

[Lunch \(/printable-menus/lunch\)](/printable-menus/lunch)

PRINTABLE MENUS

[Dinner \(/printable-menus/dinner\)](/printable-menus/dinner)

[Wine List \(/printable-menus/wine-list-9\)](/printable-menus/wine-list-9)

[Beer List \(/printable-menus/beer-list-23\)](/printable-menus/beer-list-23)

[Dessert & Coffee \(/printable-menus/dessert-coffee-28\)](/printable-menus/dessert-coffee-28)

[Catering Menu \(/printable-menus/catering\)](/printable-menus/catering)

Antipasti

BRUSCHETTA CON MOZZARELLA

2 Pieces: **\$4.95**

*Italian crostini (2) topped with marinated tomato and diced fresh mozzarella cheese, dressed with extra virgin olive oil. *each additional piece add \$2*

CALAMARI ALLA GRIGLIA

\$14.95

Grilled tender calamari dressed with extra virgin olive oil & mixed herb marinade, over a julienne of radicchio, cabbage, and roasted cherry tomatoes

CALAMARI FRITTI

\$13.95

Tender Boston calamari, flash fried, served with spicy tomato sauce

CARPACCIO DI FILETTO

\$12.95

Raw tenderloin of beef, thinly sliced, dressed with white truffle oil, capers & arugola, topped with shaved Parmesan cheese

COZZE SCOPPIATE

\$11.95

Fresh mussels cooked in your choice of olive oil-garlic sauce, tomato sauce or Arrabbiata spicy sauce, served with garlic rubbed grilled crostini

CROSTINI DI POLENTA

\$8.95

Italian cornmeal squares topped with melted Gorgonzola cheese & braised leeks, dressed with balsamic syrup

POLPO MEDITERRANEO

\$16.95

Grilled octopus served over a sautee of fresh spinach, Tuscan white beans and diced tomatoes in a lightly spiced white wine sauce

PROSCIUTTO E CARCIOFI

\$11.95

Grilled imported long stem artichokes, served over a mixed green and tomato salad, surrounded by slices of Prosciutto di Parma & topped with fresh shaved Parmigiano & balsamic glaze

[\(/cart/review\)](#)

[\(/clients/account\)](#) [\(/contact\)](#)

[CART](#)

[ACCOUNT](#)

[CONTACT](#)

[HOURS](#)

[LOCATION](#)

[FOLLOW](#)

VONGOLE GRATINATE

half dozen: \$10.95, dozen: \$18.95
Lunch (</printable-menus/lunch>)

Baked top neck clams, filled with our house seasoned bread crumbs

Wine List (</printable-menus/wine-list-9>)

Dessert & Coffee (</printable-menus/dessert-coffee-28>)

Insalate

Dinner (</printable-menus/dinner>)

Beer List (</printable-menus/beer-list-23>)

Catering Menu (</printable-menus/catering>)

BARBABIETOLA

\$10.95

mixed greens, roasted red beets, roasted pecans, red onion, gorgonzola cheese, aged balsamic dressing

CAESAR

\$9.95

Mixed greens, crispy bacon and homemade croutons mixed with authentic Caesar dressing and topped with parmesan

CAPRESE

\$10.95

Traditional layered beef-steak tomato with fresh Mozzarella and basil pesto, dressed with extra virgin olive oil and oregano

D'ARTE

\$9.95

Mixed greens, roasted walnuts, mixed raisins, shredded Fontina cheese and honey balsamic vinaigrette

D'ASPARAGI

\$9.95

Roasted asparagus topped with fresh tomato, sweet Gorgonzola cheese, extra virgin olive oil & figs balsamic reduction

MISTA DELLA CASA

\$7.95

Fresh selection of Mesculine salad, tomato, carrots, cucumber & radish served with homemade Italian vinaigrette

TRICOLORI

\$10.95

Arugola, radicchio, cabbage, marinated tomatoes and cannellini beans with a lemon herb infused olive oil dressing topped with goat cheese

Pizza

CIOCIARA

\$13.95

Sausage, shitake mushrooms, red onions & mozzarella

MARGHERITA ([cart/review](#)) (</clients/account>) (</contact>)

\$12.95

[CART](#)

[ACCOUNT](#)

[CONTACT](#)

[HOURS](#)

[LOCATION](#)

[FOLLOW](#)

Fresh Mozzarella, tomato, oregano & topped with fresh basil

Lunch (</printable-menus/lunch>)

Dinner (</printable-menus/dinner>)

PROSCIUTTO E RUCOLA

Wine List (</printable-menus/wine-list-9>)

Beer List (</printable-menus/beer-list-23>)

\$13.95

Pizza with Prosciutto & Rucola (</printable-menus/desserts-28>) and roasted cherry tomato

Catering Menu (</printable-menus/catering>)

SICILIANO

\$15.95

Sausage, pepperoni, onion, bel pepper, mushroom, and bacon

Panino

PANINO DEL GIORNO

\$10.00

We feature a special sandwich of the day, inquire with server

Risotto

RISOTTO DEL BOSCAIOLO

\$20.95

Arborio rice simmered with Italian sausage, peas, mushrooms, spinach, diced tomato & light creamy demiglace

RISOTTO PESCATORA

\$26.95

Arborio rice simmered with bay scallops, squid, shrimp, clams and mussels in a lightly spiced tomato seafood wine sauce

Pasta

BUCATINI ALL'OSSO DI MANZO

\$20.95

Thick hollow spaghetti served with braised short rib meat in a spicy tomato sauce with shaved Parmesan cheese

CAPELLINI AL POMODORO

\$15.95

Angel hair pasta tossed in a fresh tomato, garlic and basil sauce

CAVATELLI AL SAPORI

\$16.95

Eight finger cavatelli pasta tossed with Italian sausage and fresh rosemary, in a plum tomato wine sauce with grated Romano

[\(/cart/review\)](#)

[\(/clients/account\)](#) [\(/contact\)](#)

CART

ACCOUNT

CONTACT

HOURS

LOCATION

FOLLOW

FETTUCINI AL FREDO

\$13.95

Lunch (/printable-menus/lunch)

Homemade fettucine tossed in a sauce of cream, butter and Parmesan

Wine List (/printable-menus/wine-list-9)

Dinner (/printable-menus/dinner)

Beer List (/printable-menus/beer-list-23)

GEMELLI AL PESTO

\$18.95

Dessert & Coffee (/printable-menus/dessert-coffee-28)

Catering Menu (/printable-menus/catering)

Twin spiral pasta tossed with shrimp, roasted cherry tomato and creamy basil pesto

GNOCCHI ALLA SORRENTINA

\$15.95

Homemade potato dumplings tossed in tomato sauce with fresh basil, onion and mozzarella

GNOCCHI PECORINO

\$20.95

Jalapeno and ricotta cheese filled potato dumplings served in a black truffle, tomato and cream sauce with asparagus tips and grilled chicken topped with shaved Pecorino Romano

LASAGNA BOLOGNESE

\$16.95

Layered spinach pasta with meat Bolognese, topped with melted mozzarella and grated Parmesan on a bed of tomato sauce

Please allow 20 minutes cook time

LINGUINI AGLIO-OLIO E PEPPERONCINO

\$13.95

Linguini tossed with extra virgin olive oil, garlic and crushed red pepper

MEZZALUNA DI BURRATA

\$16.95

Handmade half moon pasta, filled w/ burrata and mixed herbs, served in a fresh tomato and basil sauce, topped with shaved pecorino romano

RAVIOLI DELL'ARRAGOSTA

\$21.95

Hand made lobster filled ravioli served in a sauce of fresh tomatoes, leeks and seafood cream

RIGATONI ALLA VODKA

\$16.95

Rigatoni pasta served in a light pink sauce with vodka, Prosciutto and onion

SACCHETTINI BOLOGNESE

\$16.95

Homemade ricotta cheese filled pouch pasta served in a ground beef & veal Bolognese sauce, topped with shaved Parmigiano.

SPAGHETTINI VONGOLE VERACI

\$17.95

Thin spaghetti tossed with fresh clams, onion, white wine, olive oil and garlic sauce sprinkled with parsley and a pinch of chilies *red sauce upon request



ACCOUNT

CONTACT

HOURS

LOCATION

FOLLOW

TORTELLINI AL FORNO

\$16.95

Lunch (/printable-menus/lunch)

Choice of meat or cheese filled tortellini, sauteed with ricotta cheese and mushrooms in a creamy tomato sauce, topped with

mozzarella cheese and baked

Dinner (/printable-menus/dinner)

Beer List (/printable-menus/beer-list-23)

Dessert & Coffee (/printable-menus/dessert-coffee-28)

Catering Menu (/printable-menus/catering)

Secondi

BRACIOLE DI CARNE

\$22.95

Sirloin beef rolls stuffed with garlic, Parmesan and parsley simmered in tomato sauce and served over ear shaped pasta

CIAMBOTTO

\$18.95

A combination of Italian sausage, bell peppers, potatoes, oregano and onions in a tomato wine sauce

FILETTO IN DEMIGLACE

\$33.95

Twin 4oz beef tenderloin medallions pan seared and served in a truffled mustard demiglace, topped with a parmesan crust and served with prosciutto wrapped asparagus and roasted potatoes

POLLO ALLA GRIGLIA

\$16.95

Mixed herb marinated chicken breast, charcoal grilled and served over mixed greens with mixed grilled vegetables

POLLO ALLA PARMIGIANA

\$18.95

Panko breaded chicken breast, lightly pan fried, topped with parmesan & mozzarella cheeses, baked in tomato sauce, served with ricotta cheese filled ravioli

POLLO MARSALA

\$18.95

Chicken breast simmered in a marsala wine sauce with mixed mushrooms and shallots over linguine pasta

SALMONE ALLA PEPERONATA

\$23.95

Charcoal grilled fillet of fresh salmon served with roasted garlic mashed potatoes and a red bell pepper and brandy coulis

TILAPIA AL LIMONE

\$18.95

Pan seared tilapia fillet served in a lemon, butter white wine and garlic sauce with sauteed spinach

VITELLO MARSALA

\$25.95

Veal scaloppini in a Marsala wine sauce with onion and mixed mushrooms served over a bed of spaghetti pasta

CART

ACCOUNT

CONTACT

HOURS

LOCATION

FOLLOW

[Lunch \(/printable-menus/lunch\)](/printable-menus/lunch)

[Dinner \(/printable-menus/dinner\)](/printable-menus/dinner)

[Wine List \(/printable-menus/wine-list-9\)](/printable-menus/wine-list-9)

[Beer List \(/printable-menus/beer-list-23\)](/printable-menus/beer-list-23)

[Dessert & Coffee \(/printable-menus/dessert-coffee-28\)](/printable-menus/dessert-coffee-28)

[Catering Menu \(/printable-menus/catering\)](/printable-menus/catering)

[0
\(/cart/review\)](/cart/review)

[\(/clients/account\)](/clients/account) [\(/contact\)](/contact)

[CART](#)

[ACCOUNT](#)

[CONTACT](#)

[HOURS](#)

[LOCATION](#)

[FOLLOW](#)