

## APPETIZERS

<b>Eggplant Rollatini</b> with Ricotta Cheese and Tomato	6.95
<b>Fried Calamari</b> with Spicy Tomato Sauce	6.95
<b>Mozzarella Buffalo</b> with roasted Peppers, Sliced Tomato topped with Pesto Sauce	6.95
<b>Seafood Salad</b> Calamari, Scungilli, Shrimps, topped with chopped Baby Spinach	7.95
<b>Beet and Goat Cheese Salad</b> with White Sherry Vinaigrette	6.95
<b>Baby Greens</b> with roasted Walnuts and Danish Blue Cheese	5.95
<b>Fresh Vegetable Soup</b>	5.95
<b>Pasta e Fagioli Soup</b>	5.95
<b>Escarole and Bean Soup</b>	5.95

## PASTA

<b>Linguini Torino</b> Shiitake Mushrooms, Sun Dried Tomato, Spinach, Oil and Garlic	8.95
<b>Rigatoni</b> Fresh Tomato and Basil	6.95
<b>Rigatoni Azzurro</b> Sweet Sausage and Peas in a Light Pink Sauce	8.95
<b>Penne Arrabiata</b> spicy Tomato Sauce and Ricotta Cheese	7.95
<b>Gondola</b> Home Made Ravioli with Spinach in a Cream Sauce	9.95
<b>Shiitake Mushroom Ravioli</b> Stuffed with Mushrooms, Served with Oil Garlic	9.95
<b>Cappellini Putanesca</b> Capers, Olives in Fresh Tomato and Basil Sauce	8.95
<b>Ravioli Bolognese</b> stuffed with Ground Beef in a Light Tomato Sauce	9.95
<b>Seafood Ravioli</b> in a Light Pink Vodka Sauce	12.95
<b>Fettuccini Bolognese</b> in a Ground Beef and Tomato Sauce	9.95
<b>Linguini Carbonara</b> , with Bacon, Green Peas, Egg Yolk in an Alfredo Sauce	9.95
<b>Capellini Primavera</b> Seasonal Vegetables sautéed in Virgin Olive Oil and Garlic	9.95
<b>Eggplant Parmigiana</b> thinly sliced Eggplant, Tomato Sauce, and Mozzarella Cheese	8.95



## ENTRÉES

<b>Grilled Chicken Caesar Salad</b>	9.95
<b>Chicken Scarpariello</b> Pieces of Chicken Breast with hot Cherry Peppers, Sausage, Rosemary, Garlic in a White Wine and Lemon Sauce	9.95
<b>Chicken Française</b> Breast of Chicken in a Lemon and White Wine Sauce	9.95
<b>Chicken Paillard</b> Double Breast with Portabella Mushroom and Roasted Peppers	9.95
<b>Chicken Parmigiana</b> served with Linguini and Tomato Sauce	9.95
<b>Risotto Pescatore</b> Shrimp, Clams, Calamari, in a Light Tomato Sauce	15.95
<b>Veal Scaloppini</b> with Mushroom and Borolo Red Wine Sauce	13.95
<b>Veal Sorrentino</b> Eggplant, Prosciutto, Mozzarella Cheese in a Light Tomato Sauce	13.95
<b>Veal Picatta</b> with Lemon and Capers in a White Wine Sauce	13.95
<b>Pan Seared Atlantic Salmon</b> served with a Dijon Mustard Sauce	13.95
<b>Grilled Jumbo Shrimp</b> served with Grilled Vegetables	15.95
<b>Shrimp Scampi</b> sautéed in Oil and Garlic, served with Linguini	15.95
<b>Pan Seared Sea Scallops</b> served over Sautéed Escarole	15.95

Salad with Pine Nut Vinaigrette Dressing is included with Pasta and Entrees

## PANNINI

All Include Homemade Chips

Whole Wheat Bread with Grilled Chicken 9.95	White Italian Bread with sliced 10.95
Portabella Mushrooms, Smoked Mozzarella, and Balsamic reduction	Filet Mignon, Sautéed Onions and Peppers

Whole Wheat Italian Bread with Buffalo Mozzarella, 9.95  
Roasted Peppers, Prosciutto, Basil Olive Oil and  
Balsamic Vinaigrette