

ANTIPASTI E INSALATE

PROSCIUTTO E MOZZARELLA

Fresh mozzarella and prosciutto ham with olive oil 6.95

CROSTINI DEL GIORNO

Wedges of toasted bread with today's topping 5.95

CARPACCIO DI MANZO

Thin slices of raw beef served with shaved Parmigiano, mixed greens and mustard sauce 7.95

INVOLTINO DI MELANZANE

Grilled eggplant bundles filled with smoked mozzarella and ricotta and tomato sauce 6.95

POLPETTINI SLIDER

Meat balls slider with tomato sauce and melted provolone cheese 9.95

CAPRESE

Fresh mozzarella and tomatoes with basil and extra virgin olive oil 6.95

INSALATA CAPRICCIOSA

Radicchio, arugula and Belgium endive salad tossed with a house made vinaigrette 4.95

INSALATA DI RUGHETTA E PARMIGIANO

Baby arugula with Parmigiano shavings extra virgin olive oil and lemon dressing 4.95

INSALATA DI MARE

Steamed scallops, calamari, shrimp and mussels, marinated with garlic, olive oil and lemon

Served on a bed of field greens 10.95

LA PASTA

RAVIOLI DI FUNGHI AL PISTACCHIO

Homemade ravioli filled with mushrooms and ricotta served with pistachio-cream sauce 13.95

TAGLIATELLE CON PROSCIUTTO FUNGHI E PISELLI

Homemade pasta ribbons with mushrooms, peas and prosciutto ham in a cream sauce 14.95

PANSOTTI QUATTRO FORMAGGI

Homemade triangular shaped pasta filled with four cheeses in a light cream sauce 12.95

MALTAGLIATI AL RAGU' DI VITELLO

Homemade wide shape pasta with veal meat sauce 12.95

RIGATONI AL TONNO E OLIVE

Homemade rigatoni with tuna, olives and tomato sauce 11.95

BUCATINI CON SALSICCE E CREMA

Homemade hollow thick spaghetti with sausage meat and cream sauce 11.95

BUCATINI ALL' AMATRICIANA

Homemade hollow thick spaghetti with pancetta and spicy tomato sauce 11.95

PENNE MELANZANE E MOZZARELLA

Slanted cut short pasta with diced eggplant, tomato sauce and mozzarella 11.95

GNOCCHI AL POMODORO

Ricotta dumplings served with fresh tomato sauce, garlic and extra virgin olive oil 11.95

SPAGHETTI CACIO E PEPE

Spaghetti served with pecorino Romano cheese and fresh crushed pepper 10.95

SPAGHETTI ALLO SCOGLIO

Spaghetti served with mussels, shrimps, scallops and calamari in a tomato sauce 14.95

RIGATONI CON SALSINA DI PISELLI E SPECK

Homemade rigatoni pasta with smoked prosciutto ham, peas in a butter-sage sauce 11.95

SECONDI

SELEZIONE DI PESCE ALLA GRIGLIA

Selection of grilled fish served with traditional salmoriglio condiment Mkt

GAMBERI AL LIMONE

Sautéed shrimp with white wine and butter lemon sauce 16.95

PESCE DEL GOLFO CON OLIVE E POMODORO

Grilled filet of Tilapia with olives and tomatoes 16.95

MILANESE DI POLLO E RUGHETTA

Breaded organic chicken breast served with baby arugula, Lemon dressing and Parmigiano shavings 14.95

PETTI DI POLLO AGLI SPINACI

Organic breast of chicken with spinach, cheese in a light cream sauce 14.95

SCALOPPINE ALLA SANDRA

Veal scaloppini with pine nuts, raisins and rosemary in a wine sauce 16.95

SCALOPPINE ALLA PIZZAIOLA

Veal scaloppini with oregano and tomato sauce 16.95