

ANTIPASTI *Appetizers*

CALAMARI FRITTI

Fresh squid breaded, fried and tossed in a garlic lemon sauce served with cocktail sauce or chipotle aioli 16.95

CARPACCIO DI MANZO

Thinly sliced beef fillet marinated with olive oil and lemon, topped with capers and shaved parmesan cheese 18.95

POLPETTE DI MANZO

"Meatballs"

Three house made Snake River Farms wagyu beef meatballs 14.95

COZZE IN GUAZZETTO

Steamed mussels topped with garlic, white wine, fresh tomato, and basil sauce 18.95



SIMPLY DELICIOUS

ANTIPASTI *Appetizers*

GRIGLIATA DI POLENTA

Grilled homemade polenta topped with feta cheese in a mushroom white wine sauce 16.95

FUNGHI RIPIENI

"Stuffed Mushrooms"

4 Stuffed mushrooms stuffed with Italian sausage, garlic, bread crumbs, green onions topped with a marsala, olive oil sauce 16.95

MELANZANE ALLA AGRODOLCE

Grilled eggplant topped with capers, feta cheese served in a balsamic reduction sauce 15.95

BURRATA & PROSCIUTTO

Burrata cheese topped with parma di prosciutto, olive oil, balsamic vinegar and black truffle honey 19.95

PASTA

SPAGHETTI ALLA BOLOGNESE

Pasta in our homemade all beef meat sauce 23.95

LASAGNA ALLA FIGARO

Homemade all beef meat lasagna served in our house cream sauce 26.95

GNOCCHI ALLA SORRENTINA

Potato dumplings cooked in a gorgonzola cream sauce 23.95

PENNE CON POMODORO E MELANZANE

Tube pasta in a fresh tomato and basil sauce with fried eggplant 21.95

CAPELLINI D'ANGELO AL POMODORO

Angel hair pasta in a fresh basil, garlic and diced tomato sauce 21.95

RIGATONI CON SALSICCIA

Tube pasta served with bell pepper, onion and tomato sauce with slices of grilled sausage 25.95

RISOTTO AL FUNGHI PORCINI

Acquerello risotto cooked with dry porcini mushrooms 23.95

RIGATONI ALLA VODKA

Rigatoni pasta in a mildly spicy tomato red vodka cream sauce 23.95

ADD CHICKEN 6

PENNE PRIMAVERA CON POLLO

Penne pasta with chicken, seasonal vegetables topped in a garlic, lemon zest and white wine sauce 24.95

FETTUCCINE ALLA VILLANA

Pasta with veal, artichokes, peas, sundried tomato in a demi-glaze wine sauce 26.95

FETTUCCINE ALFREDO

Fettuccine pasta in our classic creamy alfredo sauce 20.95
Add Chicken 6

LINGUINE AL PESTO

Linguini Pasta with our house-made pesto sauce (garlic, basil, pine-nuts, and olive oil blended) 20.95

ADD SHRIMP 6

TORTELLINI ALLA MICHELANGELO

Pasta stuffed with chicken and veal in a creamy sauce with pancetta and peas 25.95

PESCE

LINGUINE CON VONGOLE O COZZE

Linguini pasta with your choice of clams or mussels in a garlic, lemon, white wine sauce 26.95

RISOTTO AI FRUTTI DI MARE

"Italian Paella"

Acquerello risotto cooked with mixed seafood, saffron and served in a light marinara sauce 34.95

FETTUCCINE ALLA ADRIATICA

Flat pasta served in a creamy garlic, sundried tomato, and white wine cream sauce topped with rock shrimp and scallops 28.95

LINGUINE ALLA MEDITERRANEA

Linguine pasta tossed with tiger prawns in garlic, olive oil, olives, mushrooms, green onions, feta cheese, and white wine sauce 27.95

VEGAN & GLUTEN FREE LENTIL PASTA IS AVAILABLE AS A SUBSTITUTION FOR ALL PASTA DISHES

INSALATE & MINESTRE

Soups & Salads

INSALATA ALLA CESARE

Romaine lettuce tossed in our special Caesar dressing
For One 9.95 ~ For Two 16.95

NAPA CABBAGE SALAD

Napa cabbage, crispy pepper bacon, mushrooms,
crumbled blue cheese, with a warm red wine dijon
vinaigrette 13.95

VERDA MISTA

Seasonal organic mixed greens, tossed in your choice of
dressing ~ Creamy Italian or Balsamic Vinaigrette 9.95

INSALATA DI RUCOLA "Arugula Salad"

Organic arugula salad with dried cranberries, shaved
parmesan, toasted walnuts topped in a champagne
vinaigrette 15.95

MINESTRA DI VEGETALI "Minestrone"

Our signature hearty Italian vegetable soup 9.95

INSALATA FANTASIA

Spring mix lettuce with grilled chicken, oranges, walnuts,
blue cheese dressed in our house balsamic vinaigrette 20.95

INSALATA DI MEDITERRANEA

Baby Spinach salad, feta cheese, olives, fresh tomatoes
topped in a balsamic vinaigrette 13.95

INSALATA CAPRESE

Three sliced Roma tomatoes topped with fresh mozzarella,
fresh basil, olive oil and balsamic vinegar 13.95

SALAD ADDITIONS

CHICKEN +6 * PRAWNS +9 * SALMON +16

SECONDI PIATTI

Entrees

GRIGLIA

BISTECCA DI MANZO "New York Steak"

12 oz. USDA choice N.Y. steak grilled, garnished with
our signature peppercorn brandy sauce 44.95

COTOLETTE DI AGNELLO GRIGLIATE "Rack Of Lamb"

Grilled rack of lamb, topped with garlic, rosemary
and served in balsamic reduction sauce 44.95

POLLO

POLLO PARMIGIANA "Parmesan Chicken"

Chicken breast breaded and topped with marinara
sauce and mozzarella cheese baked until bubbly,
served on a bed of linguini marinara 28.95

POLLO AI CAPPERI "Chicken Piccata"

Chicken scallopini served with capers, lemon and
butter sauce 25.95

POLLO CONCA D'ORO

Chicken scallopini topped with eggplant, mozzarella
cheese topped with a marsala wine sauce 26.95

POLLO FIORENTINA

Sauteed chicken breast topped with spinach and
mozzarella cheese served in a cream sauce 26.95

POLLO ALLA GRIGLIA DI

Grilled chicken breast served with fresh tomato, peas
and artichoke cream sauce topped over mushroom
herb risotto 27.95

VITELLO E PESCE

FRUTTI DI MARE AL POMODORO ZAFFERANO

Prawns, scallops, squid, clams, crab claws, mussels in a mild saffron
tomato sauce, served Cioppino style with a crab claw for garnish 35.95

GAMBERI ALLA VESUVIO

Tiger prawns sautéed in garlic, fresh tomato, bell pepper, mushrooms,
green onions, in a white wine sauce 29.95

GAMBERI ALLA MEDITERRANEA

Tiger prawns sautéed in garlic, olive oil, olives, fresh tomato,
mushrooms, green onions, feta cheese and wine sauce 29.95

SALTIMBOCCA DI VITELLO

Veal scallopini topped with prosciutto and sage in a wine demi-glace
sauce 36.95

VITELLO AI CAPPERI "Piccata"

Veal scallopini with capers, lemon, and butter sauce 33.95

VITELLO AI FUNGHI E MARSALA

Veal scallopini with mushrooms in a Marsala wine sauce 33.95

VITELLO AROMATICO

Veal scallopini with sun-dried tomatoes, olives, cooked in a balsamic
reduction sauce 33.95

COTOLETTE DI VITELLO IMPANATE

Breaded veal cutlets cooked in olive oil 34.95

MELANZANE PARMIGIANA "Eggplant Parmigiana"

Eggplant breaded, fried and topped with marinara sauce and
mozzarella cheese, baked until bubbly served with linguini pasta 25.95