



SPECIALS

Appetizers

- Portobello Special - mushroom topped with mozzarella cheese, crab imperial and crabmeat in a rose sauce \$15.
- Eggplant -stuffed with spinach, ricotta, and mozzarella in a rose sauce \$15.
- Bracciolatini - Thin sliced steaks stuffed with mozzarella and breading then grilled \$13.
- Shrimp - wrapped in bacon, puff pastry served with a honey dijon mustard \$15.

Entrees

- Cavatelli - Award winning short homemade pasta served with lobster, shrimp, and crabmeat in a rose sauce \$27.
- Black Ink - homemade pasta topped with mussels, clams, shrimp, crab meat, diced tomatoes in an oil garlic with a touch of tomato \$27.
- Lamb chops- Grilled and marinated with balsamic vinegar and seasoning over a bed of spring mix OR sautéed with garlic and rosemary, baked in the oven in a demiglaze sauce \$35.
- Salmon - Encrusted with walnuts and sun dried tomatoes in a lobster shallot tomato cognac cream sauce \$24.

Desserts

\$9 Each

- Creme brûlée
- Ricotta Cheesecake
- Chocolate Cake
- Reese's cake
- Limoncello Marscapone
- Homemade Ricotta Cannoli
- Apple tart with vanilla ice cream
- Gelato (ask for flavors)

ANTIPASTI

- Calamari Fritti \$14.00
- Bruschetta \$9.00
Diced fresh tomatoes, herbs and onions
- Cozze / Vongole \$12.00
Steamed mussels or clams served in your chose of marinara or oil and garlic sauce

INSALATE

- Insalata di Cesare \$11.00
Romaine with our Caesar dressing and homemade croutons
- Insalata alla Gorgonzola \$13.00
Spring mix served with gorgonzola cheese, sun-dried tomatoes and walnuts in a balsamic vinaigrette
- Pear Salad \$13.00
Spring mix, poached pears, caramelized walnuts, sunflower seeds, gorgonzola cheese, raspberry vinaigrette

PASTA

- Gnocchi \$20.00
Homemade potato dumplings served with our pesto sauce, rosé, or gorgonzola sauce
- Fettuccine Alfredo \$18.00
Homemade fettuccine with cream sauce and parmesan cheese, with or without prosciutto
- Penne Primavera \$18.00
With a variety of vegetables in a rosé sauce or cream sauce
- Linguine Pescatora \$20.00
Served with shrimp, mussels, and clams in a red or white sauce
- Spaghetti alle Vongole \$20.00
Clams serves in a red or white sauce
- Linguine alla Scogliera \$24.00
Shrimp, lobster in a red sauce
- Shrimp Scampi \$22.00
Jumbo shrimp over linguine served in the following sauces: rosé, cognac cream or oil and garlic

POLLO(POULTRY) / Vitello (Veal)

- Pollo / Vitello Parmigiana \$20/ \$21
Cutlet topped with mozzarella and parmesan cheese in a rosé sauce
- Pollo / Vitello alla Marsala \$18./ \$23.
Sautéed with mushrooms in a marsala wine sauce
- Pollo / Vitello Piccata \$18./ \$22.
sautéed in a lemon butter sauce
- Pollo alla Fiorentina \$22.00
Chicken cutlet topped with spinach and mozzarella cheese in a creamy demiglasse sauce
- Pollo ai Carciofi \$19.00
Chicken breast sautéed with artichokes, prosciutto, and mozzarella cheese in white wine sauce
- Vitello Mare e Monti \$27.00
Veal medallions with jumbo shrimp, mozzarella cheese, and prosciutto in a mushroom demiglasse sauce
- Pollo/ Vitello Francese \$20. / \$23.
Egg battered topped with crabmeat in a lemon butter sauce
- Saltimbocca alla Romana \$ 19. / \$23.
Chicken / Veal topped with prosciutto and swiss cheese sautéed in a marsala and cream sauce with sage

PESCE (FISH)

- Salmon alla Griglia \$22.00
Grilled salmon dressed with olive oil, garlic and lemon sauce
- Salmone alla Veneziana \$24.00
Filet of salmon decorated with shrimp, clams, mussels and crabmeat sautéed in your choice of a lemon, cream or rose' sauce
- Branzino \$32.00
Mediterranean Sea bass lightly fried stuffed with mussels, shrimp, clams and crab meat in a light tomato sauce, white wine wrapped in foil