

{APPETIZERS}

FRIED CALAMARI 16

Crispy fried Squid with a side of marinara sauce

SPIEDINO ALLA "ROMANA" 13

*Shrimp Cocktail, home made *spicy* sauce*

SHRIMP GOCCINO 14

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

EGGPLANT ROLLATINI 13

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

STUFFED MUSHROOMS 13

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

ZUPPE DI VONGOLE 14

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

VONGOLE AL FORNO 14

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 10

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

CESARE 10

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

ARUGULA 10

*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 24

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

CAPELLINI POMODORO 17

Angel hair pasta with onion, fresh tomato & basil

RIGATONI ARRABBIATA 19

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

LINGUINI BOSCO E MARE 24

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

LINGUINI ALLA VONGOLE 20

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

SPAGHETTI ALLA AMATRICIANA 18

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

PENNE ALLA VODKA 18

Penne pasta in a light pink Vodka sauce

PENNE NORMA 18

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

RAVIOLI POMODORO 20

Ravioli stuffed with Ricotta Cheese in tomato & basil

TORTELLINI BOLOGNESE 20

Stuffed with Ricotta Cheese, in a Fresh Meat Sauce

{ENTRÉE PORTIONED LUNCH SALADS}

GRILLED CHICKEN 17

*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 20

Grilled Shrimp served over Arugula, Walnuts, & Homemade Italian dressing

{ENTRÉES}

***CHICKEN PARMIGIANA 20**

Classical Chicken Parmigiana served over penne pasta

***CHICKEN MARSALA 20**

Breast of Chicken served in a marsala wine mushroom sauce

***CHICKEN FRANCAISE 20**

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

VEAL OPTION (PARMIGIANA, MARSALA, FRANCAISE) ALSO AVAILABLE - 25

CHICKEN PAILLARD 20

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

CHICKEN MILANESE 20

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 20

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

EGGPLANT PARMIGIANA 20

** Fresh Eggplant Parmigiana, over penne pasta **

SALMON MEDITERRANEAN 24

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

SALMON DIJON 24

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

SHRIMP FRA DIAVOLO 24

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

SHRIMP FRANCAISE 24

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

SHRIMP SCAMPI 24

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