

# APPETIZERS

## CAPRESE 13

mozzarella, tomatoes & roasted peppers

## CALAMARI FRITTI 13

batter-coated fried squid

## TORTINO DI GRANCHIO 15

homemade crab cake

## PEPATA DI COZZE 13

mussels in a white or red sauce

## TAGLIERE MISTO PER DUE 20

assorted italian cheese and cured meat (for 2)

## GAMBERETTI ARRABIATA 14

shrimp in a spicy sauce

## ANTIPASTO CALDO PER DUE 20

shrimp, clams, mozzarella in carrozza mussels, riceballs  
& eggplant rolatini (for 2)

## MOZZARELLA IN CARROZZA 11

baked fresh mozzarella roasted peppers, and basil

## VONGOLE AL FORNO 13

baked clams casino/areganata

## SALSICCIA E PATATE 13

sausage, potatoes & long  
hot Italian peppers

## CARPACCIO DI MANZO 15

thinly sliced filet served with  
arugula & shaved parmigiano

## SPEDINI ALLA ROMANA 11

baked layer of mozzarella prosciutto  
bread & anchovy caper sauce

# SOUPS

## ESCAROLE & BEANS 7

## LENTIL 7

## PASTA E FAGIOLI 7

## TORTELLINI IN BRODO 8

**CUCINA** 5 4 5  
R I S T O R A N T E  
**DINNER**

# PASTA

## **PENNE CON VERDURE 20**

Homemade penne, broccoli rabe, sun dried tomatoes  
shrimp & shitake mushrooms in a garlic & oil sauce  
with a touch of tomatoes

## **ORECCHIETE ALLA BARESE 20**

Homemade orrechiete with broccoli rabe  
& sausage in garlic & oil

## **RAVIOLI ARAGOSTA 24**

homemade lobster ravioli, shrimp, asparagus,  
roasted pepper in a lobster champagne sauce

## **PENNE CON FUNGHI 18**

Homemade penne with crumbled sausage meat  
in an array of wild mushrooms in a  
light, fresh tomato sauce

## **LASAGNA ALLA BOLOGNESE CON BESCAMELA 19**

Homemade meat sauce lasagna with a béchamel sauce

## **RIGATONI ALLA VODKA 18**

Homemade rigatoni with shitake mushrooms  
peas, prosciutto, sun dried tomatoes in  
a vodka pink cream sauce

## **CAPELLINI ALLA MALAFEMINA 29**

Capellini with mussels, clams, shrimp,  
baby scallops & lobster tail

## **LINGUINE ALLE VONGOLE 21**

Linguini with clams in a red or white sauce

## **GNOCCHI ALLA CAPRESE 18**

Homemade gnocchi with basil, mozzarella &  
grape tomato

## **CAVATELLI ALLA NORMA 16**

Homemade cavatelli with tomato sauce,  
eggplant topped with dry aged ricotta

## **BUCATINI AMATRIGIANA 18**

Onion, pancetta & fresh spicy tomato

## **FUSILLI MARE E MONTI 25**

Homemade fusilli served with shitake mushroom,  
baby scallops & shrimp in a light tomato sauce  
tossed with arugula

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# SALADS

## LA TRE COLORI 10

arugula, endive, & radicchio, olive  
oil lemon, balsamic vinegar

## CEASAR SALAD 9

romaine lettuce with classic caesar  
dressing, parmigiano cheese

## FRUTTI DI MARE 16

an array of seafood with onion, celery  
olives, tossed with EVOO & lemon

## INSALATA DI SPINACCI 12

spinich, egg, wild mushroom with bacon bits &  
red onion in a warm bacon dressing.

## INSALATA DI INDIVIA 10

endive, apple, walnuts & gorgonzola

## INSALATA DI CASA 10

baby mixed greens, caramelized nuts,  
poached pears & goat cheese in a  
balsamic vinaigrette

# VEAL

## VITELLO ALLA SORRENTO 23

scallopine of veal topped with  
prosciutto, eggplant, mozzarella &  
sliced tomato, in a light plum  
tomato sauce

## INVOLTINI DI VITELLO 24

veal stuffed with ricotta, broccoli  
rabe & sun dried tomato served in  
a garlic madeira sauce

## VITELLO ALLA CAPRICCIOSA 23

breaded veal served with arugula,  
mozzarella, tomato in a  
balsamic vinaigrette

## VITELLO AL TUO PIACERE 22

your choice of marsala, parmigiana,  
francese or piccata

**CUCINA** 5 4 5  
R I S T O R A N T E  
**DINNER**

# FISH

## ZUPPA DI PESCE ALLA TOSCANA CON CROSTINI ALL'AGLIO 32

blend of seafood in a light marechiara sauce  
served with garlic bread

## DENTICE MARECHIARA 23

red snapper sautéed with shrimp &  
clams in a light tomato broth  
enhanced with basil & thyme

## GRIGLIATA DI PESCE 32

mixed grilled seafood of the day  
with grilled vegetables

## GAMBERONI ALLA FIORENTINA 26

egg batter & pan seared jumbo butterfly  
shrimp wrapped with prosciutto in a  
white lemon sauce served over spinach  
with mozzarella

## SALMONE IN CROSTA 26

fileted norwegian salmon encrusted  
with almond & served with a delicate raspberry sauce

**CUCINA** 5 4 5  
R I S T O R A N T E  
**DINNER**

# CHICKEN

## POLLO SAPORITA 21

boneless breast of chicken with shrimp  
roasted peppers, shitake mushrooms  
& arugula laced with a garlic  
& rosemary sauce

## POLLO CARDINALE 20

boneless breast of chicken topped  
with prosciutto roasted peppers  
& fresh mozzarella sautéed in a  
garlic marsala sauce

## POLLO SCARPARELLO 20

bone-on chicken roasted with sausage  
potatoes & cherry peppers in a  
rosemary infused garlic  
& oil sauce

## POLLO CAPRICCIOSA 20

boneless breast of chicken, breaded  
served with arugula, mozzarella  
tomato & onion in a  
balsamic vinaigrette

## POLLO AL TUO PIACERE 20

your choice of marsala, parmigiana  
francese or piccata

# BEEF

## FILETO DI MANZO PORTO 30

Pan seared filet mignon served with port wine, demi-glaze topped with crumbled Gorgonzola cheese

## BISTECCA AU POIVE 29

Sirloin steak rubbed with fresh crushed peppercorn & flambéed in a cognac demi-glaze sauce with a touch of Dijon cream sauce

# PORK

## COSTATA DI MAIALE 24

Pork chop sautéed with vinegar peppers & potatoes in a lemon butter sauce

# DESSERT

TRADITIONAL CHEESECAKE 8

CROISSANT PUDDING 8

CREME BRULE' 8

RICOTTA CHEESECAKE 8

TIRAMISU 8

PANNA COTTA 8

Ask your server for our homemade desserts of the day

# SIDES

ESCAROLE, PANCETTA & CANNELLINI BEANS \$8

SAUTÉED MIXED MUSHROOMS 8

SAUTÉED SPINACH 8

SAUTÉED BROCCOLI RABE 9