

Cena - Dinner

ANTIPASTI - APPERTIZER

BRUSCHETTA

toasted Italian bread with roma tomatoes, oregano, basil, garlic & extra virgin olive oil

EPERLANO FRITTI

pan fried smelts in olive oil and chili peppers

CALAMARI FRITTI

fried squid

COZZE ALLA MARINARA

mussels in a tomato or cream sauce

GAMBERONI ALLA GRIGLIA

grilled shrimp marinated in white wine, olive oil & garlic

SALMONE AFFUMICATO

smoked salmon with capers, red onions and olive oil

ZUPPE - SOUPS

TORTELLINI IN BRODO

meat stuffed pasta in a chicken broth

STRACCIATELLA

chicken broth with egg and parmiggiano cheese

ZUPPA DEL GIORNO

soup of the day

INSALATE - SALAD

INSALATA ALLA CESARE

romaine lettuce, our house caesar dressing, bacon, croutons and parmiggiano cheese.

Add grilled chicken breast

INSALATA NOSTRA

mixed greens with grilled shrimp, roasted red peppers, red onion, tomato, topped with goat cheese and our house balsamic dressing

CAPRESE

tomato, bocconcini cheese, fresh basil, olive oil and balsamic vinegar

INSALATA MISTA

mixed salad with our house dressing

INSALATA DI SPINACI

fresh baby spinach, lemon, olive oil, crispy pancetta, toasted pine nuts and shredded asiago cheese

PASTA

MANICOTTI

stuffed pasta with ricotta cheese and spinach, baked in tomato sauce with mozzarella cheese

PENNE CALABRESE

Italian sausage, red onion, hot peppers and olives in a tomato sauce

PENNE PRIMAVERA

with vegetables in a pesto sauce topped with goat cheese

FETTUCCINE NOSTRA

grilled chicken, portabello mushrooms, sun dried tomatoes in an asiago cream sauce

FETTUCCINE ALFREDO

cream and parmiggiano sauce

TORTELLINI ALLA PANNA

veal stuffed pasta with spinach in a cream sauce

SPAGHETTI CARBONARA

pancetta, onion, egg yolk, cream sauce and parmiggiano cheese

GNOCCHI NAPOLITANA

tomato basil or monte rosa sauce

LINGUINI VONGOLE

clams, garlic, green onions in a tomato sauce

LINGUINI PESCATORE

mussels, shrimps and scallops in a tomato sauce

PASTA ALLA FRANCO

spaghetti with pancetta in olive oil and garlic

FETTUCCINE CON POLLO

grilled chicken, portabello mushrooms, roasted red pepper cream sauce

FETTUCCINE PAVAROTTI

sea scallops, sauteed with peppers, onion, and mushrooms in a cream sauce

SPAGHETTI CON POMODORO

spaghetti with tomato sauce

Substitute

Dietary: Gluten Free Pasta available
Ask server for details

Whole Wheat Pasta

SECONDI

VITELLO MARSALA

scallopini with marsala wine and mushrooms, served with fettuccine alfredo

VITELLO NOSTRA

veal stuffed with prosciutto, spinach, and gorgonzola cheese, covered with a portabello cognac cream sauce, served with herb roasted potato and vegetables

VITELLO PIZZAIOLA

veal scallopini in a tomato, white wine, garlic, olive, red onion and chili pepper sauce. served with fettuccine tomato sauce

POLLO VINO BIANCO

chicken in a white wine sauce, served with fettuccine with tomato sauce

POLLO ALLA GRIGLIA

marinated and grilled chicken breast, served with herb roasted potato and vegetables

SALMONE ALLA GRIGLIA

marinated and grilled with lemon herb butter, served with herb roasted potato and vegetables

FILET MIGNON

8oz AAA beef tenderloin with portabello red wine reduction, served with herb roasted potato and vegetables

RACK OF LAMB

marinated and grilled, with peppercorn and cognac sauce, served with herb roasted potato and vegetables

PIZZE - PIZZA

MARGHERITA

tomato sauce, mozzarella cheese and fresh basil

NOSTRA

grilled chicken, sun dried tomato, mushroom, gorgonzola cheese, mozzarella cheese, in tomato sauce

CALABRESE

tomato sauce, Italian sausage, roasted red peppers, red onion, olives, and mozzarella cheese

VEGETARIANO

pesto sauce, assorted grilled vegetables, roasted red pepper, red onion, mushroom and goat cheese