

## PASTA

*Any pasta dish with gluten free or whole wheat pasta add \$2*

Penne Pomodoro Basilico	<i>Penne tossed with a fresh plum tomato basil sauce</i>	\$8.95
Rigatoni al Forno	<i>Baked rigatoni pasta with ricotta, tomato sauce, and melted mozzarella finished with parmigian cheese</i>	\$9.95
Penne alla Vodka	<i>Penne pasta tossed with a plum tomato sauce, vodka and fresh cream, finished with Romano cheese (chicken add \$2)</i>	\$9.95
Rigatoni Ragusa	<i>Rigatoni pasta with Italian sausage and petite peas in a light pink sauce</i>	\$10.95
Fettuccine Figaro	<i>Thick flat long pasta with assorted mixed mushrooms and sundried tomatoes, in a shallot, garlic white wine sauce, topped with fresh ricotta</i>	\$10.95
Farfalle Felice	<i>Bowtie pasta with chicken, mushrooms, roasted peppers and diced zucchini in a light basil pesto cream sauce</i>	\$10.95
Linguine Luisa	<i>Thin flat long pasta with chopped fresh clams in a garlic and white wine sauce or marinara sauce</i>	\$11.95

## SECONDI

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

Eggplant Parmigiana	<i>Lightly breaded and thinly layered eggplant with tomato sauce, ricotta and melted mozzarella</i>	\$11.95
Pollo Parmigiana	<i>Breaded chicken cutlet topped with tomato sauce and melted mozzarella (for veal parmigiana add \$2)</i>	\$11.95
Pollo Marsala	<i>Chicken breast with fresh mixed mushrooms in a marsala wine sauce (for veal marsala add \$2)</i>	\$11.95
Pollo Piemontese	<i>Chicken breast with pearl onions, toasted walnuts and gorgonzola in a light shallot cream sauce</i>	\$11.95
Pollo Portobello	<i>Chicken breast topped with portobello mushroom and smoked mozzarella, baked in a cognac sauce</i>	\$11.95
Pollo Napoletana	<i>Chicken breast, Italian sausage, hot cherry peppers and fresh rosemary in a garlic white wine sauce</i>	\$11.95
Vitello Abruzzese	<i>Veal scaloppine with artichoke hearts, sundried tomatoes and Gaeta olives in a cognac sauce</i>	\$13.95
Vitello Margherita	<i>Lightly breaded and baked veal cutlet topped with diced tomatoes, fresh mozzarella, red onions and basil salad</i>	\$13.95
Lemon Sole Oreganata	<i>Broiled fillet of sole topped with seasoned bread crumbs, baked in a scampi sauce</i>	\$13.95

## RISOTTI

Risotto Barese	<i>Arborio rice with Italian ground sausage and peas in a pink sauce topped with shaved parmigian cheese</i>	\$12.95
Risotto Calabria	<i>Arborio rice with chicken, spinach, butternut squash and diced tomatoes in a shallot, garlic white wine sauce</i>	\$12.95
Risotto Umbria	<i>Arborio rice with fresh mixed mushrooms, peas and diced tomatoes in a shallot, garlic white wine sauce finished with white truffle oil</i>	\$12.95
Risotto Sardenia	<i>Arborio rice with shrimp, asparagus and sundried tomatoes in a vodka sauce</i>	\$13.95

*There is a \$5.00 extra plate charge for split orders ~ Please be patient all food is prepared fresh to order  
If you have any food allergies please inform your server*

## ANTIPASTI

<b>Polpette Siciliano</b>	<i>Oven baked petite meatballs wrapped with thinly sliced zucchini, finished with tomato sauce and Sicilian ricotta salata cheese</i>	\$8.95
<b>Misto Terra</b>	<i>Assorted grilled vegetables and homemade fresh mozzarella, drizzled with a balsamic reduction and extra virgin olive oil</i>	\$8.95
<b>Portobello alla Griglia</b>	<i>Grilled portobello mushroom served on a bed of mixed mushrooms and arugula in balsamic wine reduction, topped with gorgonzola</i>	\$8.95
<b>Mozzarella Caprese</b>	<i>Homemade fresh mozzarella, tomatoes, roasted peppers and fresh basil, drizzled with extra virgin olive oil</i>	\$9.95
<b>Calamari Fritti</b>	<i>Lightly floured and seasoned fried calamari, cooked golden brown and served with tomato sauce</i>	\$9.95
<b>Eggplant Rollatini</b>	<i>Rolled eggplant filled with a delicate ricotta and spinach blend, baked with mozzarella and tomato sauce</i>	\$9.95

## INSALATE

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

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

## ZUPPE

<b>Pasta e Fagioli</b>	<i>Mixed fresh bean soup with tubetti pasta</i>	<u>cup</u> \$3.95	<u>bowl</u> \$5.95
<b>Stracciatella</b>	<i>Chicken broth with fresh spinach and beaten eggs</i>	\$3.95	\$5.95

## CONTORNI

*Side Orders*

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

## BAMBINI

*Children's Menu*

<b>Penne with Tomato Sauce or Butter Sauce</b>	\$7.95
<b>Chicken Fingers and Fries</b>	\$7.95
<b>Mozzarella or Zucchini Sticks</b>	\$7.95
<b>Spaghetti and Meatball</b>	\$8.95
<b>Fettuccine Alfredo</b>	\$8.95
<b>Cheese Ravioli</b>	\$8.95
<b>Grilled Cheese Panini w/ French Fries</b>	\$8.95