

Italian Tapas

Calamari Fritti \$8	Costolette di Vitella \$9
Fried calamari, cherry peppers, and zucchini	Grilled petit veal chops over mashed potatoes with a demi-glaze
Peperoni Ripieni \$7	Suppli alla Romana \$7
Roasted red and yellow peppers stuffed with avocado	Rice ball stuffed with meat and fresh mozzarella
Arugula e Stracci \$8	Zuppetta di Vongole \$8
Thinly sliced beef over arugula with shaved parmigiano and olive oil	Steamed clams in a light tomato broth
Peperoni Stracci \$8	Bruschetta di pomodoro \$7
Thinly sliced beef sautéed with peppers and mushrooms	Diced tomatoes, onion, and garlic toasted Tuscan bread
Ricotta Fresca \$7	Pesce del Giorno \$8
Fresh ricotta, and toasted Tuscan bread	Grilled fish of the day over fresh seasonal vegetables
Formaggi assortiti \$8	Torre Affumicata \$7
Italian cheese platter and fresh fruit	Fresh mozzarella and grilled eggplant
Gamberi All'aglio \$9	Panko Artichokes \$8
Prawns sautéed with garlic and parsley	Crispy panko breaded artichokes
Orecchiette Broccoli \$7	Baccala Fritto \$7
Pasta and Broccoli in garlic and oil	Fried salt cod with an aioli dip
Risotto ai Funghi \$7	Fritto Misto \$7
Mushroom risotto	Egg-battered and fried cauliflower, artichokes, and zucchini with marinara
Costolette D'agnell \$9	Crostini di Salmone \$7
Grilled lamb chops over arugula with mint jelly	smoked salmon and cream cheese over toasted Tuscan bread
Insalata di tonno \$9	Insalata di Fagioli \$7
Marinated fresh ahi tuna with sweet and sour vegetables	Five bean salad with oil and white vinegar
Rollatini di Melanzane \$7	Crostini Al Caprino \$7
Rolled eggplant stuffed with ricotta	Fresh figs and goat cheese over crostini
Broccoletti Rabe \$7	Peperoni e Baccala \$8
Sauteed broccoli rabe with garlic and oil	Baked banana peppers stuffed with salt cod
Gnocchetti al Tartufo \$8	Cozze al Prezzemolo \$7
Pasta with black truffle Pate	Mussels sautéed with garlic oil and parsley over toasted Tuscan bread
Funghi in Salsa \$7	
Mushrooms sautéed in a garlic sauce	

Insalate

Caprese \$8	Rucola Delizia \$7
Mozzarella, tomato and Basil	Arugula, tomatoes, onions, almonds, gorgonzola, shallot vinaigrette
Mista \$5.50	Waldorf \$8
Mixed greens, carrots, tomatoes, and balsamic vinaigrette	Mixed greens, apples, dried cherries, walnuts, raisins, cherry vinaigrette
Italian \$8	Gamberi Fusion \$8
Cucumbers, onions, tomatoes, and fresh and mozzarella	Wonton shrimp, mixed greens, walnuts, shaved parmigiano balsamic vinaigrette
Caesar \$5.50	Bresaola \$8
Romaine, Caesar dressing and parmigiano	Arugula, ricotta bresaola, cantaloupe, olive and soft goat cheese dressing
Brodo Del Giorno \$5	
Soup of the Day	

Pasta

Pasta Alla Michela \$18

Shrimp, sun-dried tomatoes, white wine, arugula, and finished with mascarpone cheese

Rabe e Salsiccia \$18

Fresh orecchiette with broccoli rabe and sausage in a garlic and oil sauce

Gnocchi Ponte Vecchio \$16

Homemade potato dumplings in a bolognese sauce

Spaghetti cacio e pepe \$16

Traditional roman dish, with pecorino cheese and fresh pepper

Linguine marechiare \$20

Shrimp, clams, calamari and mussels in a light marinara sauce

Rigatoni Della Casa \$16

Sliced grilled chicken breast and sun-dried tomatoes in a pink sauce

Linguine Verdure \$16

Whole wheat linguine with cannellini beans and spinach in a garlic and oil sauce

Fettuccine al Brandy \$17

Chicken, mushroom, and chopped prosciutto in a brandy cream sauce

Orecchiette Paesane \$17

Mushroom, bacon, fresh mozzarella and a touch of cream

Ravioli al Formaggio \$16

Cheese ravioli topped with a marinara sauce

Spaghetti all'Aragosta \$21

lobster and shrimp in a pink vodka sauce

Penne Arrabbiata \$16

Hot sausage and sweet peppers in a marinara sauce.

Homemade or gluten-free pasta available upon request \$2.00

Secondi

Pesce Sciliano \$21

Tilapia with roasted tomatoes
Garlic, calamata olives, and
Artichokes in a wine sauce.

Bistecca Contadina \$22

Strip steak seared with mushrooms
Peppers, onions, and potatoes

Tonno Grigliato \$24

Ahi tuna steak grilled rare
And served over a bed of spinach

Pollo Parmigiana \$18

Chicken breast breaded and topped
With marinara and mozzarella

Vitella saltimbocca \$22

veal scaloppini with prosciutto
Mozzarella in a cognac demi-glaze

Pollo Alla Griglia \$17

Grilled chicken breast served with
Sautéed broccoli in garlic and oil

Gamberi Ai Limone \$21

Jumbo shrimp served over a bed
Of escarole and beans in a lemon sauce

Vitella Milanese \$20

veal scaloppini breaded and topped
With arugula, tomatoes, and
Fresh mozzarella

Salmone Bianco \$21

Grilled salmon in lemon and white
Wine sauce

Melanzane \$16

Thinly sliced eggplant breaded and
Topped with marinara and mozzarella

Vitella Delicata \$22

veal scaloppini with shitakes
Tomatoes and cognac cream sauce

Vitella Piccata \$20

veal scaloppini in a lemon and white
Wine sauce

Pollo Marsala \$18

Chicken breast and mushrooms in a
Marsala wine sauce

Pesce Francese \$21

Tilapia egg battered and sautéed in
A lemon and white wine sauce

Served with side salad or side of pasta
Chef/owner Giannino Cavalli