

Antipasti

Polenta con ragu di funghi Polenta with wild mushroom sauce	11.95	Antipasto for two Assortment of cheeses, dried meats and olives	13.95
Spiedini di Quattro Formaggi With mozzarella, taleggio, fontina and asiago	10.95	Cozze Mussels with chorizo tomatoes	9.95
Vongole Oreganata Clams Oreganata	10.95	Pasticcio di Granchi Crabcakes with dijon cream sauce	13.95
Mozzarella di Bufala Mozzarella, prosciutto and roasted peppers	11.95	Calamari Fritti Fried calamari	11.95
Insalata di Granchio Crabmeat salad with truffle oil & lemon vinaigrette	13.95	Carpaccio di Manzo Thin sliced beef	11.95
Formaggio Caprino Parmigiano crusted goat cheese	11.95	Rabe con Salsiccie Sweet Italian sausage, roasted peppers & broccoli rabe	10.95
Calamari alla Griglia Grilled calamari	12.95		

Ministre Del Giorno

Gazpacho Chilled tomato and cucumber soup	6.95	Tre Colori Arugula, endive and radicchio	7.95
Crema di Fagioli e Gamberi Shrimp, cream and black bean soup	7.95	Verde Mista Mixed greens with pear and gorgonzola	6.95
Peperone Rostiti Sweet roasted pepper soup	6.95	Panzanella Tomato, cucumber, red onion and olive oil	7.95
		Insalata di Bosco Arugula, bacon, apple and walnuts	7.95
		Caesar Salad	6.95

Specially priced wines by the bottle 22.00

Cabernet Sauvignon • Merlot • Pinot Grigio • White Zinfandel • Chardonnay • Chianti

Dal Pastaio

Lemon Chive Penne With lemon cream sauce, smoked salmon, chives	14.95	Agnolotti Stuffed with ricotta & spinach in brown butter & sage	16.95
Involtina di Melanzane Eggplant rollatini with ricotta cheese	14.95	Risotto Pescatore With seafood	17.95
Fettuccini Bolognese With meat sauce	14.95	Pappardelle With shrimp, asparagus and vodka sauce	17.95
Fusilli With tomato, arugula and provolone	14.95	Orechiette Saffron With sausage tomato and saffron	14.95
Mezzaluna Half moon pasta filled with goat cheese in a lamb ragu	16.95	Linguine alle Vongole With clams in a white or red sauce	15.95
Filetto di Pomodoro Rigatoni pasta with prosciutto, tomato and onion	15.95	Farfalle With gorgonzola pesto	14.95
Ravioli con Vitello Veal stuffed with shitake mushrooms, tomato & spinach	16.95	Gnocchi With shrimp, bacon and tomato	14.95
Vegetable Ravioli With red pepper sauce and shaved cheese	14.95	Spaghetti Primavera Whole wheat pasta with fresh vegetables	14.95

Secondi Piatti

Tonno Ubriaco Drunken tuna with marsala wine sauce	25.95	Lombata di Maiala Pork loin with cherry orange sauce	21.95
Dentice Grayson Red snapper with tomatoes, onions, caper and olives	24.95	Pollo Saltim'bocca Chicken with prosciutto, mozzarella and spinach	22.95
Petto di Pollo alla Griglia Grilled chicken breast served over tre colori salad	19.95	Cappesante Seared scallops in fresh herbs	22.95
Filetto ai Manzo con Gorgonzola Filet Mignon with a Gorgonzola Sauce	28.95	Gamberi alla Toscana Grilled shrimp with white beans	25.95
Salmone Blackened with vegetable slaw	23.95	Ossobucco Milanese Veal shank with risotto and saffron	26.95
Anatra al Prugnina Half roasted duck with plum ginger	24.95	Porterhouse 20 oz. steak in garlic cream sauce	30.95
Pollo Caponata Boneless roasted chicken with vegetable caponata	21.95	Sella d'Agnello Porcini crusted rack of lamb	27.95
Costoletta di Vitello Milanese Breaded veal chop	29.95	Pesce Halibut with chorizo tomatoes and leeks	25.95
Bistecca NY strip steak, horseradish cream sauce & crispy onions	25.95		