

Dinner Menu

Antipasti

Soup of the day

Carciofi in Padella

Artichoke hearts sautéed with garlic, white wine and a touch of butter finished with Parmigiano cheese served over Prosciutto di Parma

Formaggi Misti

An assortment of cheese plate with Caciocavallo (DRY MOZZARELLA), Brie and Gorgonzola Dolce (SOFT & CREAMY), Sardo (12 MONTHS AGED), Parmigiano, served with fig jam and crostini

Bietole

Roasted Red Beets with sweet onions, fennel seeds, served over arugula finished with crumbled of feta cheese

Calamari

Grilled Calamari with balsamic vinegar and garlic, served with sautéed cannellini beans, onions, rosemary, tomatoes, butter, white wine, and extra virgin olive oil

Mozarella e Peperoni

Fresh Buffalo Mozzarella cheese with roasted peppers, marinated with garlic, parsley, basil, extra virgin olive oil and balsamic vinegar

Parmigiana di Melanzane

Baked Eggplant layered lightly with mozzarella in a delicate fresh tomato sauce

Antipasto Rustica

Prosciutto di Parma with long hot Italian peppers, marinated eggplant, cacciatorini, spicy kalamata olives, cured black olives and pecorino cheese

Polenta

Soft and Creamy Polenta with Parmigiano cheese served with sautéed mixed mushrooms, garlic, white wine, and butter

Polpette

Beef and Pork Meat Balls made with eggs, white bread, parmigiano cheese, garlic, parsley, and sweet onions served with marinara sauce

Insalate

Insalata di Cavoletti di Bruxelles

Shaved Brussels sprouts drizzled with homemade lemon preserve and shaved parmigiano cheese

Insalata Mista

Mixed green salad, with balsamic vinegar and olive oil dressing, served with creamy gorgonzola cheese

Romana alla Griglia

Grilled Hearts of Romaine, served with crispy pancetta, gorgonzola cheese, apples and homemade traditional Caesar dressing

Primi

Gnocchi

Homemade Ricotta Gnocchi served with a traditional Bolognese sauce

Fettuccine alla Carbonara

Homemade Fettuccine pasta with prosciutto, peas, caramelized onions, parsley, parmigiano cheese, in a light cream sauce

Linguini con Gamberi

Homemade Linguini pasta with shrimp, garlic, parsley, touch of red pepper flakes, white wine butter and marinara sauce

Pappardelle Rape e Salsiccia

Homemade Pappardelle pasta with sautéed broccoli rabe, fennel sausage, caramelized garlic, red pepper flakes and extra virgin olive oil

Ravioli di Zucca

Homemade Butternut Squash Ravioli with parmigiano cheese, nutmeg salt and pepper served with a butternut squash sauce

Risotto

Seafood Risotto with scallops, shrimp, calamari, clams, garlic, parsley, onions, white wine and a touch of marinara sauce

Secondi

Branzino

Pan seared Mediterranean Sea Bass with capers, parsley, garlic, white wine, lemon, served with fingerling potatoes and sautéed vegetables

Salmone

Pan Seared Wild Salmon served over scallions wild rice, and sautéed escarole finished with a beurre blanc sauce

Agnello

Grilled New Zealand Rack of Lamb, marinated with garlic and parsley served with mashed potatoes, vegetables and a red wine demi-glace sauce

Costoletta di Vitello

Grilled Veal Chop with garlic, parsley, salt and pepper topped with a demi-glace pearl onions sauce served with mashed potatoes and broccoli rabe

Pollo Scarpariello

*Pan seared half of a Chicken with peppers, sweet onions, garlic, red pepper flakes, white wine and balsamic vinegar **OPTIONAL:** HOT CHERRY PEPPERS*

Bistecca alla Griglia

Grilled 12oz Sirloin Steak marinated with parsley, garlic, olive oil served with potatoes and sautéed broccoli rabe