FUNGO
grilled portobello mushroom topped with fresh mozzarella, tomato
and spinach 10.95

FOCACCIA CON POLLO E MOZZARELLA
chicken with fresh mozzarella, pancetta and roasted peppers with
Caesar dressing 10.95

FOCACCIA CON VITELLO PARMIGIANA
veal cutlet Milanese with mozzarella and tomato 12.95

FOCACCIA CON SOGLIOLA
filet of sole, lightly breaded and topped with avocado, tomato and arugula,
served with avocado mayonnaise 12.95

BISTECCA CIPOLLATA
sliced steak with blue cheese, onions, mushrooms and eggplant 12.95

CHICKEN CAESAR WRAP
grilled chicken with croutons in our Caesar dressing 10.95

PIZZA

PIZZA NAPOLETANA
tomato, mozzarella and fresh herbs 8.95

PIZZA AL POMODORO
tomato, mozzarella, ham, sweet pimentos, capers and olives 8.95

PIZZA SALSICCIA
fresh tomato sauce with sausage, caramelized onions, roasted peppers
and mozzarella 9.95

PIZZA TRE FORMAGGI
fresh mozzarella, fontina and parmesan cheese (all white pizza) 9.95

PASTA

FETTUCCHINE POMODORO E BASILICO fettuccine with tomato and fresh basil 11.95

TORTELLONI PANNA E PISELLI tri-colored cheese tortelloni in a light cream sauce with prosciutto and peas 13.95

GEMELLI AL GIARDINO pasta twists with sundried tomatoes, broccoli and portobello mushrooms in a light parmesan garlic sauce with a touch of tomato 13.95

GNOCCHI ALLA BOLOGNESE gnocchi with tomato and meat sauce 12.95

PENNE CON SALCICCIA penne with Italian sausage and portobello mushrooms in a tomato sauce 13.95

RIGATONI ALLA GRAPPA rigatoni with peas, prosciutto and grappa in a light pink sauce 13.95

PENNE ARRABIATTA penne with chicken, broccoli and artichoke hearts, served in a spicy tomato sauce with a touch of cream 14.95

FARFALLE CON SALMONE butterfly shaped pasta with fresh salmon 14.95

LINGUINE FRUTTI DI MARE linguine with mussels, clams, shrimp, scallops and calamari in a light tomato sauce 15.95

SPAGHETTI AI GAMBERONI spaghetti with fresh tomato, parsley and shrimp 12.95

LINGUINE ALLA VONGOLE linguine with New Zealand baby clams served in a white wine garlic sauce 15.95

ENTRÉES

EGGPLANT PARMIGIANA eggplant topped with mozzarella in a fresh tomato sauce, served with spaghetti 14.95

POLLO SALTIMBOCCA chicken breast topped with prosciutto and mozzarella in a sherry lemon sauce on a bed of sautéed spinach 15.95

POLLO ARTIMINO chicken breast topped with mushrooms and pine nuts in a Vinsanto sauce 15.95

POLLO PARMIGIANA chicken cutlet topped with mozzarella in a fresh tomato sauce, served with spaghetti 14.95

POLLO RUGANTINO chicken breast topped with goat cheese, sautéed with sundried tomatoes and portobello mushrooms, served in a sherry wine sauce 15.95

SOGLIOLA ALLE NOCI filet of sole sautéed with cashews and parsley in a white wine sauce 17.95

GAMBERONI AL VINO BIANCO shrimp in a white wine, parsley and garlic sauce, served with rice 17.95

SALMONE AI CAPPERI salmon topped with capers, radish and celery in a citrus sauce with a touch of Dijon 17.95

VITELLO AL MARSALA sautéed veal with mushrooms in a Marsala wine sauce 17.95

VITELLO ALLA MILANESE breaded and pounded veal, topped with chopped salad and fresh diced mozzarella 17.95

PICCATINA DI VITELLO sautéed veal scaloppini in a white wine lemon sauce 17.95

GRIGLIATE - POMODORO

PAILLARD DI POLLO grilled chicken topped with olive oil and garlic served over broccoli rabe 15.95

GRIGLIATI GAMBERONI grilled jumbo shrimp served with vegetable risotto 18.95

SALMONE COTTO AI FERRI grilled salmon in a citrus sauce served with grilled vegetables 18.95

BISTECCA ALLA FIORENTINA grilled T-bone steak, flavored with olive oil served with baby carrots and baby boiled potatoes 28.95

COSTOLETTA DI VITELLO grilled veal chop with portobello mushrooms in a port wine sauce served with seasonal vegetables 36.95