

ANTIPASTI

MELANZANA SICILIANA: sliced eggplant seared then topped with marinara, & mozzarella, then oven baked till become a real Sicilian	12 / 6
GUAZZETTO DI COZZE E VONGOLE: mussels,& clams, simmered with extra Virgin olive oil white wine & a touch of tomato sauce	13 / 7
FRITTO MISTO: Calamari, shrimp, zucchini lightly floured then deeply fried till golden crispy & tender, served with marinara dipping sauce	12 / 6
CARPACCIO DI MANZO: thin slice raw beef over arugula topped with shaved parmigiano & extra virgin olive oil	14
LA CAPRESE: fresh mozzarella topped with organic ripe tomato, basil and olive oil	12
CARPACCIO DI SALMONE: thin slice smoked salmon topped with fresh capers Shallots sweet red peppers, olive oil over a bed of mix greens	13
MOZZARELLA D'ANGELI: home made fresh mozzarella wrapped and infused with Prosciutto topped with roasted red peppers, fresh tomatoes and extra virgin olive oil	13

INSALATE

CESARE: romaine hearts croutons traditional Caesar dressing and Parmigiano cheese	9
TRI COLORE: Arugula, endives, radicchio, shaved Parmigiano truffle vinaigrette	9.5
FRUTTI DI MARE: steamed then marinated mussels calamari clams & shrimp Olive oil Herbs lemon dressing over mixed greens	14
MISTA mix greens, tomatoes, olives, our Italian home made dressing	8
POMODORO GORGONZOLA classic, tomato, onion, gorgonzola cheese	9.5

ZUPPE

PASTA E FAGIOLI Tuscan white bean soup with a touch of tomato and pasta	6
STRACCIATELLA chicken consume with spinach, eggs & Parmigiano cheese	6

RISOTTO PIEMONTESE	fresh porcini, shitaki, and wild Mushrooms, truffle oil	22
RISOTTO DEL MARE	with mussels clams shrimp calamari, scallops tomato	27

PASTA

LINGUINE ALLE VONGOLE	little neck clams, olive oil, white wine red or white	21
RAVIOLI SANTA LUCIA	lobster stuffed ravioli in a light brandy pink cream sauce	24
SPAGHETTI DEL MARINAIO	mussels clams shrimp scallops & calamari garlic olive oil touch of pinot grigio served in red or white sauce	26
SPAGHETTI CARBONARA	Pancetta, eggs, Parmesan cheese, black pepper, cream	18
SPAGHETTI ALLA PUTTANESCA	zesty tomato sauce, capers, olives, sweet onion, garlic and extra virgin olive oil	18
FOUR CHEESE RAVIOLI	Ricotta, Parmesan, Mascarpone, Fontina on a Vodka sauce	22
PENNE ALLA VODKA	with a fabulous light pink cream vodka sauce Add Chicken 4 Add Shrimp 5	16
PAPPARDELLE D'ABRUZZO	homemade pasta with Bolognese and porcini mushrooms and finished up with truffle oil	20
CAVATELLI FRADIAVOLO	homemade Cavatelli with shrimp's and spicy fradiavolo sauce	22
CAVATELLI AL GORGONZOLA	home made cavatelli in light gorgonzola cream sauce	19
ORECCHIETTE PUGLIESE	shell pasta, Brocc/Rapa, garlic virgin olive oil, spicy sausage rounded with a touch of white wine	21
CANNELONI	homemade pasta stuffed with meat, spinach, mozzarella cheese Baked and topped with a Bolognese sauce	18
GNOGGHI TRI COLORE	homemade potato dumplings with spinach, sundried tomatoes in a sensual light creamy Gorgonzola Sauce	21

CARNE

VEAL PICCATA	scaloppini in a light lemon caper sauce	24
VEAL MARSALA	scaloppini with mushroom demiglaze Marsala wine sauce	24
VEAL PARMIGGIANA	breaded then seared topped with Mozzarella and Tomato Sauce then baked	24
FILET MIGNION BOSCAIOLA	with porcini shitaki, wild mushroom sautéed with sherry wine, finished with truffle oil	24
FILET MIGNION 8 once "Chairman Reserve"	this tender piece of meat will melt in your mouth and will taste unforgettably, simply done with extra virgin olive oil and garlic you taste the meat	35
BISTECCA	10oz grilled "Chairman Reserve" Simply done with extra virgin olive oil, rosemary and garlic perfect for the real meat lover	35

POLLO

POLLO OREGANATO	chicken breast with a flavorful herb crust	18
POLLO SORRENTINO	chicken breast topped with prosciutto eggplant & mozzarella in light tomato sauce	22

PESCE

FILET OF SOLE FRANCESE	egg batter, lemon white wine sauce	22
SNAPPER LIVORNESE	kalamata olives capers anchovies tomato sauce	24
DENTICE MARECHIARO	red snapper, with mussels & clams light tomato sauce	26
TILAPIA PICCATA	with Olive Oil, lemon, capers and a touch of white wine	17
SEAFOOD COMBO	Snapper, Sole, Shrimps, Scallops, Calamari, Mussels Pan seared with balsamic reduction	29

CONTORNI

FETTUCCINE ALFREDO		6
SPAGHETTI AGLIO/OLIO		6
SAUTEED SPINACH		8
SAUTEED RAPINI (brocc/rapa)		9
PIZZA Margherita	pomodoro mozzarella and basil	12
Napoletana	pomodoro mozzarella basil achoivies	13
Capricciosa	pomodoro mozzarella, black olives, mushrooms, artichoke prosciutto	16
KIDS PIZZA	5 inch pizza with tomato and mozzarella	8
KIDS SPAGHETTI	with meatballs	9

If you suffer from any allergies or simply would like a special dish cooked just for you, discuss it with us and we will try our utmost to accommodate you!

Consuming raw or undercooked meats may increase your risk of food borne illness.

Parties of 6 or more will have 18 % gratuity added to the check

Entrée split charge of \$3.00 per plate

Please talk to us about hosting your private party, we will cook any Italian dish you like and work with your budget.

EXECUTIVE CHEF - ETTORE LACCETTI from VASTO, ITALY

