

{Antipasti}

CALAMARI FRITTI 14

Classic Crispy fried Squid with a side of spicy marinara sauce

GAMBERETTI ALLA GOCCINO 14

Baby rock Shrimps sautéed with garlic & olive oil, white wine, lemon & parsley - *spicy*

VONGOLE AL FORNO 14

Little neck Clams baked Oreganata style

GAMBERI DI COCKTAIL 16

Shrimp Cocktail, homemade *spicy* sauce & lemon wedge

STUFFED MUSHROOMS 14

Fresh Mushrooms stuffed with a beef, veal, pork & vegetable stuffing in a brown cream cognac sauce

SPIEDINO ALLA "ROMANA" 13

Pan-fried mozzarella cheese in a caper & anchovy sauce
-or- tomato sauce (sauce served on the side)

EGGPLANT ROLLATINI 13

Eggplant stuffed with fresh Ricotta Cheese in a tomato sauce

CARPACCIO 18

Thinly sliced Filet Mignon, Arugula, red onions, Capers, shaved Parmigiano-Reggiano Cheese

MOZZARELLA CAPRESE 13

Fresh Mozzarella with tomatoes, Fire Roasted Peppers, Gaeta Olives, Extra Virgin Olive Oil & Balsamic

{Zuppe}

PASTA E FAGIOLI 8

Pasta, Cannelloni beans, light touch of tomato

TORTELLINI EN BRODO 7

Cheese Tortellini in a light broth

{Insalate}

ARUGULA 10

Shaved Parmigiano-Reggiano Cheese, Italian dressing

CESARE 11

Fresh Romaine lettuce tossed with an olive oil, garlic, egg, & Anchovy dressing with Parmigiano-Reggiano Cheese

MISTA CAPRINA 11

Mixed baby greens, raspberry vinaigrette, Walnuts & goat cheese

INSALATE DELLA CASA 8

Tender mixed baby greens, Italian Dressing

{Pasta}

TORTELLINI BOLOGNESE 24

Stuffed with Ricotta cheese, in a Fresh Meat Sauce

PENNE VODKA 20

Penne pasta in a light pink Vodka sauce

PENNE NORMA 20

Penne pasta, Eggplant, Shaved Aged Ricotta Cheese, Basil & garlic, in a tomato sauce

SPAGHETTI ALLA AMATRICIANA 21

Spaghetti pasta, Bacon, Onions, Basil, in a tomato sauce

SPAGHETTI & MEATBALLS 21

Spaghetti pasta, Fresh Homemade Meatballs, Marinara sauce, shaved Parmigiano-Reggiano cheese

'EGGPLANT PARMIGIANA' 22

Fresh Eggplant Parmigiana, over penne pasta

RAVIOLI CON POMODORO 20

Round shaped Ravioli stuffed with Ricotta Cheese with basil in a tomato sauce

CAPELLINI SINATRA 27

Angel hair pasta, Rock Shrimp, baby Scallops, Gaeta olives, in a light tomato sauce

LINGUINE BOSCO E MARE 27

Linguini pasta, Broccoli Rabe, Shrimp, garlic, & Extra Virgin Olive Oil

LINGUINE ALLA VONGOLE 25

Linguini pasta, little neck Clams, garlic & Extra Virgin Olive Oil in a white or red clam sauce

CAPELLINI POMODORO 18

Angel hair pasta with onions, Fresh tomato & Basil

RIGATONI ARRABBIATA 22

Rigatoni pasta, homemade sausage, garlic & oil, in a **SPICY** plum tomato sauce

{Pollo}

POLLO 'MURPHY' 27

Boneless Chicken tenders sautéed with sausage, mushrooms, potatoes, **HOT** cherry peppers, Garlic & wine sauce - **SPICY**

POLLO SCARPARIELLO 25

Boneless Chicken tenders sautéed with garlic, Homemade Sausage & light brown sauce

POLLO VINO BIANCO 25

Breast of Chicken sautéed with Asparagus, Artichoke Hearts, Shiitake Mushrooms, garlic, in a White Wine Sauce

POLLO MILANESE 25

Breast of Chicken pounded thin, breaded & Pan-seared, topped with Arugula, Fresh Mozzarella & Beefsteak tomatoes

POLLO PAILLARD 25

Breast of Chicken pounded and grilled, with chopped Fresh Mozzarella, tomato, onion with Balsamic & Olive Oil

POLLO "A PIACERE" 25

Breast of chicken prepared to your preference: **PARMIGIANA** or **MARSALA** or **FRANCAISE**

{Vitello}

VITELLO DI CHAMPAGNE 33

Milk fed Veal Scallopini, pan seared with rock Shrimp, sundried tomatoes & Tarragon in a creamy Champagne sauce

VITELLO SALTIMBOCCA 32

Milk fed Veal Scallopini topped with Sage, Prosciutto, Spinach & Mozzarella cheese in a light Madeira wine sauce

VITELLO GOCCINO 32

Milk fed Veal Scallopini, topped with Eggplant, Prosciutto & Mozzarella Cheese in a light brown sauce

VITELLO "A PIACERE" 32

Milk fed Veal Scallopini prepared to your preference: **PARMIGIANA** or **MARSALA** or **PICCATA**

{Pesce}

SALMON MEDITERRANEAN 31

Fresh filet of wild Salmon, Artichokes, sun-dried Tomatoes, Shiitake Mushrooms, lemon white wine & garlic

SALMON DIJON 31

Fresh filet of wild Salmon, served in a Dijon Mustard Champagne sauce

SOLE LIVORNESE 32

Fresh filet of Sole sautéed in a light marinara sauce with garlic, capers & Gaeta olives

SOLE OREGANATA 32

Fresh filet of Sole topped with seasoned breadcrumbs and baked, in a lemon & white wine sauce

GAMBERI FRA DIAVOLO 32

Shrimp served over Linguini in a **spicy** tomato sauce

GAMBERI SCAMPI 32

Shrimp served over Linguini in a garlic, Olive oil & lemon wine sauce

GAMBERI FRANCAISE 32

Shrimp egg-battered, served in a lemon, butter & white wine sauce

{Vendure}

SPINACI 9

Spinach sautéed in garlic & oil

BROCCOLI DI RAPA 12

Broccoli rabe sautéed in garlic & oil

All entrees are served with potato and vegetable of the day, unless otherwise noted
Due to high volume of dinner service, please keep substitutions to a minimum