

## Antipasto~Appetizer

**BAKED CLAMS**  
12.95

**FRIED CALAMARI**  
14.95

**MOZZARELLA CAPRESE**  
Fresh mozzarella and tomato 13.95

**ZUPPA DI MUSSELS**  
Marinara or garlic wine sauce 14.95

**CALAMARI ARRABIATI**  
Fried calamari with cherry peppers in a spicy sauce 14.95

**ANTIPASTO FREDDO**  
Cold antipasto 16.95

**FRIED MARTINI OLIVES**  
16.95

**ANTIPASTO TRE PIANI**  
Grilled eggplant, roasted red peppers, portobello mushrooms layered with fresh mozzarella and drizzled with balsamic 15.95

**COCONUT SHRIMP**  
Orange ginger dipping sauce 16.95

**MOZZARELLA STICKS**  
12.95

**CLAMS MARE CHIARO**  
White wine and tomato broth 14.95

**SHRIMP COCKTAIL**  
16.95

**STUFFED ZUCCHINI FLOWERS**  
16.95

## 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**  
6.95

**SIDE SALAD**  
6.95

**SIDE CAESAR**  
6.95

**SOUP OF THE DAY**  
10.95

## Primi Piatti~Pasta

**PENNE PRIMAVERA**  
Mushrooms, peas, broccoli, spinach, carrots, peppers and gaeta olives with garlic and oil 23.95

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

**SPAGHETTI NAPOLITANA**  
Shrimp marinara over spaghetti 26.95

**FARFALLE FIORENTINA**  
Peas, mushrooms, prosciutto and ground meat in a pink sauce 22.95

**RIGATONI ALLA VODKA**  
Prosciutto and onion with pink sauce 19.95

**LINGUINE AL VERDI**  
Spinach, basil, parsley and pignoli with garlic and oil 23.95

**BUSIATA AL PESCATORE**  
Shrimp, calamari, scallops and clams in marinara sauce 28.95

**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 23.95

**SPAGHETTI GENOVESE**  
Shrimp and grape tomato in a pesto sauce 27.95

**PENNE ROMANO**  
Chicken, spinach, sun dried tomato and fresh tomato in a pink sauce 23.95

**LINGUINE GIULIO**  
Mussels, clams, scallops and shrimp in a garlic wine sauce 27.95

**SPAGHETTI CON COZZE**  
Mussels and marinara sauce 23.95

**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 22.95

**BLACK FETTUCCINE PUGLIESE**  
Shrimp and scallops in a creamy garlic sauce 27.95

**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 27.95

**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 27.95

**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

**MANICOTTI**  
20.95

**BAKED ZITI**  
20.95

**MEAT LASAGNA**  
20.95

**SPINACH MANICOTTI**  
22.95

**CHEESE RAVIOLI**  
in tomato sauce 20.95

**LOBSTER RAVIOLI**  
in pink sauce 22.95

**EGGPLANT RAVIOLI**  
in pink sauce 20.95

**STEAK AND PORTOBELLO RAVIOLI**  
in a creamy mushroom sauce 22.95

## Secondi Piatti ~ Entrees

### Pollo~Chicken

**MARSALA**  
Marsala wine and fresh mushrooms 26.95

**FRANCESE**  
White wine and lemon sauce 26.95

**PIZZAIOLA**  
Fresh tomatoes, fresh basil and a touch of marsala wine 26.95

**PARMIGIANA**  
Tomato sauce and mozzarella 26.95

**TRAFFICIELLO**  
Portobello mushrooms in a lemon wine sauce 26.95

**TRE VENEZIE**  
artichoke hearts and mushrooms in a house wine sauce 26.95

**BRUSCHETTA**  
Fried chicken, tomato bruschetta drizzled with a balsamic demi glaze 26.95

**SORRENTINO**  
Fresh mozzarella and eggplant topped with a sherry demi sauce 26.95

**BALSAMICO**  
Chicken with red peppers, onions and mushrooms in a balsamic demi glaze 26.95

**PICATA**  
Chicken in a lemon caper sauce over spinach 26.95

### Pesce~Fish

**GAMBERI PARMIGIANA**  
Shrimp, tomato sauce and mozzarella 27.95

**GAMBERI SCAMPI**  
Shrimp sauteed in a butter and wine sauce 27.95

**GAMBERI OREGANATE**  
Shrimp baked in butter sauce topped with seasoned bread crumbs 27.95

**GAMBERI FRANCESE**  
Shrimp sauteed in white wine and lemon sauce 27.95

**STUFFED SHRIMP**  
Stuffed with crab meat and drizzled with a creamy garlic sauce 27.95

**CALAMARI FRA DIAVOLO**  
27.95

**SALMONE ALLA GRIGLIA**  
Topped with creamy sherry sauce, served over a bed of spinach 27.95

**CODFISH PORTOFINO**  
Topped with portobello mushrooms in a lemon wine sauce over a bed of sauteed spinach 27.95

**FILET OREGANATA**  
Flounder topped with toasted bread crumbs over spinach 27.95

**SHRIMP MONOCHINO**  
Shrimp with mixed mushrooms in a marsala sauce topped with fresh mozzarella 27.95

### 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 12.95**

**SAUSAGE 10.95**

**MEATBALLS 10.95**

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.