

ANTIPASTI

*Carpaccio di Manzo	11.95
<i>“Arugula, shaved parmigiano reggiano, balsamic vingarete”</i>	
Affettato Italiano	11.95
<i>“Assorted Italian meats,cheeses, marinated vegetables”</i>	
Prosciutto Melon	10.95
<i>“Melon wrapped in parma ham”</i>	
*Calamari Fritti	10.95
<i>“Roasted garlic lime aioli”</i>	
*Cocktail di Gamberi	12.95
<i>“Shrimp cocktail”</i>	
*Cozze Sambuca	12.95
<i>“Mussels, Sambuca, herbs, garlic”</i>	
*Capesante e Gamberi Alla Senape	13.95
<i>“Sauteed sea scallops, shrimp & brandy Dijon cream sauce”</i>	
*Zuppa di Vongole	12.95
<i>“Clams steamed in a red sauce”</i>	
Lumache Alla Borguignonne	11.95
<i>“Escargot, shallots, garlic butter & red wine”</i>	
*Crab Cakes	12.95
<i>“Blue crab, remoulade, mixed greens”</i>	
Caprese	10.50
<i>“Fresh mozzarella & tomato”</i>	
Mista	7.95
<i>“Mixed field greens, house dressing”</i>	
Arugula Salad	8.95
<i>“Candied walnuts, feta cheese, pears & Dijon vingarete”</i>	
Caesar	7.95
<i>“Caesar style salad”</i>	
Insalata di Cuneo	8.95
<i>“Iceberg wedge, shaved red onion, tomato, bacon & gorgonzola dressing”</i>	
Zuppa del Giorno	market price
<u>PRIMI</u>	
Gnocchi Ponte Vecchio	15.50
<i>“Potato dumplings, roasted red pepper cream sauce”</i>	
Fettuccini Bolognese	15.50
<i>“Ribbon noodles, meat sauce”</i>	
Fettuccini Alfredo	15.50
<i>“Ribbon noodles, butter & parmesan cream sauce ”</i>	
*Spaghetti Carbonara	15.50
<i>“Bacon, onion, egg yolk, white wine sauce”</i>	
Tortellini Alla Panna	16.95
<i>“Veal tortellini, peas, prosciutto, fresh mushrooms, cream”</i>	
Penne Alla Javis	15.95
<i>“Penne, sweet sausage, porcini mushroom cream sauce”</i>	
Ravioli di Zucca	17.50
<i>“Butternut squash ravioli, walnut gorgonzola cream sauce”</i>	
Risotto Di Giorno	market price
Angel Hair Pomodoro	14.50
<i>“Tomato,basil, garlic & oil”</i>	
*Linguini Vongole	18.50
<i>“Red or white clam sauce”</i>	
*Scampi Ala Pane-e-Vino	23.95
<i>“Shrimp, garlic butter, white wine & angel hair pasta”</i>	

SECONDI

Melanzane Parmigiana	16.75
<i>“Breaded eggplant sautéed & topped with mozzarella cheese & marinara sauce”</i>	
*Petti Di Pollo Al Marsala	19.75
<i>“Chicken breast, Marsala wine & forest mushrooms”</i>	
*Petti Di Pollo Piccata	19.75
<i>“Chicken breast, lemon, butter, capers & artichoke hearts”</i>	
*Petti Di Pollo Alla Toscana	19.75
<i>“Chicken breast, sweet sausage, roasted wild mushrooms, sun dried tomatoes, gorgonzola, white wine ”</i>	
*Petti Di Pollo Parmigiana	19.75
<i>“Breaded chicken breast sautéed, topped with mozzarella cheese & marinara”</i>	
*Scaloppine Piccata Ai Cuori Di Carciofo	24.75
<i>“Thinly pounded veal cutlet, lemon, capers & artichoke hearts”</i>	
*Scaloppine Al Marsala & Funghi Selvatici	24.75
<i>“Thinly pounded veal cutlet, Marsala wine & wild mushrooms”</i>	
*Scaloppine Saltimbocca	24.75
<i>“Thinly pounded veal cutlet topped with prosciutto & mozzarella cheese served on a bed of spinach in a white wine sage sauce”</i>	
*Scaloppine Parmigiana	24.75
<i>“Breaded veal cutlet sautéed & topped with mozzarella cheese & marinara sauce”</i>	
*Capricciosa	32.75
<i>“Pounded & breaded Veal Chop on the bone with arugula, tomatoes & red onion”</i>	
*Costoletta di Vitello	32.75
<i>“Grilled veal chop, caramelized shallots, port wine, provolone cheese”</i>	
*Manzo di Funghi	24.95
<i>“Grilled 10 oz ribeye steak with roasted mushrooms”</i>	

Split plate charge \$3.00

BUON APPETITO

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Owner: Mark Stricker

G.M: Stuart Bailey