

# Antipasti

## **Calamari Fritti 18.95**

Classic Crispy fried Squid with a side of spicy marinara sauce

## **Gamberetti Alla Goccino 16.75**

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

## **Vongole Al Forno 16.25**

Little neck Clams baked Oreganata style

## **Gamberi Di Cocktail 18.50**

Shrimp Cocktail, homemade *spicy* sauce & lemon wedge

## **Stuffed Mushrooms 16.25**

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

## **Mozzarella en Carozza 16.25**

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

## **Eggplant Rollatini 16.25**

Eggplant stuffed with fresh Ricotta Cheese in a tomato sauce

## **Carpaccio di Manzo 20.75**

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

## **Mozzarella Caprese 13.75**

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

# Zuppe

## **Pasta E Fagioli 11.95**

Pasta, Cannelloni beans, light touch of tomato

## **Tortellini en Brodo 9.95**

Cheese Tortellini in a light broth

# Insalate

\$3 surcharge for split salads

## **Arugula 11.95**

Shaved Parmigiano-Reggiano Cheese, Italian dressing

## **Cesare 13.95**

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

## **Insalate della Casa 10.50**

Tender mixed baby greens, Italian Dressing

## **Tre Colore 15.50**

Baby Arugula, Belgian Endive, Radicchio, toasted Almonds, Shaved Parmigiano-Reggiano Cheese, Italian dressing

## **Insalata di Barbabietole 16.50**

Fresh Red Beets, baby Arugula, Goat cheese, Caramelized walnuts, & Red beet juice dressing

# Pasta

## **Tortellini Bolognese 26.95**

Stuffed with Ricotta cheese, in a Fresh Meat Sauce

## **Penne Vodka 23.75**

Penne pasta in a light pink Vodka sauce

## **Penne Norma 23.75**

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

## **Spaghetti Amatriciana 25.75**

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 24.75**

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

## **Capellini 'Sinatra' 29.50**

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' 25.95**

Fresh Eggplant Parmigiana, over penne pasta

## Pollo

### **Pollo 'Murphy' 30.95**

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

### **Pollo Scarpariello 28.75**

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

### **Pollo Vino Bianco 28.75**

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

### **Pollo Milanese 29.50**

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

### **Pollo Paillard 28.75**

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

### **Pollo "A Piacere" 28.75**

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

## Vitello

### **Vitello Di Champagne 34.95**

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 34.00**

Shrimp served over Linguini in a spicy tomato sauce

### **Gamberi Scampi 34.00**

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

### **Gamberi Francaise 34.00**

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

## Vendure

### **Spinaci 11.95**

Spinach sautéed in garlic & oil

### **Broccoli di Rapa 13.95**

Broccoli rabe sautéed in garlic & oil