

## ANTIPASTI

### Antipasti Coppia - 10

An assortment of Italy's famous cheeses and meats.

### Warm Mozzarella - 10

Mozzarella wrapped in prosciutto topped with breadcrumbs, served warm.

### Stuffed Mushrooms - 10

Fresh mushrooms filled with breadcrumbs, shrimp and sea scallops, topped with a light butter sauce.

### Shrimp Positano - 12

Butterflied Gulf shrimp sautéed with olive oil, garlic & a splash of white wine, served warm over arugula.

### Shrimp Fresco - 10

Grilled Gulf shrimp atop a white bean and fresh vegetable salad.

### Calamari Bianco - 11

Slowly cooked tender calamari prepared with olive oil, garlic, onion, sweet and hot peppers.

## INSALATE

### Salad Gorgonzola - 7

Mixed field greens with tomato & onion in a traditional vinaigrette, topped with fresh gorgonzola.

### Tri Color Salad - 8

Arugula, Belgium endive & radicchio with olive oil and a blend of balsamic & red wine vinegar & shavings of Reggiano Parmesan cheese.

### Cesar Salad - 7

Crisp Romaine lettuce tossed with a classic Caesar dressing, topped with parmesan cheese.

### Tomato, Onion & Cucumber Salad - 7

Beefsteak tomatoes, sweet onions & seedless cucumbers tossed with extra virgin olive oil & red wine vinegar

### Pear Salad - 9

Thinly sliced pears, watercress, Belgium endive & arugula topped with gorgonzola cheese & roasted walnuts.

### California Beet Salad - 8

Beets, string beans, red onion & tomatoes mixed with olive oil & vinegar.

## PRIMI

### Linguini Shrimp & Clam Sauce - 17

Sautéed in their own juices with oil, garlic & a splash of tomato.

### Linguini al Mare - 19

Shrimp, sea scallops & calamari delicately prepared with a splash of white wine and fresh tomato.

### Paglia e Fieno - 17

Shrimp & sea scallops sautéed with a Parmesan cream sauce over green & white fettuccine.

### Lobster Ravioli - 19

Ravioli stuffed with ricotta cheese and fresh lobster, prepared in a creamy cardinal sauce.

### Penne with Sausage - 16

Sweet sausage in a gorgonzola & tomato sauce.

### Rigatoni with Chicken - 16

Chicken, broccoli di rabe, sun-dried & cherry tomatoes sautéed in garlic & olive oil.

### Penne Puttanesca - 17

Black Kalamata olives, onions, garlic & capers sautéed in a spicy tomato sauce.

### Penne Alla Vodka - 16

A tomato base sauce prepared with a splash of vodka and a touch of heavy cream.

## PESCE

### Sole Areganata - 19

Baked sole topped with seasoned breadcrumbs, tomato & onion in a lemon, butter & basil sauce with a hint of white wine.

### Sole & Shrimp Francese - 20

Coated with seasoned egg batter then sautéed in butter with white wine & fresh lemon.

### Scampi Milanese - 19

Shrimp sautéed with garlic, shallots & capers, served in a sauce of white wine & a touch of tomato.

### Grilled Salmon Capricciosa - 24

Wild Atlantic salmon pan-seared in olive oil & lemon served with baby arugula, Belgium endive, tomatoes & red onion in light balsamic vinaigrette.

## POLLO

### Rollatini di Pollo con Funghi - 18

Thinly sliced chicken surrounding prosciutto, Fontina cheese & seasoned breadcrumbs, sautéed with wild mushrooms in a marsala wine reduction.

### Pollo Abruzzese - 17

Thin chicken breast prepared in a spicy white wine reduction, with peppers, mushrooms, onions and a touch of tomato.

### Pollo Francese - 17

Thin chicken breast coated with seasoned egg batter then sautéed in butter with white wine & fresh lemon.

### Pollo Piccata - 17

Thinly sliced medallions of chicken sautéed in a lemon, butter and white wine sauce.

## CARNE

### Vitello Abruzzese - 19

Veal scaloppini, peppers, mushrooms & onion in a spicy white wine reduction.

### Vitello Sorrento - 19

Veal scaloppini sautéed in butter and marsala wine, topped with eggplant, prosciutto & mozzarella.

### Vitello Parmigiana - 19

Breaded veal cutlet baked with a light tomato sauce and topped with mozzarella cheese.

### Veal Chop Valdestano - 28

A 14 oz. veal chop, topped with portabello mushrooms & sweet vidalia onions.

### Ossobucco - 26

Braised veal shank prepared with a traditional mirepoix, slow roasted until fork tender.

### Bistecca Fiorentina - 24

Grilled 14 oz. NY strip steak, prepared with olive oil, garlic, lemon and demi-glace reduction.

### Brasciole - 19

Seasoned bread crumbs, garlic & parmesan cheese rolled in a thinly sliced beef top round and simmered in a classic tomato sauce.