



ANTIPASTI / APPETIZERS

Lunch: \$5.95 Dinner: \$6.95

1. PROSCIUTTO E MOZZARELLA FRESCA
Prosciutto ham and fresh mozzarella
2. MOZZARELLA FRITTA CON SALSA DE POMODORO
Fried Mozzarella with marinara sauce
3. MOZZARELLA FRESCA CON PEPPERONI ARROSTITI
Fresh Mozzarella with roasted peppers
4. CALAMARI FRITTI
Fried calamari served with marinara sauce
5. PROSCIUTTO DI PARMA CON OLIVE
Prosciutto ham with olives
6. INSALATA CAPRESE
Fresh Mozzarella with tomatoes and basil
7. CAPRESE CON ZUCCHINE
Slices of fresh Mozzarella cheese combined with slices of fresh tomatoes, served with grilled zucchini & seasoned with basil & olive
8. INSALATA DI RUCOLA CON FORMAGGIO DI CAPRA
Arugula salad with goat cheese

INSALATA / SALADS

Lunch: \$3.95 Dinner: \$4.95

9. INSALATA CESARE
Classic Caesar salad
 10. INSALATA DI SPINACI CON PANCETTA
Spinach salad with pancetta, ham and balsamic
 11. INSALATA MISTA
Mixed green salad
- Lunch: \$10.95 Dinner: \$12.95**
12. INSALATA CESARE CON GAMBERI
Jumbo shrimp over Caesar salad
 13. INSALATA CESARE CON POLLO
Grilled chicken breast over Caesar salad

SOPA / SOUP

Lunch: \$4.95 Dinner: \$5.95

14. ZUPPA MINISTRONE
Fresh vegetables soup
15. PASTA E FAGIOLI
Pasta and white bean soup

PASTA

Lunch: \$10.95 Dinner: \$11.95

16. SPAGHETTI AL POMODORO
Spaghetti with tomato sauce
17. TORTELLINI BOLOGNESE
Tortellini with meat sauce
18. TORTELLINI AURORA
Cheese tortellini in tomato cream sauce
19. SPAGHETTI POLPETTE
Spaghetti with meatballs in meat sauce
20. PENNE AMATRICE
Penne with bacon, onion and tomato sauce
21. FARFALLE AL POMODORO E PESTO
Bowtie pasta with marinara and pesto sauce
22. CAPPELLINI PRIMAVERA
Angel hair pasta with diced vegetables in oil and garlic sauce

Lunch: \$11.95 Dinner: \$12.95

23. RAVIOLI DI FORMAGGIO
Cheese Ravioli with cream or tomato sauce
24. AGNOLOTTI RIPIENE DI SPINACI E RICOTTA
Ravioli stuffed with spinach and Ricotta cheese served with cream sauce
25. LASAGNA DE CARNE
Meat Lasagna
26. RAVIOLI DI CARNE AL POMODORO
Meat Ravioli in tomato sauce
27. GNOCCHI AL PESTO
Potato dumplings with basil sauce
28. GNOCCHI ALLA BOLOGNESE
Homemade potato pillows in red meat sauce

PASTA

Lunch: \$12.95 Dinner: \$15.95

29. LINGUINI FRUITTI DI MARE
Linguini with mixed seafood in tomato sauce
30. LINGUINI ALLE VONGOLE
Linguini with fresh clams with tomato or white wine sauce
31. FETTUCINI ALFREDO CON POLLO O GAMBERI
Fettuccine with chicken or shrimp in a cream sauce
32. RAVIOLI DI ARAGOSTA CON SALSA ROSA
Lobster, Shrimp, Mushrooms ravioli with tomato cream sauce
33. FETTUCCINE CON CAPESANTE E VENGOLE ALLA AVRORA
Fettuccine with scallops & baby clams in a pink sauce
34. PENNE PASTA CON SALMONE
Penne with fresh salmon in a vodka cream sauce

PESCE / FISH

Lunch: \$15.95 Dinner: \$17.95

All Entrees are served with fresh vegetables, and pasta

35. COMBINAZIONE DI MARE
Grilled seafood with white wine sauce
(Scallops, shrimps, and salmon)
36. GAMBERI SALTATTI FRADIABLO
Sautéed jumbo shrimp with fresh diced tomato
37. ATLANTIC SALMON ALLA GRIGLIA
Grilled salmon with lemon oil sauce
38. SALMONE AL POMODORO ED OLIVE
Broiled Canadian black pearl salmon with diced tomato and olives in white wine sauce
39. SALMONE GRIGLIATO CON RUCOLA
Grilled filet of salmon served with Arugula in lemon oil dressing
40. BRANZINO ALLA GRIGLIA
Grilled filet of rockfish
41. TROTA E CAPESANTE SALTATI
Fresh rainbow trout sautéed with bay scallops in white wine sauce
42. TROTA AL FUNGHI
Grilled trout filet topped with shiitake mushrooms and spring onions

****** SOME DISHES ARE COOKED TO ORDER AND MAY BE SERVED CONTAINING RAW OR UNCOOKED INGREDIENTS. "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS"

POLLO / CHICKEN

Lunch: \$12.95 Dinner: \$14.95

All Entrees are served with fresh vegetables, and pasta

43. POLLO A LA PICATTA
Sautéed chicken breast with capers and lemon sauce
44. POLLO CACCIATORE
Chicken breast sautéed in tomato sauce, mushrooms, onions and bell peppers
45. POLLO CARDINALE
Chicken breast stuffed with ham, cheese, garlic, and shiitake mushrooms
46. POLLO MARSALA
Chicken breast sautéed with shiitake mushrooms and Marsala wine
47. POLLO GENOVESE
Chicken breast with mushrooms, wine & butter sauce
48. POLLO ALLA SORRENTINA
Baked chicken breast topped with ham & mozzarella cheese & served with butter and white wine sauce
49. POLLO PARMIGIANO
Breaded chicken breast topped with mozzarella cheese served with tomato sauce
50. POLLO FRANCESE
Sautéed chicken breast in lemon butter sauce

CARNE / MEAT

Lunch: \$14.95 Dinner: \$16.95

All Entrees are served with fresh vegetables, and pasta

51. VITELLO PARMIGIANO AL POMODORO
Breaded veal topped with fresh mozzarella cheese served with tomato sauce
52. VITELLO PICATTA
Veal sautéed in lemon butter sauce and capers
53. VITELLO ANGELICA
Sautéed veal scaloppini with mushrooms in brandy cream sauce
54. SCALOPPINE MARSALA
Veal sautéed with Marsala wine and mushrooms
55. MILANESE NAPOLETANA
Veal Milanese: Ham, Mozzarella cheese w/ wine sauce

Lunch: \$20.95 Dinner: \$22.95

56. COMBINAZIONE "PICCOLINO" **
Char-broiled New York steak & sautéed jumbo shrimp in a delicious white wine & garlic sauce
57. FILLETO DI MANZO AL BAROLO **
Roasted beef tenderloin served with shiitake Mushrooms and Barolo wine sauce