



Antipasto

ANTIPASTO MEDITERRANEO PER TWO \$29.95 Hot Mediterranean Antipasto with Shrimp, Clams, Stuffed Mushrooms, Mozzarella Carroza, Eggplant Rollatini and Fried Calamari

VONGOLE ARRANCANTE \$12.95 Baked Long Island Little Long Neck Clams Sicilian Oreganatta Style

FRITTURA DI CALAMARA CON

GRILLATA MIXTA \$19.95 *Grilled Calamari, Pulpo and Shrimp over a bed of Baby Organic Arugula*

GAMBERI AND CANELLINI BEAN \$15.95 Canellini Bean, Onion, Tomatoes and Shrimp, with Garlic and Oil

DUE RISSOTTO CROQUET SHRIMP ROCCA .. \$14.95 Rissotto Croquet with Gorgonzola Cheese and Fried Shrimp with Spicy Mayonnaise

MELANZANA SICILIANA \$14.95 Stuffed eggplant with cacca cavallo cheese drizzled in honey

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INSALATA ALLA CESARE \$12.95 Traditional Caesar Salad



ORECCIETTE BARESE
FETTUCCINI ALLA BOLOGNESE \$22.95 Fettucine Pasta with a Rich Meat Sauce
GNOCCHI PESTO AND SHRIMP
LINGUINI VONGOLE
BUCCATINE SICILIANA \$19.95 Buccatine Pasta with Baby Eggplant, Fresh Tomatoes and Riccotta Salata Cheese
LINGUINI FRUTTI DIMARE \$32.95 Linguini Pasta served with Clams, Shrimp, Lobster Tail, Broccoli Rabe Cherry Tomatoes in a White Wine Sauce
ANELLETTI DIFORNO \$22.95

Small thin rings of Pasta with Wild Mushrooms, Onion, Bolognese Sauce served in a Taracota Dish

PAPARDELLE BURRATTA \$24.95 Fresh Papardelle Pasta with Fresh San Marzano Tomatoes and Burratta Cheese, Garlic and Oil







Pepper in a light Brandy Sauce

POLLO LISA \$23.95 Chicken Breast mixed with Calamatta Olives, Roasted Pepper, White Wine and a Touch of Tomato Sauce

CHICKEN CAPRICCIOSA \$24.95 Breaded Chicken Cutlet, Arugula, Fresh Mozzarella, Red Onion, Cherry Tomato, Lemon and Oil



VITELLO SCALOPPINE FRANCESE \$29.95

Veal Scaloppine, Flour and Lemon and White Wine Sauce

VITELLO SCALOPPINE SALVATICO \$29.95

Veal Scaloppine with Mixed Organic Mushrooms in a Brandy Sauce

VITELLO SCALOPPINE CAPRICCOSA \$29.95

Veal Scallopine Pounded and Breaded topped with Fresh Mozzarella, Tomatoes, Basil, and Extra Virgin Olive Oil

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SHRIMP SCAMPI O	R FRANCESE	\$32.95
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SOGLIOLLA DI FILETO POMODORO \$30.95 Filet of Sole sauteed with Caper Berries, Cherry Tomatoes, Baby Arugula, Lemon and White Wine Sauce

WHOLE FISH OF THE DAY market price



COTOLETTA D'AGNELLO ALLA GRIGLIA Lamb Chop grilled to Perfection	\$39.95
NY STRIP STEAK PRIME NY Strip Steak 16 oz.	\$41.95
BERKSHIRE PORK CHOP (KANSAS CITY) . Grilled Pork Chop	. \$32.95
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BROCCOLI RABE	Market Price
ESCAROLE	\$9.95
ASPARAGUS	\$9.95
ROASTED OR MASHED POTATOES	•
POLENTA	\$6.95
SPINACH	\$9.95

