

## ANTIPASTI E INSALATE

<b>Garlic Bread</b>	9.5
Homemade bread, garlic, parmigiano, parsley	
<b>Zuppa del Giorno</b>	Ask your server
Homemade soup of the day	
<b>Bruschetta</b>	4 pcs. 9.0
Fresh tomatoes, black olives, garlic and basil on toasted homemade bread	6 pcs. 14.0
<b>Insalata Della Casa</b> *** ****	Half 7.5
Mixed organic green salad (Italian dressing)	Full 10.5
<b>Caesar Salad*</b>	Half 8.0
Romaine salad heart with homemade Caesar dressing (made with raw eggs)	Full 11.50
<b>Bufala and Beets Salad</b> ** *** ****	14.5
Imported buffalo mozzarella, organic red beets, toasted walnuts, cherry tomatoes, red onion, organic baby spinach, tossed with balsamic vinaigrette	
<b>Insalata Caprese</b> *** ****	14.5
Sliced tomato, fresh mozzarella, extra virgin olive oil and fresh basil, and mixed organic greens	
<b>Calamari Fritti</b>	17.0
Deep fried calamari, marinara sauce on the side	
<b>Cozze e Vongole Terra Mia*</b>	19.5
Fresh mussels and clams stewed with bell peppers in garlic, white wine, tomato broth	
<b>Salmone Affumicato</b> ***	16.0
Smoked salmon, peppercorns, lemon, fresh dill	
<b>Prosciutto Parma e Melone</b>	18.0
Thinly sliced imported Parma ham and fresh melon	



## PIZZA 12"

<b>Margherita</b> ****	18.0
Tomato sauce, mozzarella and fresh basil	
<b>Calabrese</b>	20.0
Tomato sauce, mozzarella, sausage and mushrooms	
<b>Pepperoni</b>	19.5
Tomato sauce, mozzarella and pepperoni	
<b>Capricciosa</b>	21.0
Tomato sauce, mozzarella, artichoke's hearts, mushrooms, black olives, and ham	
<b>Diavola</b>	21.0
Roasted garlic, whipped ricotta, Soppresata (salami), Calabrian chili oil, arugula	
<b>Pesto e Pomodorini</b> ****	19.5
Pesto sauce, mozzarella, cherry tomatoes	
<b>Burrata</b> ****	21.0
Mozzarella, burrata cheese, shaved Parmigiano, cherry tomatoes, arugula (no tomato sauce)	

## MENU PER BAMBINI (KIDS)

<b>Choice of Pasta and Sauce</b>	10.0
Spaghetti or Penne with tomato or meat sauce, or butter & cheese, or Alfredo sauce	

**For price transparency, an 18% gratuity will be added to parties of 6 or more.**



## HOUSEMADE PASTA

<b>Scialatielli alla Calabrese</b>	<b>21.0</b>
Short and thick fettuccine-like pasta sautéed with pork sausage and mushrooms in a tomato and red wine sauce with a touch of Calabrese chili oil	
<b>Lasagna alla Bolognese</b>	<b>22.0</b>
Meat Lasagna	
<b>Rollino Giovanni</b>	<b>21.0</b>
Sheet pasta rolled with smoked mozzarella cheese, ham and eggplant, served in a tomato cream sauce	
<b>Ravioli Anna****</b>	<b>19.5</b>
Pasta filled with fresh ricotta cheese and spinach served in a blended sun-dried tomato cream sauce	
<b>Tortellini alla Crema</b>	<b>20.0</b>
Pasta stuffed with meat, served in a cream sauce with ham and mushrooms	
<b>Gnocchi Gorgonzola****</b>	<b>20.0</b>
Potato dumplings served in imported creamy gorgonzola cheese sauce	

## IMPORTED PASTA

<b>Fettuccine alla Bolognese</b>	<b>20.5</b>
Pasta with house ragout meat sauce	
<b>Spaghetti con Polpette</b>	<b>20.5</b>
Pasta with house meatballs, marinara sauce	
<b>Penne al Salmone</b>	<b>20.5</b>
Pasta sautéed with fresh salmon and served in a tomato-vodka cream sauce	
<b>Spaghetti Tutto Mare*</b>	<b>26.5</b>
Pasta sautéed fresh assorted seafood in a light tomato sauce with roasted garlic	
<b>Spaghetti Aglio Olio Peperoncino****</b>	<b>16.5</b>
Pasta sautéed with garlic, red hot chili pepper, black olives, extra virgin olive oil and sun-dried tomatoes	
<b>Fettuccine Primavera a Pesto****</b>	<b>20.0</b>
Pasta sautéed with fresh seasonal vegetables and a touch of pesto (fresh basil, cheese, garlic, and pine nuts)	

***“WE IMPORT FLOUR FROM ITALY TO PREPARE OUR HOUSEMADE PASTA”***



## CARNE E PESCE

<b>Pollo Parmigiana</b>	<b>26.0</b>
Mary’s free-range breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce	
<b>Pollo Piccata</b>	<b>26.0</b>
Mary’s free-range breast of chicken served with capers, and lemon in a butter and white wine sauce	
<b>Vitello Funghi e Marsala</b>	<b>29.5</b>
Natural veal scaloppini sautéed with mushrooms and sweet Marsala wine	
<b>Vitello Parmigiana</b>	<b>29.5</b>
Natural veal scaloppini Parmigiana Style with melted mozzarella cheese and marinara sauce	
<b>Gamberoni alla Diavola</b>	<b>30.5</b>
Wild caught U-15 prawns sautéed with garlic, white wine, capers and spicy tomato sauce	
<b>Salmone alla Livornese***</b>	<b>29.0</b>
Fresh salmon sautéed with capers, garlic, black olives, tomato and white wine sauce	
<b>Agnello Scottadito * ***</b>	<b>39.5</b>
Natural lamb chops grilled and served in a fresh Italian herb sauce	
<b>Bistecca alla Griglia * ***</b>	<b>37.5</b>
Natural rib-eye steak grilled and served with roasted garlic, rosemary and aged balsamic vinegar	
<b>Gluten free option:</b> Spaghetti or Penne	<b>2.5</b>
<b>Whole Wheat option:</b> Penne or Spaghetti	<b>2.0</b>
<b>Add Chicken \$6   Salmon \$7   Prawn \$3.5 ea.</b>	

**\* Consuming raw or undercooked foods may increase your risk for foodborne illness**

**\*\* May contain nuts**

**\*\*\* Gluten Free**

**\*\*\*\* Vegetarian**