



Dinner Menu

ANTIPASTA

- Zuppa Del Giorno
Cup \$2.50 Bowl \$5
- Calamari Fritti
Lightly fried calamari, served with hot peppers and marinara sauce \$8
- Coconut Crusted Shrimp
Coconut crusted shrimp served with ginger soy sauce \$12
- Mozzarella Fritta
Lightly breaded and fried, served with a side of marinara sauce \$6
- Prince Edward Island Mussels
Steamed with white wine, garlic, basil and tomato \$8
- Bruschetta Alla Griglia
Grilled Tuscan bread topped with tomato, basil, garlic, onion, and fresh mozzarella \$6
- Garlic Bread Parmigiano \$5
- Maryland Crab Cake
Served with cilantro crème fraiche \$10
- Tuna Tartar *
Served over wonton crisp with Asian dressing and Wasabi sauce \$10

INSALATA

- Tri Colore
Arugula, radicchio, endive, and roasted red peppers in balsamic vinaigrette, topped with crumbled goat cheese \$8
- Pollo Con Mesculin
Citrus-marinated grilled chicken breast with roasted red peppers, goat cheese and baby field greens tossed lightly in a balsamic vinaigrette . . . \$10
- Endive and Pear Salad
Caramelized endive, ripe pear and toasted walnuts in a creamy Gorgonzola dressing \$8
- Lobster and Crabmeat Salad
Served with beets, mango and avocado in a champagne vinaigrette dressing \$12
- Caesar
Traditional Caesar \$8 Grilled Portobello \$9
Grilled Chicken \$10 Grilled Shrimp \$12
- Spinach Portobello
Spinach greens tossed with a warm Pancetta dressing and topped with Portobello mushrooms \$8

PASTA

- Linguini Con Vongole
Clams, garlic and herbs served in a white wine or marinara sauce \$17
- Fettuccine Spasi
Tossed in lobster sauce with shrimp, scallops, and lobster meat \$23
- Orecchiette
Sun-dried tomatoes, grilled chicken and broccoli rabe in a chicken stock \$15
- Shrimp Scampi
Linguine tossed with shrimp and tomatoes in a white wine herb sauce . . . \$18
- Capellini Piemontese
Prosciutto, peas, shallots, and parmigiano in a light tomato cream sauce \$14
- Rigatoni Con Salsiccia
Hot Italian sausage, peas and plum tomatoes \$14
- Fussili con Asparagus
Tossed with chicken, tomatoes and asparagus tips in a light creme sauce \$15
- Eggplant Florentine
Sautéed eggplant, fresh spinach and mushrooms topped with mozzarella, and baked in marinara sauce \$14

* THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS

RAVIOLI

Exotic Mushroom Ravioli Mushroom-filled ravioli tossed with fresh spinach in white wine herb sauce and white truffle oil	\$15
Aragosta Ravioli Lobster-filled ravioli tossed with sun-dried tomatoes in a lobster sauce	\$20
Bergamo Ravioli Veal-filled ravioli tossed in olive oil, garlic, basil and fresh tomatoes	\$15
Chicken and Smoked Mozzarella-Filled Ravioli Tossed with hot Italian sausage, asparagus tips and tomatoes in a marsala crème sauce	\$15
Traditional Ravioli Meat or cheese-filled ravioli in a marinara sauce	\$12

POLLO

Pollo Verdura Boneless breast of chicken, mozzarella cheese, artichoke hearts, roasted peppers and mushrooms in a marsala sauce	\$16
Pollo Cacciatore Boneless breast of chicken sautéed with peppers, mushrooms, and onions in marinara sauce	\$16
Pollo Parmigiano Boneless breaded chicken topped with mozzarella and parmigiano, baked in a marinara sauce	\$15
Pollo Francese Breast of chicken sautéed with lemon white wine sauce	\$16

PESCE

Salmone al Forno Grilled salmon filet served over basmati rice and vegetables in a lobster sauce	\$19
Seafood Paella Shrimp, lobster, scallops, mussels and clams served over saffron risotto	\$25
Shrimp & Scallops Served over black rice and julienne vegetables and topped with a coconut curry sauce	\$22
Zuppa di Pesce Clams, mussels, scallops, shrimp and calamari served over pasta in a marinara sauce	\$26

CARNE

Vitello Milanese Lightly breaded and served with a lemon white wine sauce	\$18
Vitello Marsala Sautéed scallopini of veal served in a mushroom and Marsala wine sauce	\$18
Vitello Parmigiano Breaded veal cutlet topped with mozzarella and Parmigiano, and served in a marinara sauce	\$18
Vitello and Gamberi Francese Sautéed veal and shrimp served in a white wine lemon sauce	\$20
Black Angus New York Sirloin * Grilled sirloin served in a merlot sauce	\$24

GOURMET PIZZA

Margherita Fresh tomatoes, basil, and mozzarella cheese	
Gamberi e Pesto Shrimp, garlic, shallots, mozzarella, tomatoes, and pesto sauce	
Sweet Fennel Sausage Mushrooms, roasted garlic and mozzarella	
Eggplant Florentine Eggplant, fresh spinach, onion, mozzarella, and Gorgonzola	
Clams Casino Clams, mozzarella, bacon and garlic	
Mediterranean Calamata olives, roasted peppers, sun-dried tomatoes and garlic	
Personal	\$10

ADDITIONAL CHARGE OF \$1.50 FOR GORGONZOLA CHEESE

17% GRATUITY INCLUDED FOR PARTIES OF EIGHT OR MORE

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