

DINNER

ANTIPASTI

- Bruschetta** Roma tomatoes, roasted yellow and red bell peppers, capers, and olive oil on crostini 8.
- Bocconcini di Mozzarella** Fresh mozzarella, basil, beef tomatoes and sprinkled with oregano 10.
- Fritto Misto** Fried calamari and vegetables with smoked chili aioli 13.
- Black Mussels** Sautéed with saffron, red pepper flakes, fennel, & cream 13.
- Crispy Shrimp Rolls** Served with cucumber salad and Asian sauces 13.
- Carpaccio di Manzo** Paper-thin sliced filet mignon with red onions, capers, arugula and mustard 11.
- Polenta al Forno** Baked in a wood burning oven with seasonal mushrooms and gorgonzola 12.
- Bresaola** Thinly sliced air-cured beef served with arugula, lemon and grana cheese 12.

INSALATA

- Zuppa Del Giorno** Soup of the day (*please ask your server*) 7.
- Insalata Della Casa** Coastal greens, Grana cheese, red onions and kalamata olives in a vinaigrette 8.
- Butter Lettuce Salad** Served with a creamy Gorgonzola dressing, apples, pecans and parmesan tuille 9.
- Insalata Trevisana** Arugula, radicchio, & Belgium endive in vinaigrette with crumbled Gorgonzola cheese and caramelized walnuts 9.
- Insalata Cesare** Romaine lettuce with anchovies, parmesan cheese, and garlic croutons 9.
- Pickled Beet Salad** Baby greens, candied pecans, blue cheese and honey mustard dressing 10.

PIZZE (*from our wood-burning oven*)

- Margherita Pizza** Mozzarella cheese and fresh tomato sauce with basil and oregano 14.
- Pizza con Vegetariana** Tomatoes, mozzarella cheese, roasted eggplant, mushrooms, peppers, artichokes and fresh tomato sauce 16.
- Diavola Pizza** Pepperoni, sausage, mushrooms, oregano, mozzarella cheese and fresh tomato sauce 19.
- Gamberroni Pizza** Prawns, mozzarella cheese, goat cheese and roasted bell peppers 20.
- Pizza con Bresaola** Cured beef, fresh mozzarella, grana padano and arugula 19.

CENA

PASTA

- Capellini al Pomodoro Naturale** Angel hair pasta with fresh tomato sauce, garlic and basil 16.
- Spaghetti and Meatballs** Spaghetti pasta tossed with Bolognese sauce, meatballs, herbs and parmesan cheese 20.
- Orecchiette** Ear shaped pasta with sausage, fennel, broccoli rabe, pepper flakes and pecorino 21.
- Linguini con Vongole** Fresh Manila clams in white wine, garlic, and extra virgin olive oil over linguini pasta 22.
- Pansotti alla Fiorentina** Spinach and ricotta stuffed pasta served on a bed of tomato sauce and sage 18.
- Gnocchi di Patate al Gorgonzola** Potato dumplings with creamy Gorgonzola cheese and parmesan cheese 18.
- Penne con Salsiccia** Tube pasta with Italian sausage, mushrooms, fresh tomato sauce and crumbled feta cheese 20.
- Tortelloni alla Vivace** Fresh pasta stuffed with veal, cheese and roasted vegetables served with cream and Prosciutto di Parma 22.
- Paglia e Fieno** Fresh spinach pasta with sautéed rock shrimp, cherry tomatoes, garlic, mushrooms and Calabrian chilis 24.
- Wood Fired Baked Manicotti** Fresh pasta rolled with ricotta cheese and spinach, baked in béchamel and marinara with sausage 21.
- Risotto Special** Varies daily (*please ask your server*) A.Q.

CARNE E POLLAME

- Melanzane al Forno** Baked eggplant with parmesan cheese, mozzarella cheese, and marinara 18.
- Pollo alla Diavola** Semi-boneless Rocky Junior chicken marinated with spicy Calabrian peppers and served with brussel sprouts, Prosciutto di Parma, and fingerling potatoes 24.
- Fulton Valley Stuffed Chicken** Mozzarella, spinach, and mushroom stuffed in a brandy sauce 22.
- Red Snapper alla Picatta** Pan seared with lemon, capers and pinot grigio over sautéed spinach 23.
- Atlantic Salmon** Grilled and served with Israeli cous-cous, cucumber, and a dill sauce 27.
- Arrosta Di Maiale** Tender roasted pork loin medallions served with a Gorgonzola sauce 23.
- Lamb Osso Buco Alla Milanese** Lamb shank served with soft polenta 26.
- Scaloppini Di Vitello** Veal scaloppini sautéed with mushrooms and Marsala wine 28.
- Skirt Steak** Grilled and served in a teriyaki sauce with crispy onion rings 27.

We accept all major credit cards.

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