



AUTENTICA CUCINA ITALIANA

ANTIPASTI

ANTIPASTO MISTO [GF] \$15
CHEF'S SELECTION OF CURED MEATS, ARTISANAL CHEESE, AND FRESH VEGGIES

BRUSCHETTA [V] \$12
TOASTED CROSTINI TOPPED WITH DICED TOMATOES, FRESH BASIL, GARLIC, OLIVE OIL AND PARMIGIANO CHEESE SHAVINGS

COZZE FRESCHE \$18
FRESH MUSSELS SAUTÉED WITH FRESH GARLIC AND HERBS, IN A SPICY WHITE WINE TOMATO SAUCE

MOZZARELLA CAPRESE [V/GF] \$13
SLICED TOMATOES, SLICED BUFFALO MOZZARELLA, FRESH BASIL, AND OLIVE OIL

GAMBERI E FUNGHI * \$16

SHRIMP SAUTÉED WITH FRESH MUSHROOMS IN A WHITE WINE CREAM SAUCE

INSALATA

MISTA [GF] \$7
OUR HOUSE INSALATA WITH A MIX OF LETTUCE, CUCUMBERS, CHERRY TOMATOES, AND KALAMATA OLIVES IN A GARLIC PARMIGIANO VINAIGRETTE

ARUGULA [GF] \$10
CHERRY TOMATOES ON WILD ARUGULA LETTUCE TOSSED IN OLIVE OIL AND BALSAMIC VINEGAR TOPPED WITH PARMIGIANO CHEESE SHAVINGS

CESARE * \$10

ROMAINE LETTUCE TOSSED WITH A CAESAR DRESSING, GARLIC, CROUTONS, TOPPED WITH PARMIGIANO CHEESE SHAVINGS

PRIMI

LASAGNA BOLOGNESE \$18
FRESH LAYERED PASTA BAKED WITH HOMEMADE BOLOGNESE SAUCE, BÉCHAMEL, MOZZARELLA, AND PARMIGIANO CHEESE

BAKED MANICOTTI \$18
HAND-ROLLED PASTA FILLED WITH RICOTTA, PARMIGIANO, MOZZARELLA CHEESE, AND FRESH HERBS, BAKED IN A HOMEMADE BOLOGNESE SAUCE

TORTELLINI DELLA NONNA \$18
TORTELLINI PASTA FILLED WITH A MIX OF ITALIAN CHEESES, TOSSED WITH PROSCIUTTO COTTO, IN A SMOKY CREAM SAUCE

LINGUINI ALLE VONGOLE * \$24
LINGUINI PASTA SAUTÉED WITH GARLIC, OLIVE OIL, CRUSHED RED PEPPER, AND FRESH CLAMS, IN A WHITE WINE SAUCE

SPAGHETTI BOLOGNESE \$16
SPAGHETTI PASTA TOSSED IN A HOMEMADE BOLOGNESE SAUCE OR MARINARA SAUCE

RIGATONI ALLA CONTADINA \$20
RIGATONI PASTA TOSSED WITH GARLIC, CHICKEN, MUSHROOMS, SWEET PEAS, IN A MARSALA CREAM SAUCE

PENNE ARRABBIATA [V] \$16
PENNE PASTA SAUTÉED WITH CRUSHED RED PEPPER IN A HOMEMADE MARINARA SAUCE

FETTUCCINE VODKA CON SALSICCIA \$20
FETTUCCINE PASTA TOSSED WITH SHALLOTS, SAUSAGE AND SWEET PEAS IN A VODKA CREAM SAUCE

MELANZANE PARMIGIANA [V] \$19

EGG-BATTERED FILLET OF EGGPLANT WITH MARINARA SAUCE, BAKED WITH MOZZARELLA AND PARMIGIANO CHEESE

SECONDI

SERVED WITH JULIENNE VEGETABLES TOSSED IN PASTA OF THE DAY

POLLO FORESTIERA \$22
CHICKEN SCALLOPINE SAUTÉED WITH FRESH MUSHROOMS AND HERBS IN A SHERRY WINE CREAM SAUCE

VITELLO MARSALA \$26
VEAL SCALLOPINE SAUTÉED WITH FRESH GARLIC, MUSHROOMS, AND HERBS IN A MARSALA WINE SAUCE

POLLO MARSALA \$22
CHICKEN SCALLOPINE SAUTÉED WITH FRESH GARLIC, MUSHROOMS, AND HERBS IN A MARSALA WINE SAUCE

VITELLO PARMIGIANA \$26
VEAL SCALLOPINE BREADED AND BAKED WITH POMODORO, MELTED MOZZARELLA, AND PARMIGIANO CHEESE

POLLO PICCATA \$22
CHICKEN SCALLOPINE SAUTÉED WITH FRESH GARLIC, CAPERS AND PARSLEY IN A LEMON BUTTER SAUCE

VITELLO PICCATA \$26
VEAL SCALLOPINE SAUTÉED WITH FRESH GARLIC, CAPERS, AND PARSLEY IN A LEMON BUTTER SAUCE

GAMBERI MARINARA* \$24

SHRIMP SAUTÉED IN A HOMEMADE MARINARA SAUCE

CONTORNI

HOMEMADE MEATBALLS [2] \$7
MILD ITALIAN LINK SAUSAGE [2] \$7
SHRIMP PREPARED ANY STYLE [4] * \$11

DOLCI

TIRAMISU \$10
CRÉME BRULEE \$10
CANNOLI \$10
SPUMONI \$10

V - VEGETERIAN

GF - GLUTEN-FREE GLUTEN-FREE PASTA AVAILABLE UPON REQUEST AND AVAILABILITY FOR AN ADDITIONAL \$9

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS