

## RISOTTI

Risotto Barese	Arborio rice with Italian ground sausage and peas in a pink sauce, topped with shaved parmigian cheese	\$19.95
Risotto Calabria	Arborio rice with chicken, spinach, butternut squash and diced tomatoes in a shallot, garlic white wine sauce	\$19.95
Risotto Perugia	Arborio rice with chicken, diced beats, zucchini and goat cheese in a shallot, garlic white wine sauce	\$19.95
Risotto Umbria	Arborio rice with fresh mixed mushrooms, peas and diced tomatoes in a shallot, garlic white wine sauce finished with white truffle oil	\$19.95
Risotto Sardenia	Arborio rice with shrimp, asparagus and sundried tomatoes in a vodka sauce	\$20.95

## SECONDI

All entries are served with a choice of pasta, vegetable or roasted Yukon gold potatoes

Pollo Oreganato	Chicken breast topped with seasoned toasted breadcrumbs in a diced tomato scampi sauce	\$17.95
Pollo Piemontese	Chicken breast with pearl onions, toasted walnuts and gorgonzola in a light shallot cream sauce	\$17.95
Pollo Romano	Chicken breast topped with fresh spinach, mozzarella, baked with a lemon and caper white wine sauce	\$17.95
Pollo Portobello	Chicken breast topped with portobello mushroom and smoked mozzarella, baked in a cognac sauce	\$17.95
Pollo Napoletana	Chicken breast, Italian sausage, hot cherry peppers and fresh rosemary in a garlic white wine sauce	\$17.95
Pork Chop Castelano	Pan roasted center cut pork chop with vinegar and hot peppers, mixed mushrooms, and onions	\$18.95
Vitello Abruzzese	Veal scallopine with artichoke hearts, sundried tomatoes, Gaeta olives in a cognac sauce	\$20.95
Vitello Margherita	Lightly breaded and baked veal cutlet topped with diced tomatoes, fresh mozzarella, red onions and basil salad	\$20.95
Lemon Sole Oreganata	Broiled fillet of sole topped with seasoned Italian bread crumbs, baked in a scampi sauce	\$21.95
Salmon Sardenia	Broiled Norwegian salmon with white cannellini beans, roasted tomatoes, in a lemon garlic white wine sauce	\$21.95

## CLASSIC ENTREES

All entries are served with a choice of pasta, vegetable or roasted Yukon gold potatoes

Eggplant Parmigiana	\$15.95
Chicken Parmigiana for veal add \$2	\$16.95
Sausage or Meatball Parmigiana	\$16.95
Eggplant Rollatine alla Florentine	\$16.95
Italian Sausage, Peppers & Onions	\$16.95
Chicken Francese for veal add \$2	\$17.95
Chicken Marsala for veal add \$2	\$17.95
Shrimp Parmigiana	\$19.95
Shrimp Francese, Fra Diavolo or Scampi	\$20.95

## TRADITIONAL PASTAS

Baked Manicotti	\$13.95
Cheese Ravioli	\$13.95
Baked Ziti	\$14.95
Spaghetti with meatballs or sausage	\$14.95
Lasagna Bolognese	\$14.95
Rigatoni al Forno	\$14.95
Fettuccine Alfredo	\$14.95
Fettuccine Bolognese	\$16.95

## CONTORNI

Side Orders

Garlic Bread w/cheese add \$1	\$3.95	French Fries	\$4.95
Broccoli	\$6.95	Grilled Chicken	\$4.95
String Beans	\$6.95	Chicken Cutlet	\$4.95
Spinach	\$6.95	Meatballs	\$5.95
Escarole	\$6.95	Sausage	\$5.95
Broccoli Rabe	\$7.95	Roasted Yukon Gold Potatoes	\$6.95

## BAMBINI

Children's Menu

Penne with Tomato Sauce or Butter Sauce	\$7.95
Chicken Fingers and Fries	\$7.95
Cheese Ravioli with Tomato Sauce	\$8.95
Spaghetti and Meatball	\$8.95
Fettuccine Alfredo	\$8.95
Grilled Cheese Panini served with French Fries	\$8.95
Chicken Parmigiana with Penne	\$9.95

## ZUPPE

Pasta e Fagioli	Mixed fresh bean soup with tubetti pasta	\$6.95
Stracciatella	Chicken broth with fresh spinach and beaten eggs	\$6.95

## ANTIPASTI

Mozzarella or Zucchini Sticks	Lightly breaded mozzarella <i>or</i> zucchini sticks, served with tomato sauce	\$7.95
Polpette Siciliano	Oven baked petite meatballs wrapped with thinly sliced zucchini, finished with tomato sauce and Sicilian ricotta salata cheese	\$9.95
Misto Terra	Assorted grilled vegetables, homemade fresh mozzarella and roasted peppers	\$10.95
Portobello Griglia	Grilled portobello mushroom served on a bed of sauteed mushrooms, arugula with a balsamic wine reduction, topped with gorgonzola	\$10.95
Baked Clams Oreganata	Little neck clams filled with seasoned bread crumbs in a scampi sauce	\$10.95
Mozzarella Caprese	Homemade fresh mozzarella, tomatoes, roasted peppers and fresh basil, drizzled with extra virgin olive oil	\$11.95
Calamari Fritti	Lightly floured and seasoned fried calamari, cooked golden brown, served with tomato sauce	\$11.95
Eggplant Rollatini	Rolled eggplant filled with a delicate ricotta and spinach blend, baked with fresh mozzarella and tomato sauce	\$11.95
Bocconcini al Forno	Oven baked fresh mozzarella balls wrapped with prosciutto and seasoned bread crumbs, served on a bed of tomato basil sauce	\$11.95

## INSALATE

*Any salad with grilled chicken add \$3 / for grilled shrimp add \$6*

Giardino	Romaine lettuce, iceberg, tomatoes, cucumbers, red onions and Gaeta olives, dressed in a Italian vinaigrette	\$7.95
Caesar	Romaine lettuce with our classic homemade dressing with garlic croutons, topped with shaved parmigian cheese	\$8.95
Tricolore	Arugula, radicchio and endive, dressed in an aged balsamic vinaigrette	\$8.95
Mediterranean	Red oak leaf lettuce, grape tomatoes, kalamata olives, imported Greek feta cheese, diced Granny Smith apples dressed in a Spanish sherry vinaigrette	\$9.95
Toscana	Arugula, sliced pears, roasted peppers, goat cheese, red onions, dressed in an aged balsamic vinaigrette, drizzled with clover honey	\$9.95
Romano	Spinach, gorgonzola, pancetta, tomatoes, red onions and toasted walnuts, dressed in a Spanish sherry vinaigrette	\$9.95
Adriana	Mesclun greens, portobello mushrooms, red onions, tomatoes and homemade fresh mozzarella dressed in a raspberry vinaigrette	\$10.95
Ischia	Arugula, marinated artichoke hearts, gorgonzola, marinated red peppers and white Tuscan beans, dressed in a lemon vinaigrette	\$10.95

## PASTA

*For any whole wheat pasta dish add \$2 ~ any gluten free pasta dish add \$3*

Penne Pomodoro & Basilico	Penne tossed with a fresh plum tomato and basil sauce	\$13.95
Penne alla Vodka	Penne pasta tossed with tomato sauce, vodka and fresh cream, finished with Romano cheese ( <i>chicken add \$2</i> )	\$14.95
Penne Arrabbiata	Penne pasta with browned garlic, white wine in a spicy pomodoro sauce	\$14.95
Rigatoni Ragusa	Rigatoni tossed with Italian sausage and petite peas in a light pink sauce, finished with parmigian cheese	\$16.95
Fettuccine Figaro	Thick flat long pasta with assorted mixed mushrooms and sundried tomatoes sauteed in a shallot, garlic white wine sauce, topped with fresh ricotta	\$16.95
Spaghetti Sorrento	Whole wheat spaghetti with fresh seasonal diced mixed vegetables in a garlic white wine sauce or tomato basil sauce	\$16.95
Farfalle Felice	Bowtie pasta with chicken, mixed mushrooms, roasted peppers and diced zucchini in a light pesto cream sauce	\$16.95
Linguine Luisa	Thin flat long pasta tossed with chopped clams in a garlic and white wine sauce or marinara sauce	\$16.95
Orecchiette Avellino	Hat shaped pasta in a meat ragu with diced eggplant and melted smoked mozzarella	\$16.95
Gemelli Giancarlo	Short rope shaped pasta with chicken, broccoli rabe and sundried tomatoes in a garlic wine sauce	\$17.95
Cappellini Capri	Angel hair pasta with shrimp, arugula and diced tomatoes in a tomato brandy sauce	\$18.95

*There is a \$5.00 extra plate charge for split orders ~ Please be patient all food is prepared fresh to order  
20% gratuity will be added for six or more persons*

*If you have any food allergies please inform your server*