

Antipasto~Appetizer

BAKED CLAMS
15.95

FRIED CALAMARI
18.95

MOZZARELLA CAPRESE
Fresh mozzarella and tomato 17.95

ZUPPA DI MUSSELS
Marinara or garlic wine sauce 17.95

CALAMARI ARRABIATI
Fried calamari with cherry peppers in a spicy sauce 19.95

SHRIMP COCKTAIL
18.95

FRIED MARTINI OLIVES
19.95

ANTIPASTO TRE PIANI
Grilled eggplant, roasted red peppers, portobello mushrooms layered with fresh mozzarella and drizzled with balsamic 18.95

COCONUT SHRIMP
Orange ginger dipping sauce 18.95

MOZZARELLA STICKS
14.95

CLAMS MARE CHIARO
White wine and tomato broth 17.95

STUFFED ZUCCHINI FLOWERS
19.95

Insalate~Salad Zuppa~Soup

WARM SPINACH SALAD
Cranberries, toasted pignoli nuts and shaved parmigiano in a warm balsamic dressing 21.95

TOSSED SALAD
16.95

CAESAR SALAD
16.95

SIDE ORDER OF PASTA
6.95

SIDE SALAD
7.95

SIDE CAESAR
7.95

SOUP OF THE DAY
10.95

Add chicken to any salad 11.95. Add shrimp or salmon to any salad 13.95

Primi Piatti~Pasta

PENNE PRIMAVERA
Mushrooms, peas, broccoli, spinach, carrots, peppers and gaeta olives with garlic and oil 28.95

PENNE FRANCESCA
Chicken, peas, onions and prosciutto in a light tomato wine sauce 27.95

SPAGHETTI NAPOLITANA
Shrimp marinara over spaghetti 31.95

FARFALLE FIORENTINA
Peas, mushrooms, prosciutto and ground meat in a pink sauce 26.95

RIGATONI ALLA VODKA
Prosciutto and onion with pink sauce 24.95

LINGUINE AL VERDI
Spinach, basil, parsley and pignoli with garlic and oil 27.95

BUSIATA AL PESCATORE
Shrimp, calamari, scallops and clams in marinara sauce 36.95

FETTUCCINE ALFREDO
25.95

TORTELLINI BOLOGNESE
Ground meat in a pink sauce 26.95

RIGATONI PROFUMATA
Crumbled sausage, broccoli, sun dried tomatoes in garlic and oil 28.95

SPAGHETTI GENOVESE
Shrimp and grape tomato in a pesto sauce 32.95

PENNE ROMANO
Chicken, spinach, sun dried tomato and fresh tomato in a pink sauce 29.95

LINGUINE GIULIO
Mussels, clams, scallops and shrimp in a garlic wine sauce 32.95

SPAGHETTI CON COZZE
Mussels and marinara sauce 27.95

STUFFED RIGATONI ALLA VODKA
25.95

PENNE SALSICCIA
Crumbled sausage, grape tomato and fresh herbs in a cream sauce 27.95

CAVATELLI DEL-ORTO
Crumbled sausage and broccoli rabe in garlic and oil 28.95

SPAGHETTI WITH CLAM SAUCE
Red or white 26.95

BLACK FETTUCCINE PUGLIESE
Shrimp and scallops in a creamy garlic sauce 34.95

PARPARDELLE SCIACCA
Wild mushrooms and prosciutto in a delicate cream sauce 28.95

CAPPELINI CAMPUSA
Shrimp, artichoke hearts, sun dried tomato and grape tomato in a house wine sauce 33.95

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 29.95

BUSIATA TRAPANESE
Grilled chicken, baby spinach, red peppers and grape tomato in a creamy pesto sauce 32.95

PARPARDELLE SICILIANE
Chop meat, peas, pignoli nuts, prosciutto and raisins in a tomato beschamel sauce 29.95

FARFALLE DA VINCI
Peas, prosciutto and mushrooms in a cream sauce 27.95

RIGATONI DI CASA
Filetti pomodoro tossed with fresh mozzarella and basil 27.95

SPAGHETTI CARRETIERA
Crumbled sausage, onions and pignoli nuts topped with shaved parmigiano 29.95

Pasta Classics

BAKED ZITI
22.95

MEAT LASAGNA
24.95

CHEESE RAVIOLI
in tomato sauce 22.95

LOBSTER RAVIOLI
in pink sauce 26.95

Secondi Piatti ~ Entrees

Pollo~Chicken

MARSALA
Marsala wine and fresh mushrooms 29.95

FRANCESE
White wine and lemon sauce 29.95

PIZZAIOLA
Fresh tomatoes, fresh basil and a touch of marsala wine 29.95

PARMIGIANA
Tomato sauce and mozzarella 29.95

TRAFFICIELLO
Portobello mushrooms in a lemon wine sauce 29.95

TRE VENEZIE
artichoke hearts and mushrooms in a house wine sauce 29.95

BRUSCHETTA
Fried chicken, tomato bruschetta drizzled with a balsamic demi glaze 29.95

SORRENTINO
Fresh mozzarella and eggplant topped with a sherry demi sauce 29.95

BALSAMICO
Chicken with red peppers, onions and mushrooms in a balsamic demi glaze 29.95

PICATA
Chicken in a lemon caper sauce over spinach 29.95

Pesce~Fish

GAMBERI PARMIGIANA
Shrimp, tomato sauce and mozzarella 31.95

GAMBERI SCAMPI
Shrimp sauteed in a butter and wine sauce 30.95

GAMBERI OREGANATE
Shrimp baked in butter sauce topped with seasoned bread crumbs 30.95

GAMBERI FRANCESE
Shrimp sauteed in white wine and lemon sauce 30.95

STUFFED SHRIMP
Stuffed with crab meat and drizzled with a creamy garlic sauce 35.95

CALAMARI FRA DIAVOLO
29.95

SALMONE ALLA GRIGLIA
Topped with creamy sherry sauce, served over a bed of spinach 34.95

CODFISH PORTOFINO
Topped with portobello mushrooms in a lemon wine sauce over a bed of sauteed spinach 34.95

FILET OREGANATA
Flounder topped with toasted bread crumbs over spinach 31.95

SHRIMP MONOCHINO
Shrimp with mixed mushrooms in a marsala sauce topped with fresh mozzarella 33.95

Vitella~Veal

MARSALA
Veal scallopine and mushrooms in a marsala sauce 34.95

PIZZAIOLA
Veal scallopine, fresh tomatoes, basil and a touch of marsala wine 34.95

DEL VILLAGGIO
Veal scallopine, onions, peas, prosciutto, mushrooms and a touch of white wine 35.95

FRANCESE
Veal scallopine, white wine lemon sauce 34.95

PARMIGIANA
Veal cutlet, tomato sauce and mozzarella 34.95

MILANESE
Veal cutlet, rocket arugula, red onion and grape tomatoes 34.95

SCOPELLO
Veal with shallots, portobello mushrooms and sun dried tomato in a house wine sauce 35.95

INICI
Veal cutlet layered with grilled eggplant and fresh mozzarella in a house marsala sauce with baby portobello mushrooms 35.95

Melenzane~Eggplant

PARMIGIANA
27.95

ROLATINI DI MELENZANE
Eggplant rolatine 27.95

ALLA SICILIANA
Baked eggplant with marinara sauce, parmigiano and basil 27.95

TOSCANA
Baked eggplant layered with spinach and melted mozzarella 27.95

Contorni~Sides

BROCCOLI RABE 15.95

SAUSAGE 12.95

MEATBALLS 12.95

Ask your server about our gluten free options

Please let your server know of any food allergies.

There is a 3.99% fee for all credit card transactions.

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