

{ APPETIZERS }

FRIED CALAMARI 14

Crispy fried Squid with a side of marinara sauce

SHRIMP COCKTAIL 14

*Shrimp Cocktail, home made **spicy** sauce*

SHRIMP GOCCINO 13

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

EGGPLANT ROLLATINI 12

*Eggplant stuffed with fresh Ricotta Cheese,
in a tomato sauce*

STUFFED MUSHROOMS 12

*Fresh Mushrooms stuffed with a mixture of beef, Veal, Pork
& Vegetable stuffing in a brown cream conyac sauce*

ZUPPE DI VONGOLE 12

*Little Neck Clams in a light tomato sauce
(or white wine & garlic)*

VONGOLE AL FORNO 12

Little Neck Clams baked oreganata style

MOZZARELLA CAPRESE 12

*Fresh Mozzarella with tomatoes, Fire Roasted Peppers,
Gaeta olives & Extra Virgin Olive Oil*

{ SALADS AND SOUPS }

MISTA CAPRINA 9

*Mixed baby greens, raspberry vinaigrette,
Walnuts & Goat cheese*

CESARE 9

*Fresh Romaine lettuce tossed with olive oil, garlic, egg,
Anchovies & Parmigiano-Reggiano*

ARUGULA 9

*Fresh Arugula, shaved Parmigiano-Reggiano Cheese,
Home-made Italian dressing*

PASTA E FAGIOLI 8

Pasta, Cannelloni beans, light touch of tomato

TORTELLINI EN BRODO 7

Cheese stuffed Tortellini in a broth

{ PASTA }

CAPELLINI SINATRA 20

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

CAPELLINI POMODORO 16

Angel hair pasta with onion, fresh tomato & basil

RIGATONI ARRABBIATA 17

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

LINGUINI BOSCO E MARE 20

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

LINGUINI ALLA VONGOLE 18

*Linguini pasta, baby clams, garlic & Olive Oil
in a white or red sauce*

SPAGHETTI ALLA AMATRICIANA 17

*Spaghetti pasta, Bacon, Onions, Basil,
red tomato sauce*

PENNE ALLA VODKA 16

Penne pasta in a light pink Vodka sauce

PENNE NORMA 16

*Penne pasta, eggplant, Shaved Aged Ricotta Cheese,
garlic, basil & tomato sauce*

RAVIOLI POMODORO 17

Ravioli stuffed with Ricotta Cheese in tomato & basil

TORTELLINI BOLOGNESE 18

Ravioli stuffed with Ricotta Cheese in tomato & basil

Whole Wheat Penne or Spaghetti O'R Gluten-free Penne available upon request for full order portions only (additional charge)

{ENTRÉE PORTIONED LUNCH SALADS}

GRILLED CHICKEN 16

Grilled Chicken topped with your choice of ARUGULA -or- CEsARE salad

GRILLED SALMON 19

Fresh Filet of Wild Salmon, Mixed Baby Greens, Lemon & House dressing

GRILLED SHRIMP 19

Grilled Shrimp served over Arugula, Walnuts, & Home made Italian dressing

{ ENTRÉES }

*CHICKEN PARMIGIANA 19

Classical Chicken Parmigiana served over penne pasta

*CHICKEN MARSALA 19

Breast of Chicken served in a marsala wine mushroom sauce

*CHICKEN FRANCAISE 19

Breast of Chicken dipped in egg-batter, sautéed in wine, lemon, and butter sauce

VEAL OPTION (PARMIGIANA, MARSALA, FRANCAISE) ALSO AVAILABLE, 22

CHICKEN PAILLARD 19

Breast of Chicken pounded and grilled, topped with chopped tomato, onions, fresh mozzarella, touch of balsamic and oil

CHICKEN MILANESE 19

Breast of Chicken pounded & breaded, topped with Arugula, slices of tomato and fresh Mozzarella cheese in a balsamic and olive oil dressing

CHICKEN VINO BIANCO 19

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

EGGPLANT PARMIGIANA 18

* Fresh Eggplant Parmigiana, over penne pasta *

SALMON MEDITERRANEAN 22

Fresh filet of wild Salmon, Artichoke Hearts, sundried tomatoes, Porcini mushrooms, lemon and white wine

SALMON DIJON 22

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

SHRIMP FRA DIAVOLO 22

Shrimp served over Linguini in a spicy tomato sauce

SHRIMP FRANCAISE 22

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

SHRIMP SCAMPI 22

Breaded Shrimp in a tomato sauce, topped with mozzarella cheese over penne pasta