



ANTIPASTI | STARTERS

Zuppa del Giorno

chef's bisque or soup of the day | market price

G/F *Antipasto Italiano*

cured italian meats, imported cheeses, grilled eggplant & zucchini, roasted peppers, olives, xvoo, balsamic-glace 17

Bruschetta Crostini

diced tomatoes, onions and basil atop of garlic toast, drizzle of xvoo, balsamic demi-glace and grated parmesan 12

Carciofi Francese

artichoke heart wedges, egg-battered and pan-fried in xvoo | served in a delicate lemon butter sherry wine sauce 17

Involtini di Melanzane

two thin slices of eggplant, batter-dipped, lightly fried, stuffed with ricotta, baked with mozzarella and tomato sauce 15

Zucchine Fritte

farm-fresh zucchini sliced, breaded and deep-fried, sprinkled with grated parmesan, served with marinara sauce 12

G/F *Tonno al Pepe Nero*

hand-carved rare tuna fillet encrusted with coarse black pepper | served with sushi ginger, wasabi paste, soy sauce 18

Calamari Fritti a la Modena

sliced squid dredged in asian flour then crispy fried | tossed in sweet 'n sour chili sauce and balsamic demi-glace 17

G/F *Polpo Affogato*

chunks of steamed baby octopus sautéed in garlic with crushed tomatoes in a light-marinara white wine sauce 18

Gamberi al Forno

jumbo deveined shrimp baked with a sprinkle of seasoned breadcrumbs | lemon garlic butter white wine sauce 18

G/F *Vongole en Rosso (red) o Bianco (white)**

fresh little neck clams steamed open and sautéed in a marinara wine sauce Or in a garlic butter white wine broth 17

G/F *Cozze en Rosso (red) o Bianco (white)**

fresh p.e.i. mussels steamed open and sautéed in a marinara wine sauce Or in a garlic butter white wine broth 16

**red sauce is gluten free | white sauce is made with flour (not gluten free)*

INSALATE | HEARTY SALADS

G/F *Caprese* tomatoes, fresh mozzarella, roasted peppers and basil, drizzled with xvoo and balsamic demi-glace 15

G/F *Rucola* baby arugula, white onion, grape tomatoes, aged parmesan, tossed in xvoo and fresh squeezed lemon 13

G/F *Caesar** chilled romaine tossed in a classic caesar dressing with aged parmesan and toasted garlic croutons 12

**caesar salad is gluten free when ordered without croutons*

CLASSICI | CHICKEN & VEAL CLASSICS | served over penne, except Grigliato as noted*

G/F **Grigliato* | seasoned cutlets grilled in xvoo with fresh lemon juice | potato & vegetables | chicken 25, veal 29

Francese | egg-battered and pan-fried in xvoo | served in a lemon butter sherry wine sauce | chicken 24, veal 28

Marsala | sautéed with fresh mushrooms in a florio fine italian marsala wine reduction | chicken 24, veal 28

Piccata | lightly-floured and sautéed with xvoo in a lemon butter white wine caper sauce | chicken 24, veal 28

Parmigiana | crispy fried in panko breadcrumbs topped with mozzarella and tomato sauce | chicken 24, veal 28

Saltimbocca | layered with prosciutto, spinach & fontina | white wine sage demi-glace sauce | chicken 25, veal 29

FAVORITI | EGGPLANT FAVORITES | served over penne

Parmigiana di Melanzane | farm-to-table eggplant, peeled and sliced, deep-fried with crispy panko breadcrumbs, baked with melted mozzarella topped with tomato sauce 24

Rollatini di Melanzane | three thin slices of fresh batter-dipped eggplant, lightly fried & stuffed with ricotta cheese, baked with melted mozzarella topped with tomato sauce 26

consumption of raw or undercooked meat, veal, poultry, seafood, fish and eggs may increase the risk of food borne illnesses
we serve pellegrino sparkling mineral and spring water | unsweetened iced tea | alex's lemonade | coca-cola soda products
small complementary house salad with entrée | small caesar salad with entrée 3 | brought-in party cake \$1.50 per person



F A R I N A C E I | PASTA | cooked al dente

Rigatoni a la Vodka

sun-dried tomatoes and shallots in a marinara cream sauce with a hint of vodka 23 | with chicken 27 | with shrimp 30

Cavatelli Broccoli

fresh broccoli florets sautéed in garlic and xvoò sprinkled with grated parmesan 23 | with chicken 27 | with shrimp 30

Gnocchi Pomodori

pillowy potato dumplings served in traditional rich tomato sauce with fresh basil 23 | with chicken 27 | with shrimp 30

Gnocchi al Limone

potato dumplings with spinach & sun-dried tomatoes | light lemon cream sauce 25 | with chicken 29 | with shrimp 32

Ravioli di Aragoste

homemade lobster ravioli stuffed with succulent lobster meat | folded in our creamy vodka sauce 28 | with shrimp 34

Spaghetti Bolognese

mixture of ground beef, pork and veal simmered in tomato sauce with a touch of red wine | shaved aged parmesan 28

Spaghetti e Polpette

two of our famous house-made all-beef meatballs atop of a bed of spaghetti | rich tomato sauce and aged parmesan 26

Farfalle e Salmone a la Vodka

hand-carved sautéed salmon fillet cubes served in our creamy vodka sauce with fresh peas and bowtie pasta 29

Farfalle e Gamberi

jumbo deveined shrimp seasoned and sautéed with crushed tomatoes in a zesty light-marinara white wine sauce 30

Linguine Vongole en Rosso (red) o Bianco (white)

little neck clams steamed open and sautéed in a marinara wine sauce Or in a garlic butter white wine broth 28

Linguine Cozze en Rosso (red) o Bianco (white)

p.e.i. mussels steamed open and sautéed in a marinara wine sauce Or in a garlic butter white wine broth 27

G/F Cozze su Spinachi en Marinara o Fra Diavolo

p.e.i. mussels over a bed of fresh sautéed spinach (no pasta) in mild marinara sauce Or in spicy fra diavolo 29

S E G N A T U R A | SIGNATURE DISHES | served with potato & vegetables | except dishes as noted*

Gamberi Stagione

jumbo deveined shrimp baked in a lemon garlic butter white wine sauce sprinkled with seasoned breadcrumbs 32

G/F Salmone Balsamico

grilled salmon fillet seasoned with fresh herbs and brushed in xvoò, drizzled with modena balsamic demi-glace 29

Bronzino con Gamberi

pan-seared mediterranean seabass fillet with jumbo shrimp, served in a lemon garlic butter white wine sauce 38

G/F Cotolette di Agnello

thick double-cut new zealand lamb chops rubbed with fresh herbs and xvoò | grilled to your liking, served au jus 39

G/F Bistecca di Angus

center-cut nebraskan angus strip steak | gently seasoned then perfectly grilled to your preference, served au jus 39

Terra e Mare

sautéed boneless chicken breast, jumbo shrimp and mushrooms | in champagne cream sauce | *over linguine 30

Pollo Fantasia

boneless chicken breast, spinach, ricotta and mozzarella | in a light marinara white wine sauce | *over linguine 28

Pescatore a la Strada

6 oz lobster tail, scallops and shrimp | mild marinara | spicy fra diavolo | garlic butter white wine | *over linguine 39

C O N T O R N I | SIDE ORDERS

G/F Sautéed Broccoli Rabe 9 | ***G/F Sautéed Spinach*** 7 | ***G/F Sautéed Mushrooms*** 6 | ***G/F Vegetable Medley*** 5

G/F Moroccan Anchovies 5 | ***Two House-made All-Beef Meatballs in Tomato sauce*** 9 | ***G/F French Fries*** 5

sub side of penne with spaghetti or linguine 0 | with angel hair 2 | with fettuccine 2 | with pappardelle 3 | with gluten-free penne 5

sub tomato sauce with marinara sauce 1 | with spicy fra diavolo 2 | with garlic & oil 4 | with pesto cream 4 | with vodka sauce 4

sub side of pasta with side of potato & vegetables 2 | sub with double side of vegetables (no potato) 3 | entrée sharing fee 8