



ANTIPASTI | STARTERS

Zuppa del Giorno

chef's soup of the day | market price

G/F *Antipasto Italiano*

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

Bruschetta Crostini

diced tomatoes, onions and basil atop of garlic toast, drizzled with evoo, balsamic-glaze and grated parmesan 12

Carciofi Francese

quartered-sections of artichoke hearts, egg-dipped and sautéed, served in a lemony butter sherry wine sauce 17

Involtini di Melanzane

two thin slices of eggplant, egg-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*

sliced rare tuna filet encrusted with coarse black pepper, served with sushi ginger, wasabi paste and soy sauce 18

Calamari Fritti a la Modena

sliced squid dredged in asian flour and crispy fried, tossed in a sweet 'n sour chili sauce with balsamic demi-glaze 17

G/F *Polpo Affogato*

baby octopus steamed and cooked, sautéed with garlic and crushed tomatoes in a white wine marinara sauce 18

Gamberi al Forno

jumbo deveined shrimp baked in a lemon garlic butter white wine sauce, sprinkled with seasoned breadcrumbs 18

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

fresh little neck clams steamed open and sautéed in a marinara wine sauce Or a garlic butter white wine broth 16

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

fresh p.e.i. mussels steamed open and sautéed in a marinara wine sauce Or a garlic butter white wine broth 15

**red sauce is gluten free | white sauce is not gluten free (flour in recipe)*

INSALATE | LARGE SALADS

G/F *Caprese*

sliced ripe red tomatoes, fresh mozzarella, roasted peppers and basil, drizzled with evoo and balsamic demi-glaze 15

G/F *Rucola*

baby arugula, white onion, grape tomatoes and shaved aged parmesan, tossed in evoo and fresh squeezed lemon 13

G/F *Caesar **

chilled romaine gently tossed in a classic caesar dressing, strewn with aged parmesan and toasted garlic croutons 12

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

CLASSICI | ITALIAN CLASSICS | *Chicken, Veal, Eggplant served over penne, except Grigliato **

Francese | egg-batter-dipped and sautéed in a savory 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 evoo in a lemon butter white wine caper sauce | chicken 24, veal 28

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

Saltimbocca | layered w/ prosciutto, spinach & fontina, sautéed in a white wine sage demi-glaze | chicken 25, veal 29

G/F *Grigliato ** | grilled with evoo and fresh squeezed lemon juice | plated with grilled vegetables | chicken 25, veal 29

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

Melanzane alla Rollatini | three thin slices of fresh egg-batter-dipped eggplant, lightly fried and stuffed with ricotta, 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



LE PASTE | PASTA | cooked al dente

Rigatoni a la Vodka

sun-dried tomatoes and shallots in a marinara cream sauce with a hint of vodka 22 | with chicken 26 | with shrimp 29

Cavatelli Broccoli

tender broccoli florets sautéed in garlic and evoo, dusted with grated parmesan 22 | with chicken 26 | with shrimp 29

Gnocchi Pomodori

pillowy potato dumplings served in traditional rich tomato sauce with fresh basil 22 | with chicken 26 | with shrimp 29

Gnocchi al Limone

potato dumplings, spinach & sun-dried tomatoes in a light lemon cream sauce 24 | with chicken 28 | with shrimp 31

Ravioli di Aragoste

homemade lobster ravioli stuffed with scrumptious lobster meat and finished with vodka sauce 27 | with shrimp 34

Spaghetti Bolognese

mixture of ground beef, pork and veal simmered in tomato red wine sauce, sprinkled with shaved aged parmesan 26

Spaghetti e Polpette

two of our homemade famous all-beef meatballs sitting on top of a bed of spaghetti with traditional tomato sauce 25

Farfalle e Salmone a la Vodka

hand-carved cubes of fresh tender salmon filet sautéed with garlic and green peas, served in vodka sauce 28

Farfalle e Gamberi

five jumbo deveined shrimp seasoned and sautéed with crushed tomatoes in a light-marinara white wine sauce 29

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

little neck clams steamed open and sautéed in a marinara wine sauce Or 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 a garlic butter white wine broth 26

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

p.e.i. mussels served over sautéed spinach (no pasta) in marinara wine sauce Or a garlic butter white wine broth 29

**red sauce is gluten free | white sauce is not gluten free (flour in recipe)*

SEGNATURA | SIGNATURE DISHES | with vegetables & potato, except entrees served over linguine *

G/F Salmone Balsamico

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

Bronzino e Gamberi

pan-seared mediterranean seabass filet with jumbo shrimp, served in a lemon garlic butter white wine sauce 35

Gamberi Stagione

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

G/F Cotolette di Agnello

thick double-cut new zealand lamb chops, rubbed with evoo and fresh herbs, grilled to your temperature liking 38

G/F Bistecca di Manzo

12 oz. center-cut new york strip steak, grilled to your temperature request and served in its own natural juices 36

Terra e Mare *

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

Pollo Fantasia *

boneless chicken breast with spinach, ricotta and mozzarella, light marinara white wine sauce | served over linguine 28

Linguine Pescatore *

6 oz lobster tail, diver scallops and jumbo shrimp | in mild marinara | in spicy fra diavolo | in garlic butter white wine 39

CONTORNI | SIDE ORDERS

G/F Moroccan Anchovies 5 | G/F 2-Homemade All-beef Meatballs in Tomato sauce 9 | G/F French Fries 5

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

sub side of penne with linguine or spaghetti n/c | with angel hair 2 | with pappardelle 3 | with gluten-free penne 5 | entrée sharing 8

sub sauce on side of penne in tomato sauce n/c | marinara n/c | fra diavolo n/c | garlic & oil 4 | pesto cream 4 | vodka sauce 4

sub side of pasta with veggies and pot 2 | sub vegs and pot with double vegs, no pot. 2 | sub vegs and pot with spinach 5