

Antipasti

CALAMARI FRITTI 17.95

Classic Crispy fried Squid with a side of spicy marinara sauce

GAMBERETTI ALLA GOCCINO 15.75

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

VONGOLE AL FORNO 15.75

Little neck Clams baked Oreganata style

GAMBERI DI COCKTAIL 18.50

Shrimp Cocktail, homemade *spicy* sauce & lemon wedge

STUFFED MUSHROOMS 15.95

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

SPIEDINO ALLA "ROMANA" 15.25

Pan-fried Mozzarella cheese & bread, encrusted in Parmesan cheese, in a caper & anchovy sauce -*or-* tomato sauce (sauce served on the side)

EGGPLANT ROLLATINI 15.25

Eggplant stuffed with fresh Ricotta Cheese in a tomato sauce

CARPACCIO 20.25

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

MOZZARELLA CAPRESE 13.50

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

Zuppe

PASTA E FAGIOLI 11.50

Pasta, Cannelloni beans, light touch of tomato

TORTELLINI EN BRODO 9.50

Cheese Tortellini in a light broth

Insalate

\$3 surcharge for split salads

ARUGULA 11.50

Shaved Parmigiano-Reggiano Cheese, Italian dressing

CESARE 13.50

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

MISTA CAPRINA 13.50

Mixed baby greens, raspberry vinaigrette, Walnuts & goat cheese

INSALATE DELLA CASA 10.50

Tender mixed baby greens, Italian Dressing

Pasta

TORTELLINI BOLOGNESE 26.95

Stuffed with Ricotta cheese, in a Fresh Meat Sauce

PENNE VODKA 22.75

Penne pasta in a light pink Vodka sauce

PENNE NORMA 22.75

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

SPAGHETTI ALLA AMATRICIANA 25.25

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

SPAGHETTI & MEATBALLS 26.25

Spaghetti pasta, Fresh Homemade Meatballs, Marinara sauce, shaved Pecorino Romano cheese

RAVIOLI AL POMODORO E BASILICO 23.75

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

CAPELLINI "SINATRA" 29.25

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

LINGUINE ALLA VONGOLE 27.95

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

CAPELLINI AL POMODORO E BASILICO 22.25

Angel hair pasta with Fresh tomato & Basil

RIGATONI ARRABBIATA 25.95

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

'EGGPLANT PARMIGIANA' 25.50

Fresh Eggplant Parmigiana, over penne pasta

Pollo

POLLO 'MURPHY' 29.95

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

POLLO SCARPARELLO 27.75

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

POLLO VINO BIANCO 27.75

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

POLLO MILANESE 28.95

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

POLLO PAILLARD 27.75

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

POLLO "A PIACERE" 27.75

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

Vitello

VITELLO DI CHAMPAGNE 34.00

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

VITELLO GOCCINO 34.00

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

VITELLO SALTIMBOCCA 34.00

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

VITELLO "A PIACERE" 34.00

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

Pesce

SALMON MEDITERRANEAN 34.00

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

SALMON DIJON 34.00

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

SOLE LIVORNESE 34.00

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

SOLE OREGANATA 34.00

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

GAMBERI FRA DIAVOLO 33.75

Shrimp served over Linguini in a spicy tomato sauce

GAMBERI SCAMPI 33.75

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

GAMBERI FRANCAISE 33.75

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

Vendure

SPINACI 10.25

Spinach sautéed in garlic & oil

BROCCOLI DI RAPA 13.25

Broccoli rabe sautéed in garlic & oil

One Entrée Per Person

Entrées are served with potato and vegetable of the day, unless described otherwise **in bold**

Due to high volume of dinner service, please keep substitutions to a minimum