

## Antipasti

- Fritto Misto e Zucchini** Baby squid, shrimp and zucchini  
lightly fried until crispy and tender served with a red sauce \$10.95
- Melanzana Sicilian** Sliced eggplant seared then baked and  
topped with marinara sauce and mozzarella cheese \$ 8.95
- Mozzarella Caprese** fresh mozzarella cheese topped with  
ripe tomato, basil and olive oil \$9.95

## Zuppe

- Stracciatella** Chicken consume with spinach and eggs \$5.25
- Pasta e Fagioli** Traditional Tuscan white bean soup with a  
touch of tomato and pasta \$5.25
- Soup of the Day** \$5.25

## Insalate

- Cesar con Pollo** Grilled chicken on romaine hearts with a sprinkle  
of homemade croutons, served with traditional Caesar dressing \$ 9.95
- Frutti di Mare** Steamed mussels, Clams, Calamari and shrimp marinated  
in olive oil, herbs and lemon then served over mixed greens \$10.95
- Insalata d'Angeli** a delicious mix of green beans, extra virgin olive oil,  
tomatoes, red onions, capers, garlic and parsley \$ 8.95
- Insalata Mista** House salad of mixed green with tomato and  
olives blended with a savory Italian dressing \$7.95

## Combo Special

**Pasta and Mista Salad** your choice of Pasta with a Mista Salad \$13.95

**Soup and Mista Salad** YOUR choice of soup a with Mista Salad \$ 9.95

## Panini

**Veal Parmiggiana Sandwich** veal breaded with tomato and mozzarella \$10.95

**Meatball Sandwich** home made meatballs with tomato and mozzarella \$10.95

**Prosciutto e Mozzarella Sandwich** Italian ham with fresh mozzarella \$10.95

**Grilled Veggie Sandwich** Pita bread with grilled zucchini,  
eggplant, bell pepper and fresh mozzarella \$10.95

## Entrée

**Veal Piccata** Veal scaloppini in a light lemon and Capper sauce \$14.95

**Veal Marsala** Veal scaloppini with a mushrooms demiglace  
and Marsala wine sauce \$14.95

**Pollo Parmiggiana** breaded chicken seared, topped with Mozzarella cheese  
and tomato then baked \$12.95

**Carpaccio di Salmone:** thin sliced smoked salmon topped with fresh Capes,  
shallots, sweet red peppers, olive oil over a bed of mix greens \$13.95

**Tilapia alla Piccata** Sautéed Tilapia with extra virgin olive oil, lemon,  
capers and a touch of white wine \$13.95

**Flounder Francese** dipped in egg batter and finished with a savory  
light white wine sauce \$13.95

## Paste

**Ravioli Santa Lucia** Lobster stuffed Ravioli topped with a light pink  
cream sauce \$11.99

**Penne alla Vodka** Light vodka cream sauce over penne with a touch of  
tomato and parmesan Reggiano cheese \$9.99

**Gnocchi di Napoli** potato dumpling pasta in a light tomato sauce topped  
with shaved salted ricotta cheese \$9.99

**Fettuccini Alfredo** homemade Fettuccini in a light cream sauce \$9.99

**Cavatelli al Gorgonzola** homemade Cavatelli in a light Gorgonzola cream  
sauce \$10.50

**Lasagnette** little lasagna with grilled eggplant, tomato, fresh Mozzarella  
cheese and a touch of pesto and \$10.99

**Manicotti** homemade pasta stuffed with ricotta cheese and Mozzarella,  
baked in a light tomato sauce \$9.99

**Cannelloni** homemade pasta stuffed with meat, spinach, mozzarella cheese  
Baked and topped with a Bolognese sauce \$9.99

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

Parties of 6 or more Guests have 18% Gratuity added to the check.

## Desserts

**Tiramisu** Zabaione cream on a layer of Lady Fingers soaked in Espresso and Amaretto dusted with Cocoa powder 9.25

**Crème Brule'** creamy custard topped with Caramelized sugar 7.75

**Flute Limonello** refreshing lemon gelato swirled together with Limoncello, presented in a Champagne glass 11

**Spumoni** Chocolate, Pistachio and Cherry ice cream with candied fruits. 5.75

**Cannoli** a pastry shell filled with delicious mix of Ricottas 7

**Chocolate Mousse cake** chocolate sponge base topped with dark chocolate mousse and dusted with cocoa powder 8

**Coppa Straciatella** Chocolate syrup, chocolate chip gelato, topped with cocoa powder and hazelnuts 9.75

**Dessert of the month** ask your waiter 8.75



*All Our dishes are made fresh we do not use preservatives*

*No MSG*

*Executive Chef -- Ettore Laccetti*