

## Appetizers / Antipasti

### Cocktail di Gamberi \$ 9.

An Italian style Shrimp Cocktail served with cocktail and brandy sauce.

### Carpaccio di Manzo \$ 10.

Thinly sliced beef marinated in lemon and virgin olive oil served with arugula.

### Melanzana alla \$ 9.

Layers of melted mozzarella cheese between eggplant and prosciutto slices topped with our "Salsa di Pomodoro."

### Caprese al Forno \$ 9.

Sliced mozzarella and tomato, topped with olive oil, balsamic vinegar and basil, then baked in the oven.

### Frittura Mista \$ 12.

Calamari fried to tenderness and served with marinara sauce.

### Delizie del Mare \$ 10.

A delicious mix of clams and mussels gently sautéed in a garlic and white wine sauce.

**We suggest you to order an Appetizer while we prepare your Dinner, all meals are made to order**

## Pasta

### Pasta al Pomodoro \$ 12.

Rigatoni pasta prepared with my Mamma's famous red tomato sauce.

### Pennette alla Boscaiola \$ 15.

Penne pasta with green beans, porcini mushrooms, and ham in a mild tomato sauce.

### Pappardelle alla Bolognese \$ 14.

Wide ribbon style pasta prepared in a traditional rich meat sauce.

### Spaghetti alla Carbonara \$ 14.

Spaghetti pasta with pancetta (Italian bacon), onions, egg, cream and pepper.

### Pennette alla Siciliana \$ 16.

Fresh diced tomatoes and eggplant, torn basil and finished with fresh mozzarella.

### Lasagna Classica Classic baked lasagna \$ 15.

### Spaghetti con Frutti di Mare \$ 18.

Spaghetti pasta topped with clams, mussels, in a white wine sauce.

### Linguine agli Scampi \$ 15.

Linguine pasta with shrimp and cherry tomatoes in a white wine sauce.

### Tortellini con Spinaci ai Quattro Formaggi \$ 17.

Four-cheese and spinach tortellini sauté.

### Orrechiette con Salsiccia e Broccoli di Rabe \$ 17.

Orrechiette pasta "Little Ears" with sausage and Rappini Italian broccoli.

### Linguine con Carne di Granchio \$ 19.

Linguine pasta with crabmeat, radicchio and green onion.

### Farfalle alla \$ 18.

Bowtie pasta tossed with Shrimp, lemon julienne, sun dried and fresh diced tomatoes in a specially seasoned white wine sauce.

### Linguine al Aragosta \$ 28.

Fresh Lobster meat on top of linguine pasta in a creamy, rich lobster sauce.

### Gnocchi alla Sorrentina \$ 16.

Potato dumpling baked in red sauce with mozzarella cheese and basil.

### Risotto alla Pescatora \$ 22.

A special preparation of Imported Italian rice with a seafood sauté.

## Pizza

### Personal size 12 inch Pizza \$ 12.

Tomato and cheese pizza and for each additional vegetable topping please add \$1.00  
For each meat topping please add \$2.00 For each seafood topping please add \$4.00

THERE IS A \$1.00 CHARGE PER PERSON FOR EACH EXTRA BREAD BASKET

18% gratuity will be added for parties of 6 or more

# Cocktails, Coffee, Dessert & More

## Aperitivo

|   |             |
|---|-------------|
| <b>Negroni</b>  | <b>\$8.</b> |
| Tanqueray Gin, Sweet Vermouth and Campari             |             |
| <b>Americano</b>                                      | <b>\$8</b>  |
| Campari, Sweet Vermouth, and soda<br>Prosecco         |             |
| <b>Grasshopper</b>                                    | <b>\$8.</b> |
| Crème de menthe, crème de cacao, light cream.         |             |
| <b>Garibaldi</b>                                      | <b>\$7.</b> |
| Campari with Orange juice<br>Prosecco.                |             |
| <b>Aperol Sour</b>                                    | <b>\$7.</b> |
| Orange Juice, triple sec, soda, and Aperol<br>squeeze |             |
| <b>Cinzano Bianco</b>                                 | <b>\$5.</b> |
| On the rocks with a squeeze of lemon                  |             |

## Champagne Cocktails

|  |             |
|--|-------------|
| <b>Bellini</b>                         | <b>\$5.</b> |
| Peach nectar and Sparkling Prosecco    |             |
| <b>Siciliano</b>                       | <b>\$5.</b> |
| Cranberry, Lime and O/J with sparkling |             |
| <b>Mimosa</b>                          | <b>\$5.</b> |
| Orange Juice and Sparkling Prosecco    |             |
| <b>Aperol Spritz</b>                   | <b>\$7</b>  |
| Aperol, orange squeeze and Sparkling   |             |
| <b>Campari Spritz</b>                  | <b>\$7</b>  |
| Campari, sparkling Prosecco and lime   |             |
| <b>Le Rossellini</b>                   | <b>\$5</b>  |
| Pear nectar and Sparkling Prosecco     |             |

## Signature Cocktails

|   |             |   |              |
|---|-------------|---|--------------|
| <b>Italian Surfer</b>   | <b>\$9.</b> | <b>Roman God</b>  | <b>\$8.</b>  |
| Refreshing blend of Malibu coconut rum, amaretto<br>blend<br>shaken with pineapple juice and splashed with<br>and<br>cranberry juice,                           |             | For all those Italian stallions, a unique<br>of Scotch whiskey, Sweet Vermouth,<br>Benedictine.           |              |
| <b>Godfather Margarita</b>  | <b>\$10</b> | <b>Wild Orchid Margarita</b>  | <b>\$9.</b>  |
| A tempting blend of Patron Tequila and Patron<br>made<br>Citronge orange Liqueur combine with a squeeze<br>pineapple<br>of fresh lime and fresh orange juice.   |             | Our distinctive, hand shaken margarita<br>with Sauza Resposado Midori melon<br>and splash of grenadine.   |              |
| <b>Chambord Breeze Martini</b>  | <b>\$9.</b> | <b>Tropical Martini</b>   | <b>\$10.</b> |
| Another one of our premium cocktails made with<br>Goose<br>Grey Goose Vodka, Cointreau, Chambord liquor<br>and Orange.<br>a splash of cranberry and lime juice. |             | Sweet and refreshing blend of Grey<br>Orange, Coconut Rum, Pineapple<br>juice with a splash of Grenadine. |              |
| <b>Italian Lemon Drop</b>   | <b>\$9.</b> | <b>Chocolate Martini</b>  | <b>\$10.</b> |
| Absolute Citron Vodka, our traditional Limón cello<br>vanilla<br>liqueur with a sugar rim.<br>cream   |             | Distinctly flavorful cocktail made of Stoli<br>Vodka, Godiva Chocolate and Bailey's                       |              |
| <b>Lava Flow</b>  | <b>\$9.</b> | <b>Monkey Business</b>  | <b>\$12.</b> |
| Our unique Pina Colada swirled made with fresh<br>Liqueur<br>Strawberries.<br>topped  |             | A blend of Myers Original Rum Banana<br>Kalhua, Frangelico, Godiva chocolate<br>with whipped cream        |              |

## Birra / Beer

### Ask your Server for our Beer Selections

|                        |  |               |                      |
|------------------------|--|---------------|----------------------|
| <b>Pitcher of Beer</b> | <b>Budweiser, Bud Lite and Miller Lite</b> | <b>\$13.</b>  | <b>Yuengling Red</b> |
| <b>\$18.</b>           | <b>Glass of Beer</b>                       | <b>\$3.50</b> | <b>Glass of Red</b>  |
|                        |  |               | <b>\$4.50</b>        |

## Dolci / Desserts \$7

|   |   |                            |
|---|---|----------------------------|
| <b>Tiramisu</b>                             | <b>Frutti di Bosco con Zabaione</b>       | <b>Torta al Limoncello</b> |
| The Traditional "Pick Me Up.<br>Limóncello. | Berries with a creamy marsala<br>custard. | Sponge cake infused with   |

**Cannoli Siciliani**

Filled with sweet ricotta cream.

**Torta al Cappuccino**

Lush, rich chocolate Cappuccino cake.

**Torta di Ricotta**

Ricotta cheese cake.

**Café / Coffee \$8.50****Amore**, Coffee, Cognac, Amaretto  
Liqueur**Milano**: Coffee, Godiva Chocolate, Frangelico**Siciliano**, Coffee, Tia Maria, Crème de cocoa  
Marnier**Diavolo** :Coffee, Cognac, Sambuca, Grand**Bella Donna**, Coffee, Rum Anejo, Amaretto **Rossellini's**, Coffee, Irish Cream, Amaretto, Kalhua.

|                 |      |                |      |
|-----------------|------|----------------|------|
| Espresso        | \$3. | Cappuccino     | \$5. |
| Espresso Doppio | \$5. | Café Americano | \$3. |

**Digestivo.**

|               |          |              |             |             |           |            |        |
|---------------|----------|--------------|-------------|-------------|-----------|------------|--------|
| Sambuca       | Galliano | Jagermeister | Bailey's    | Kalhua      | Tia Maria | Frangelico | \$7.50 |
| Grand Marnier | Amaretto | Pama         | Pomegranate | Benedictine | Cointreau |            |        |

\$8.50

**Grappa Italiano** Jacopo Poli, Nardini \$12.**Amaro Ramazzotti**, Nardini

\$8.50

**Limoncello** \$7.50**Oporto Sandeman**

\$7.50

**Piatti di Pesce / Fish Plates****Tilapia alla Griglia** \$ 18.

Marinated and grilled Tilapia, served with fresh vegetables and smashed potatoes.

**Polipetti Affogati** \$ 15.

Baby octopus in tomato and basil sauce a splash of white wine and a side of garlic bread.

**Spiedini di Pesce Misto** \$ 23.

Mixed seafood skewers, served with smashed potatoes and fresh vegetables.

**Salmone in Salsa Verde** \$ 19.

Grilled Salmon topped with cream of peas, served with roasted potatoes and vegetables.

**Grigliata di Pesce** \$ 25.

A grilled fish platter, salmon, shrimp, scallops and tuna served with rice pilaf and vegetables.

**Gamberoni alla Griglia** \$ 19.

Seven Grilled shrimp, wrapped in bacon, served with garlic bread and mixed vegetables.

**Per gli Amanti dei Gamberi**

\$ 25.

**Specialty Dish**

For "Shrimp Lovers Only" a platter of extra large shrimp served "Aglio e Olio e Vino Bianco" with a side of freshly made garlic bread.

**Carni / Meats****Vitello Parmigiana** \$ 18.

Veal cutlet and mozzarella in homemade tomato sauce and a side of spaghetti.

**Pollo Parmigiana** \$ 15.

Layers chicken and mozzarella in homemade tomato sauce and a side of spaghetti.

**Salsiccia, Pepperoni e Cipolla** \$ 15.

Sausage, peppers and onions over garlic polenta.

**Scaloppine di Tacchino** \$ 15.

Breast of turkey, lightly floured and sautéed in white wine or lemon.

**Scaloppini alla Marsala**

Thinly sliced pieces of chicken in a fine Marsala wine sauce and roasted potatoes \$ 18.

Veal cutlet pounded thin and served in a Marsala wine sauce and roasted potatoes \$ 20.

**Involtini di Vitello** \$ 22.

Asparagus rolled in veal and prosciutto, baked in the oven, with roasted potatoes.

**Quaglia Arrosto** \$ 25.

Roasted quail served with mixed vegetables and roasted potatoes.

- Agnello al Rosmarino** \$ 28.  
Six Rosemary infused lamb chops with roasted potatoes and mixed vegetables.
- Bistecca Fiorentina** \$ 28.  
18 oz. NY strip steak served with mashed or roasted potato and mixed vegetables.
- Filetto di Manzo** \$ 30.  
10 oz. Filet mignon wrapped in Prosciutto and served with mashed or roasted potato and mixed vegetables.

## Minestra del Giorno \$ 6.50 A Bowl

- Pasta e Fagioli** Pasta and beans in our homemade tomato base broth  
**Prosciutto e Lenticchie** Imported Italian Ham and slow cooked lentil soup
- Minestra di Mare** Our own homemade fresh Seafood Chowder **\$ 12.00**

## Insalate / Salads

- Insalata di Giardino** \$ 8.  
The traditional green garden salad
- Insalate alla Mediterraneo** \$ 10.  
Mixed greens topped with mozzarella and cherry tomatoes
- Insalata di Cesare** \$ 10.  
Crisp romaine lettuce tossed with our own Caesar dressing topped with anchovies.
- Insalata Mista** \$ 12.  
Mixed greens with shaved parmesan, red onion and pear slices

THERE IS A \$2.00 SPLIT PLATE CHARGE FOR ANY ENTRÉE OR PASTA DISH

Consumption of raw or slightly cooked meats, fish and shellfish can cause health consequences in susceptible individuals.

## Lista dei Vini Internazionale

### VINI BIANCHI White Wines

### BY THE GLASS SELECTIONS

- |   |                           |                      |                    |
|---|---------------------------|----------------------|--------------------|
| <b>Pinot Grigio, delle venezie Zenato</b> | <b>veneto italy</b>       | <b>bottle \$ 22.</b> | <b>glass \$ 6.</b> |
| <b>Sauvignon Blanc, Terranoble</b>        | <b>maule valley chile</b> | <b>bottle \$ 22.</b> | <b>glass \$ 6.</b> |
| <b>Lugana di San Benedetto, Zenato</b>    | <b>veneto italy</b>       | <b>bottle \$ 25.</b> | <b>glass \$ 7.</b> |
| <b>Chardonnay, Nieto Senetiner</b>        | <b>argentina</b>          | <b>bottle \$ 25.</b> | <b>glass \$ 7.</b> |
| <b>Riesling, S.A. Prum</b>                | <b>germany</b>            | <b>bottle \$ 25.</b> | <b>glass \$ 7.</b> |

### Falaghina sannio Mastroberadino



### campania italy

**bottle \$ 32.**

Displays fresh aromas of citrus, pineapple and minerality. Offering a good structure and crisp acidity.

### Vitiano Bianco, Falesco umbria italy \$ 25.

On the palate the wine is clean with flavors well of lime and pears bright and crisp.

### Arneis Roero, Giacosa piedmont italy \$ 35.

This Arneis offers subtle, elegant aromas of apples, pears and peaches. Real refreshing

### Pino and Toi, Maculan veneto italy \$ 28.

Offers refreshing notes of citrus and apples.

balanced on the palate crisp and fragrant

### Vermentino, costamolino Argiolas italy \$ 25.

Aroma of crunchy apple on the nose, flavors

orange- zest , and a crisp minerality.

### VINI ROSSI Red Wines

### BY THE GLASS SELECTIONS

- |                                       |                          |                      |                    |
|---------------------------------------|--------------------------|----------------------|--------------------|
| <b>Rosso di Abruzzo, Stella</b>       | <b>abruzzo italy</b>     | <b>bottle \$ 22.</b> | <b>glass \$ 6.</b> |
| <b>Sangiovese, Di Majo Norante</b>    | <b>molise italy</b>      | <b>bottle \$ 24.</b> | <b>glass \$ 6.</b> |
| <b>Pinot Noir, Nieto Senetiner</b>    | <b>mendoza argentina</b> | <b>bottle \$ 25.</b> | <b>glass \$ 7</b>  |
| <b>Merlot, Trumpeter</b>              | <b>argentina</b>         | <b>bottle \$ 26.</b> | <b>glass \$ 7</b>  |
| <b>Cabernet Sauvignon, Lyeth</b>      | <b>california usa</b>    | <b>bottle \$ 27.</b> |                    |
| <b>glass \$ 8</b>                     |                          |                      |                    |
| <b>Nero d Avola, Tasca d Almerita</b> | <b>sicily italy</b>      | <b>bottle \$ 28.</b> | <b>glass \$ 8.</b> |

Malbec, Punta Final Renacer  
Valpolicella, Allegrini

mendoza argentina  
veneto italy

bottle \$ 30. glass \$ 8.  
bottle \$ 30. glass \$ 8



## SPECIAL SELECTIONS

### Barbera "Filout" Prunotto

Aromas of plums and cherries on the nose. Warm, balanced with spicy flavors of coffee and figs.

### Aglianico, Mastroberadino

Aromas of blackberries and wild black cherries, with flavors of dark berries and rich minerality.

### Ripassa "Baby Amarone" Zenato

A complex nose of dried fruit and licorice, rich aromas of blackberries, currant, chocolate, and coffee.

### Chianti Classico "Riserva, Berardo" Castello di Bossi

Soft and creamy with a structure that is powerful but not aggressive. "A Text Book Wine"

piedmont italy

bottle \$ 30

campania italy

bottle \$ 40

veneto italy

bottle \$ 42.

tuscany italy

bottle \$ 45.

### Brentino cabernet / merlot Maculan italy

bottle \$ 28.

Ruby red with a soft medium body with chocolate fruit and

and blackberry flavors that lay on the palate. spice.

### Chianti Classico, Castello di Bossi italy

bottle \$ 35.

Flavors of berry and toasted oak and aromas of

This

mature fruit and violets. Dry, firm, well structured.

### Amarone, Zenato veneto italy

bottle \$ 85.

Grapes are carefully selected, laid out to dry. Then is rich

fermented, aged in wood for about 24 months.

### Pinot Noir, "J" california usa

bottle \$ 45.

Cherry, plum and tones of spices and tobacco, soft gutsy

and well balanced with excellent structure

### Merlot "Pesano" Falesco umbria italy

Unfiltered to preserve its rich aromas of red

aromas of blackberry, tobacco and vanilla

### Barolo, Prunotto piedmont italy

A dense, chewy wine with a strong impression.

is a dry, plump, nicely balanced Barolo.

### Brunello d Montalcino. Altesino italy

The bouquet has aromas of violets & vanilla it

and velvety with balanced fruit and acidity.

### Petite Sirah, Parducci california usa

Intense flavors of plums and cherry a more

style than most Sirah's.

## SPUMANTE o DOLCI Sparkling or Sweet

### Brachetto d Acqui, Marengo italy

bottle \$ 35.

A unique, sparkling red wine with fresh aromas of

raspberries and strawberries. Pairs with chocolate.

### Prosecco Brut, Fabio Zardetto veneto italy

Crystal clear with a hearty white foam and fine perlage. Fresh fragrant aromas, with a soft delicate taste.

### Metodo Classico Brut, Ferrari trentino Italy

Beautiful sparkling wine in the "Champagne" style. 100% Chardonnay brut from the cool Trentino region.

bottle \$ 35.

### Moscato d Asti, Marengo

piedmont italy

An elegant, slightly sweet, sparkling wine.

Flavors of

peaches and apricots Great with cannoli and

tiramisu

bottle \$ 28. glass \$ 8.

bottle \$ 54