



Appetizers

Crostini	Grilled bread with chopped tomato, capers & basil	4.95
Mozzarella Caprese	Nodini mozzarella, tomato, basil & extra virgin olive oil	8.95
Antipasto Misto	Kalamata olives, sun dried tomato, salami, roasted peppers, pepato cheese marinated eggplant & mushrooms	15.95
Calamari Fritti	Deep fried squid served with a semi spicy dipping sauce	11.95
Crab Cakes	3 home made crab cakes served on a bed of mixed greens with lemon dipping sauce	11.95
Fried Artichokes	Deep fried artichoke hearts served with creamy garlic sauce, & marinara sauce	10.25
Arangine	6 deep fried saffron risotto rice balls stuffed with cheese	11.95
Melanzane	grilled eggplant layered with sliced tomato's Burrata cheese and roasted Peppers all glazed in 100% Extra Virgin Olive Oil and reduced balsamic Vinegar topped with chopped fresh basil	14.00

Salads

		small	large
Garden	Iceberg lettuce with carrots and red cabbage		3.95
Chicken	Iceberg lettuce with slices of stuffed chicken breast	5.50	8.75
Fisherman	Iceberg lettuce with bay shrimp, corn, tomato and garbanzo beans		8.95
Antipasto	Iceberg lettuce with Italian cold cuts and provolone cheese	4.50	6.95
Spinach	Spinach leaves, croutons, with a bacon dressing	4.95	7.95
Caesar	Romaine lettuce with caesar dressing and croutons	4.95	7.95
Roman	Iceberg lettuce with corn, tomato, and garbanzo beans	4.95	6.95
Tomato	Tomato wedges, onions, basil, and extra virgin olive oil		8.95

Soups

Tortellini in Brodo	Tortellini, sliced chicken, parsley in chicken broth	5.25	7.25
Lentil	Lentil beans, carrots, and potatoes	3.25	4.95
Minestrone	Mixed vegetables in a tomato base soup	3.25	4.95

Pizzas

Pizza Rustica	Thin double faced pizza with salami, tomato, basil, olive oil and mozzarella	15.95
Pepperoni	tomato sauce, cheese, pepperoni, and mozzarella	9.25
Margherita	fresh tomato, basil, mozzarella	8.75
Bianca Rosa	one half fresh tomato, basil other half olives, sun dried tomato & mozzarella	9.95
Primavera	fresh slices of zucchini, tomato, celery, peas marinated olive oil covered with mozzarella	9.95
Quattro Fogli	fresh tomato, eggplant olives, mushrooms, fresh basil and mozzarella	10.95
Agro Dolce	fresh tomato, basil, brie cheese	10.95
Alla Nonna	tomato sauce, ricotta cheese, sausage, mozzarella	10.95
Peperata	tomato sauce, sausage, roasted bell peppers, and mozzarella	10.95
BBQ Chicken	bbq sauce, chicken, onions, cilantro, tomato and mozzarella cheese	12.95

Wine corkage fee \$12.50 for 750ml
 We may add gratuity of 18% of parties 8 or more
 We have the right to refuse service



Pasta

Pasta may be substituted for Linguettine, Fettuccine, Penne, Rigatoni, Farfalle, Rice pasta gluten free

Manicotti Colorati	crepes stuffed w.ricotta cheese, and spinach with tomato/alfredo sauce	10.95
Lasagna	layers of lasagna, meat, mozzarella, and ricotta with a tomato sauce	10.95
Chicken Ravioli	chicken filled ravioli covered with a tomato cream sauce	10.75
Fettuccine Tomato Sauce	homemade tomato sauce with garlic and herbs	7.95
Fettuccine Eggplant	slices of eggplant with tomato sauce over pasta	9.95
Fettuccine Al Pastore	fresh tomato sauce, ricotta cheese and herbs	10.95
Fettuccine Pesto	basil sauce	10.95
Fettuccine Bolognese	tomato base meat sauce	11.95
Fettuccine Alfredo	white cream sauce with cheese	9.95
Fettuccine Butter and Romano Cheese		6.25
Fettuccine Scampi Bianci	sautéed shrimp in white cream sauce	12.95
Linguettine Checca	diced tomato, garlic, olive oil, basil, and herbs	10.50
Linguettine Mushroom Marinara	mushrooms, wine and a tomato sauce	9.50
Linguettine Garlic and Olive Oil		7.50
Linguettine Romano	white wine cream sauce with slices of chicken	11.95
Linguettine White Clam	chopped clams, garlic and olive oil	10.95
Linguettine Red Clam	chopped clams, in a Marinara sauce	11.95
Linguettine Broccoli	sautéed broccoli with garlic & olive oil in a cream sauce	10.95
Linguettine Primavera	Zucchini, celery, tomato, peas, garlic and olive oil	9.95
Linguettine Scampi Red	sautéed shrimp in a Marinara Sauce	11.95
Linguettine Sausage & Peppers	Marinara sauce, sausage, onions, and pepper	11.95

Stuffed Pasta's

Tortellini	Spinach Tortellini	Ravioli	Gnocchi
(meat filled)	(cheese filled)	(cheese)	(potato noodle)
Tomato Sauce			9.50
Broccoli Sauce			11.95
Bolognese Sauce			12.95
Alfredo Sauce			11.50

Homemade Stuffed Pasta's

Porcini Ravioli	Raviolis stuffed w/ porcini mushrooms, fontina cheese & panko bread crumbs served w/ a porcini sauce	20.95
Ossobuco Ravioli	Raviolis stuffed with veal shank, fontina cheese, bell peppers & celery with an ossobuco sauce	21.95
Shrimp Ravioli	Raviolis stuffed with shrimp and fontina cheese topped with a zesty ginger tomato sauce	18.95
Crab Ravioli	Raviolis stuffed with crab and bell peppers topped with a zesty ginger tomato sauce.	20.95
Spicy Ravioli	Raviolis stuffed with jalapeno, cilantro and fontina cheese served with a spicy bell pepper sauce	17.25
Salmon Ravioli	Raviolis stuffed with smoked salmon and fontina cheese served with tomato sauce	19.95
Tortelloni Di Zucca	Tortellonis stuffed with a pumpkin and fontina cheese filling served with a crema rosa sauce	17.95
Ravioli Caprini alla Salsa di Tartufo	Raviolis stuffed with goat cheese with a delicate Truffle oil sauce	19.95



Piatti di Pesce

Grilled Halibut	20.95
Grilled halibut steak marinated in olive oil, orange juice and champagne served with grilled zucchini, tomato, mushroom and sweet pepper	
Wild Salmon	20.95
The salmon is cooked in our wood fired oven served with a capers sauce, grilled asparagus, grilled sweet peppers and fried potatoes	
Linguettine Alle Vongole	22.95
A mound of clams in their shell with light garlic & clam juice sautéed served over linguettine	
Aragosta fra Diavolo	34.95
Finger Lobster tails sautéed in garlic in a semi-spicy tomato sauce served over linguettine	
Aragosta in Bianco	34.95
Finger lobster tails sautéed in garlic and white wine butter sauce served over linguettine	

Piatti di Carne

Rack of Lamb	32.95
New Zealand fresh spring baby lamb grilled to perfection served with potatoes	
Agnello Romano	21.95
Lamb shank marinated and baked in a sake' marinade, topped with gremolata which consists of bell peppers, celery, fresh tomato, capers and corn served over orzo pasta	
Maiale Calabrese	19.95
Pork tenderloins in a loose Béchamel sauce served with crimini mushrooms	
Manzo alla Griglia	34.95
Thick cut of filet mignon grilled with olive oil served with potatoes and broccoli	
Osso Buco	34.95
Slow cooked veal shank served over a bed of saffron risotto	
Veal Chop	34.95
Veal chop cooked in our wood fired oven served with grilled asparagus, sweet peppers, and potatoes	
Veal Parmiggiano	24.95
Thin slices of tender veal in a marinara sauce and mozzarella cheese served with penne	
Petite Steak	26.95
Tender steak rubbed with olive oil and lightly salted served with a side of fettuccine pesto	
Sausage and Bell Pepper	9.95
Italian sausage, bell peppers, onion sautéed in garlic and olive oil	

Piatti di Pollo

Chicken Marsala	17.25
Breast of chicken with marsala wine and mushrooms served with penne in a marsala sauce	
Chicken Parmesan	14.50
chicken breast topped with mozzarella and Marinara sauce served with a side of Penne Marinara.	
Chicken Piccata	12.50
chicken breast in a lemon sauce served with a side of Penne Marinara	
Grilled Chicken	14.50
fresh breast of chicken marinated in virgin olive oil, champagne and basil served with a side of grilled vegetables	