

ANTIPASTI ~ APPETIZERS

- Insalata Caprese** \$10
Tomatoes and fresh Mozzarella with extra virgin olive oil, balsamic vinegar, fresh basil and onions.
- Bruschetta** \$12
Ciabatta bread toasted with garlic and olive oil, topped with chopped fresh tomatoes and basil.
- Prosciutto e Melone con Porto** \$12
Italian cured ham and fresh melon dressed in a port wine reduction.
- Carpaccio** \$12
Thin slices of raw beef tenderloin with slivers of Parmesan cheese, extra virgin olive oil, lemon juice, capers and arugula.
- Calamari Fritti** \$12
Tender calamari in our house seasoning lightly floured, fried and served with marinara sauce.
- Cozze e Vongole alla Arrabiatta o di Napoli.** \$15
Mussels and clams steamed in a spicy tomato and white wine broth, or in white wine, garlic, onions and cream.
- Carciofi Ripieni con Spinaci e Ganberetti** \$15
A whole steamed artichoke stuffed with a fondue-style cheese dip with spinach and rock shrimp, garlic toasts.
- Antipasto Misto** \$18
A sampling of authentic appetizers, insalata caprese, bruschetta, prosciutto e melone, calamari fritti, mozzarella-stuffed rice balls, salami, marinated mushrooms, cheeses and olives.

INSALATE ~ SALADS

- Insalata Mista** \$7
Mixed baby lettuces with our creamy house tarragon vinaigrette.
- Insalata di Fagioli con Formaggio di Capra** \$12
Tuscan bean salad with mixed greens and warm goat cheese.
- Insalata di Spinaci** \$10
Spinach salad with pancetta, gorgonzola cheese and honey mustard dressing.
- Insalata di Cesare** \$9
Our Caesar salad prepared in the traditional style (dressing contains raw eggs).
- Con Pollo (with chicken).** \$14
- Insalata Allegro** \$13
A combination of salami, ham, mozzarella, mushrooms, olives, tomatoes and hard-boiled egg tossed in an extra virgin olive oil dressing with romaine lettuce.

ZUPPE ~ SOUPS

- Tortellini al Brodo** \$9
Chicken broth soup with cheese tortellini, spinach and egg drops.
- Minestrone.** \$9
A large bowl of fresh vegetable and noodle soup.

SPECIALTA DELLA CASA ~ HOUSE SPECIALTIES

- Tonno Ahi al Arrancia e Pomodoro** \$28
Sushi-grade Ahi Tuna crusted with thyme, garlic and pepper seared rare, served with steamed rice and arugula salad with an orange and tomato relish.
- Salmone con Due Salse** \$26
Fresh salmon, braised and served with two sauces- red bell pepper sauce and basil sauce over a bed of sautéed spinach and angel hair pasta.
- Conchiglie con Salsa di Gamberi** \$27
Pan-seared sea scallops with a brandied shrimp sauce, served with risotto Milanese and baby vegetables.
- Gamberi alla Scampi** \$26
Large Mexican shrimp, sautéed in garlic, butter, white wine and parsley, served with angel hair pasta and baby vegetables.
- Petto di Pollo alla Piccata** \$22
Chicken scaloppini in a lemon and capers sauce, served with carrot mousseline, steamed broccoli and bowtie pasta.
- Budino di Pollo alla Arlecchino** \$22
Boneless chicken breast, stuffed with roasted red bell pepper, asparagus and mozzarella, poached in chicken broth and served with cheese tortellini and steamed vegetables in a basil sauce.
- Petto di Pollo alla Parmigiana** \$22
Breaded chicken breast with Mozzarella and Parmesan cheese and marinara sauce, served with linguini and steamed asparagus.
- Scaloppini di Vitello alla Piccata** \$29
Thin slices of veal in a lemon capers sauce, served with carrot mousseline, steamed broccoli and bowtie pasta.
- Scaloppini di Vitello ai Funghi** \$29
Thin slices of veal topped with a creamy porcini mushroom sauce, carrot mousseline, steamed broccoli and bowtie pasta.
- Filletto di Manzo al Gorgonzola e Pepe Verdi** \$32
A 10oz. USDA Choice beef filet with a gorgonzola and green peppercorn sauce, served with mashed potatoes, green beans and tomato provençale.

We accept cash, Visa, MasterCard, Discover and American Express.

18% gratuity added to parties of 6 or more.

Half orders of Pasta are 75% of the given price.

Split orders are \$4 per entrée. Cake-cutting \$2 per person.

Corkage fee is \$15 per bottle. Sorry only one check per party.

Prices and availability subject to change without notice.

We reserve the right to refuse service to anyone.

PASTE ~ PASTAS

- Melanzane alla Parmigiana con Farfalle** \$15
Eggplant Parmesan served with marinara sauce over bowtie pasta.
- Spaghetti Bolognese** \$15
Spaghetti with ground sirloin in a tomato sauce with mushrooms.
- Cannelloni di Pollo** \$17
Chicken cannelloni in a creamy cheese sauce with fresh broccoli.
- Lasagna di Formaggi al Forno** \$16
Cheese lasagna with marinara sauce.
- Con Salsa Bolognese (with meat sauce)** \$19
- Fettuccini Alfredo** \$14
Fettuccini in a creamy cheese sauce.
- Con Pollo (with chicken)** \$18
- Fettuccini Carbonara** \$17
Fettuccini in a creamy cheese sauce with ham and peas.
- Capellini alla Checca** \$14
Angel hair pasta with fresh tomatoes, basil, garlic in extra virgin olive oil.
- Con Pollo (with chicken)** \$18
- Capellini al Salmone** \$20
Angel hair pasta with fresh salmon, peas and mushrooms,
served in a white wine cream sauce with dill.
- Fettuccini di Spinaci ai Pollo e Marsala** \$19
Tender chicken morsels in a creamy marsala wine sauce with mushrooms,
served over spinach fettuccini, topped with roasted almonds.
- Tortellini al Pesto** \$16
Cheese filled tortellini in a creamy pesto sauce.
- Farfalle al Gamberretti** \$19
Bowtie pasta with shrimp, mushrooms, sun-dried tomatoes, asparagus,
roasted garlic and fresh oregano in extra virgin olive oil.
- Linguini dell' Atlantico** \$21
Linguini with steamed clams in a sauce of garlic, white wine and cream.
- Linguini Tuttomare** \$25
Shrimp, scallops, tuna, squid, mussels and clams in a tomato white wine broth
with garlic and fresh basil.
- Ravioli di Pollo ai Funghi** \$18
Chicken ravioli in a mushroom and cream sauce.
- Penne Explosive** \$19
Penne pasta with Italian sausage, fresh tomatoes in a spicy tomato
and white wine sauce topped with fresh cilantro.

PIZZE E CALZONI ~ PIZZAS & CALZONES

- Pizza o Calzone Margharita** \$14
Tomato sauce, fresh basil, oregano and fresh Mozzarella.
- Pizza o Calzone alla Salsiccia** \$15
Italian sausage, green peppers, onions, mushrooms, thyme and Mozzarella.
- Pizza o Calzone ai Pollo e Formaggio di Capra** \$16
Chicken breast, sun-dried tomatoes, goat cheese, mushrooms and thyme.

DOLCI ~ DESSERTS

Pasticcio di Cioccolata	\$8
Layered chocolate cake.	
Tiramisu Originale	\$8
Lady fingers, rum, zabaglione, mascarpone, espresso and cocoa powder.	
Crème Brûlée di Arrancia e Bacchi	\$8
Crème brûlée with orange wedges and berries.	
Bacchi di Sottobosco al Naturale o con Crema	\$8
Seasonal berries served plain or with fresh whipped cream.	
Gelati Assortiti	\$7
Assorted gelatos.	

CONTORNI ~ SIDES

Garlic Bread	\$5	Jumbo Shrimp (each)	\$3
Garlic Bread with Mozzarella	\$6	Add Chicken	\$4
Alfredo Sauce	\$3	Add Sausage	\$4
Marinara Sauce	\$3	Add Shrimp	\$5
Bolognese Sauce	\$4	Meatballs (each)	\$3
Steamed Vegetables	\$6	Add Goat Cheese	\$3
Sautéed Spinach	\$4	Extra Sauce	\$3
Mashed Potatoes	\$4		
Roasted Potatoes	\$4		

ACQUE ~ WATERS

San Pellegrino (500 ML)	\$5
San Pellegrino (1L)	\$8
Panna (500 ML)	\$5
Panna (1L)	\$8

TE ~ TEAS

Iced Tea	\$3
Tropical Iced Tea	\$3
Hot Teas	\$3.50

SUCCHI ~ JUICES

Juice	\$3.50
Apple, Cranberry, Pineapple	

BIRRE ~ BEERS

Imported & Premium Beers ..	\$6
Domestic Beers	\$5

CAFFE ~ COFFEE

Coffee	\$3
Espresso	\$3
Double Espresso	\$4
Cappuccino	\$4
Double Cappuccino	\$5
Caffe Latte	\$4
Double Caffe Latte	\$5
Caffe Mocha	\$4
Double Caffe Mocha	\$5

SODE ~ SODAS

Soda	\$3
Coke, Diet Coke, Root Beer, Sprite, Orange, Lemonade	

WINE LIST

ROSSI ~ REDS

Lambrusco, Lo Duca, Italy	\$6.50	24.00
Chianti, Tiziano, Italy	\$7.00	\$26.00
Chianti Classico, Il Molino di Grace, Italy		\$44.00
Chianti Classico Riserva, Castello di Volpaia, Italy		\$50.00
Barolo, Batasiolo, Italy		\$58.00
Brunello Di Montalcino, Tenute Silvio Nardi, Italy		\$75.00
Malbec, Bodegas Nieto “Don Nicanor”, Argentina	\$8.00	\$30.00
Pinot Noir, Mark West, California	\$8.50	\$34.00
Pinot Noir, Windsor Sonoma, Sonoma		\$45.00
Merlot, Hahn, Monterey	\$7.00	\$26.00
Merlot, Bonterra “Certified Organic”, Mendocino	\$8.00	\$30.00
Merlot, Napa Cellars, Napa Valley		\$40.00
Cabernet Sauvignon, Guenoc, California	\$7.00	\$26.00
Cabernet Sauvignon, Irony, Napa Valley	\$8.00	\$30.00
Cabernet Sauvignon, Hess Select, California	\$9.50	\$36.00
Cabernet Sauvignon, Artesa, Napa / Sonoma		\$45.00
Cabernet Sauvignon, Girard, Napa Valley		\$60.00
Cabernet Sauvignon, Kenwood “Artist Series”, Sonoma		\$80.00
Cabernet Sauvignon, Cakebread, Napa Valley		\$140.00
Zinfandel, Flock Old Vine, Dry Creek	\$9.00	\$34.00
Syrah, Windmill, Lodi	\$7.00	\$26.00
Syrah, Earthquake, Lodi		\$35.00
Red Blend, EOS “French Connection”, Paso Robles		\$30.00
Meritage, Glen Carlou, South Africa		\$32.00
Meritage, “Elu” by St. Supery, Napa Valley		\$80.00

DOLCI ~ DESSERT

Fonseca, Ruby, Portugal	\$5.50
EOS Zinfandel Port, Paso Robles	\$6.00
Taylor Fladgate 10 Year Tawny, Portugal	\$7.50

Please Ask Server for Current Vintages

WINE LIST

BOLLE ~ BUBBLES

	<i>Split</i>	<i>Bottle</i>
Kenwood Brut, "Yulupa", Sonoma (Split).....	\$7.00	
Martini & Rossi Asti Spumante, Italy	\$7.50	
Piper Sonoma Blanc de Blanc, Sonoma		\$28.00
Zardetto Prosecco, Italy		\$30.00
Taittinger, France.....		\$75.00

BIANCHI ~ WHITE WINE

Pinot Grigio, Caposaldo, Italy	\$7.00	\$26.00
Pinot Grigio Riserva, Bollini, Italy.....		\$38.00
Gewurztraminer, Fetzer, California.....	\$7.00	\$26.00
Riesling, Jekel, California	\$7.00	\$26.00
Sauvignon Blanc, Joel Gott, Napa Valley.....	\$7.00	\$26.00
Sauvignon Blanc, Kenwood, Sonoma.....	\$8.00	\$30.00
Chardonnay, Bel Arbor, California	\$7.00	\$26.00
Chardonnay, Hess, Monterey	\$8.50	\$31.00
Chardonnay, Bonterra "Certified Organic", Mendocino	\$9.00	\$34.00
Chardonnay, Kendall-Jackson, California.....	\$9.00	\$34.00
Chardonnay, Girard, Napa Valley.....		\$40.00

ROSA ~ PINK

White Zinfandel, Bel Arbor, California	\$7.00	\$26.00
Chateau D'Aqueria Tavel Rose, France		\$35.00