

Antipasto~Appetizer

BAKED CLAMS
13.95

FRIED CALAMARI
15.95

MOZZARELLA CAPRESE
Fresh mozzarella and tomato 14.95

ZUPPA DI MUSSELS
Marinara or garlic wine sauce 15.95

CALAMARI ARRABIATI
Fried calamari with cherry peppers in a spicy sauce 15.95

ANTIPASTO FREDDO
Cold antipasto 17.95

FRIED MARTINI OLIVES
17.95

ANTIPASTO TRE PIANI
Grilled eggplant, roasted red peppers, portobello mushrooms layered with fresh mozzarella and drizzled with balsamic 16.95

COCONUT SHRIMP
Orange ginger dipping sauce 17.95

MOZZARELLA STICKS
13.95

CLAMS MARE CHIARO
White wine and tomato broth 15.95

SHRIMP COCKTAIL
17.95

STUFFED ZUCCHINI FLOWERS
17.95

Insalate~Salad Zuppa~Soup

Add chicken, shrimp or salmon to any salad 9.95

WARM SPINACH SALAD
Cranberries, toasted pignoli nuts and shaved parmigiano in a warm balsamic dressing 18.95

TOSSED SALAD
16.95

CAESAR SALAD
16.95

SIDE ORDER OF PASTA
7.95

SIDE SALAD
7.95

SIDE CAESAR
7.95

SOUP OF THE DAY
10.95

Primi Piatti~Pasta

PENNE PRIMAVERA
Mushrooms, peas, broccoli, spinach, carrots, peppers and gaeta olives with garlic and oil 24.95

PENNE FRANCESCA
Chicken, peas, onions and prosciutto in a light tomato wine sauce 24.95

SPAGHETTI NAPOLITANA
Shrimp marinara over spaghetti 27.95

FARFALLE FIORENTINA
Peas, mushrooms, prosciutto and ground meat in a pink sauce 23.95

RIGATONI ALLA VODKA
Prosciutto and onion with pink sauce 19.95

LINGUINE AL VERDI
Spinach, basil, parsley and pignoli with garlic and oil 24.95

BUSIATA AL PESCATORE
Shrimp, calamari, scallops and clams in marinara sauce 29.95

FETTUCCINE ALFREDO
22.95

TORTELLINI BOLOGNESE
Ground meat in a pink sauce 22.95

RIGATONI PROFUMATA
Crumbled sausage, broccoli, sun dried tomatoes in garlic and oil 24.95

SPAGHETTI GENOVESE
Shrimp and grape tomato in a pesto sauce 28.95

PENNE ROMANO
Chicken, spinach, sun dried tomato and fresh tomato in a pink sauce 24.95

LINGUINE GIULIO
Mussels, clams, scallops and shrimp in a garlic wine sauce 28.95

SPAGHETTI CON COZZE
Mussels and marinara sauce 24.95

STUFFED RIGATONI ALLA VODKA
22.95

PENNE SALSICCIA
Crumbled sausage, grape tomato and fresh herbs in a cream sauce 24.95

CAVATELLI DEL-ORTO
Crumbled sausage and broccoli rabe in garlic and oil 25.95

SPAGHETTI WITH CLAM SAUCE
Red or white 23.95

BLACK FETTUCCINE PUGLIESE
Shrimp and scallops in a creamy garlic sauce 28.95

PARPARDELLE SCIACCA
Wild mushrooms and prosciutto in a delicate cream sauce 25.95

CAPPELINI CAMPUSA
Shrimp, artichoke hearts, sun dried tomato and grape tomato in a house wine sauce 28.95

FETTUCCINE GALLO
chicken, baby portobello mushrooms, bacon and onions with fresh herbs in a cream sauce 25.95

PARPARDELLE LUGANO
Shrimp with fresh tomato and rocket arugula in a cream garlic sauce topped with shaved parmigiano 28.95

BUSIATA TRAPANESE
Grilled chicken, baby spinach, red peppers and grape tomato in a creamy pesto sauce 26.95

PARPARDELLE SICILIANE
Chop meat, peas, pignoli nuts, prosciutto and raisins in a tomato beschamel sauce 25.95

FARFALLE DA VINCI
Peas, prosciutto and mushrooms in a cream sauce 23.95

RIGATONI DI CASA
Filetti pomodoro tossed with fresh mozzarella and basil 23.95

SPAGHETTI CARRETIERA
Crumbled sausage, onions and pignoli nuts topped with shaved parmigiano 25.95

Pasta Classics

BAKED ZITI

21.95

MEAT LASAGNA

21.95

CHEESE RAVIOLI

in tomato sauce 21.95

LOBSTER RAVIOLI

in pink sauce 24.95

STEAK AND PORTOBELLO RAVIOLI

in a creamy mushroom sauce 24.95

Secondi Piatti ~ Entrees

Pollo~Chicken

MARSALA

Marsala wine and fresh mushrooms 27.95

FRANCESE

White wine and lemon sauce 27.95

PIZZAIOLA

Fresh tomatoes, fresh basil and a touch of marsala wine 27.95

PARMIGIANA

Tomato sauce and mozzarella 27.95

TRAFFICIELLO

Portobello mushrooms in a lemon wine sauce 27.95

TRE VENEZIE

artichoke hearts and mushrooms in a house wine sauce 27.95

BRUSCHETTA

Fried chicken, tomato bruschetta drizzled with a balsamic demi glaze 27.95

SORRENTINO

Fresh mozzarella and eggplant topped with a sherry demi sauce 27.95

BALSAMICO

Chicken with red peppers, onions and mushrooms in a balsamic demi glaze 27.95

PICATA

Chicken in a lemon caper sauce over spinach 27.95

Pesce~Fish

GAMBERI PARMIGIANA

Shrimp, tomato sauce and mozzarella 28.95

GAMBERI SCAMPI

Shrimp sauteed in a butter and wine sauce 28.95

GAMBERI OREGANATE

Shrimp baked in butter sauce topped with seasoned bread crumbs 28.95

GAMBERI FRANCESE

Shrimp sauteed in white wine and lemon sauce 28.95

STUFFED SHRIMP

Stuffed with crab meat and drizzled with a creamy garlic sauce 28.95

CALAMARI FRA DIAVOLO

27.95

SALMONE ALLA GRIGLIA

Topped with creamy sherry sauce, served over a bed of spinach 28.95

CODFISH PORTOFINO

Topped with portobello mushrooms in a lemon wine sauce over a bed of sauteed spinach 29.95

FILET OREGANATA

Flounder topped with toasted bread crumbs over spinach 28.95

SHRIMP MONOCHINO

Shrimp with mixed mushrooms in a marsala sauce topped with fresh mozzarella 28.95

Vitella~Veal

MARSALA

Veal scallopine and mushrooms in a marsala sauce 30.95

PIZZAIOLA

Veal scallopine, fresh tomatoes, basil and a touch of marsala wine 30.95

DEL VILLAGGIO

Veal scallopine, onions, peas, prosciutto, mushrooms and a touch of white wine 30.95

FRANCESE

Veal scallopine, white wine lemon sauce 30.95

PARMIGIANA

Veal cutlet, tomato sauce and mozzarella 30.95

MILANESE

Veal cutlet, rocket arugula, red onion and grape tomatoes 30.95

SCOPELLO

Veal with shallots, portobello mushrooms and sun dried tomato in a house wine sauce 30.95

INICI

Veal cutlet layered with grilled eggplant and fresh mozzarella in a house marsala sauce with baby portobello mushrooms 30.95

Melenzane~Eggplant

PARMIGIANA

24.95

ROLATINI DI MELENZANE

Eggplant rolatine 24.95

ALLA SICILIANA

Baked eggplant with marinara sauce, parmigiano and basil 24.95

TOSCANA

Baked eggplant layered with spinach and melted mozzarella 24.95

Contorni~Sides

BROCCOLI RABE 13.95

SAUSAGE 11.95

MEATBALLS 11.95

Ask your server about our gluten free options

Please let your server know of any food allergies.

* Consuming raw or undercooked meats, seafood, shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.