

Appetizers

- bucket of meatballs**
6 for 13.00 / 10 for 19.50
in our homemade marinara sauce
- caprese 10, add prosciutto 14.75**
fresh mozzarella cheese and tomatoes with fresh basil and xv olive oil
- bruschetta al pomodoro 9.50**
fresh chopped tomatoes, olive oil and garlic over toasted bread
- bruschetta capricciosa 15.25**
chopped tomatoes, fresh mozzarella and prosciutto di parma over toasted bread
- bruschetta mamma mia 15.50**
smoked salmon and creamy gorgonzola cheese over toasted bread
- shrimp barsac 17.50**
sautéed shrimp in a white wine, butter and garlic sauce
- cuori di carciofi al forno con gamberetti 14.75**
baked artichoke hearts with provolone cheese, garlic and parmigiana, served with shrimp
- antipasto italiano 17.50**
caprese, artichokes, grilled vegetables, olives, bruschetta, prosciutto di parma and assorted cheeses
- melanzane al funghetto 16.50**
chopped eggplant sautéed in a fresh tomato sauce, basil and buffalo mozzarella
- carpaccio di manzo 15.25**
thinly sliced raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved parmigiana
- calamari alla sorrentina 14.75**
sautéed baby calamari with garlic and white wine in a spicy tomato sauce
- polpette & ricotta 12.25**
two meatballs baked over ricotta cheese and topped with tomato sauce and parmigiana
- mozzarella frita 10.95**
fresh mozzarella cheese served with a marina sauce
- calamari & zucchini fritti 14.75**
deep fried calamari and italian squash, served with marinara sauce
- oysters on a ½ shell 2.50 each**

Soups & Salads

add grilled chicken \$6 / grilled shrimp \$7 / scallops \$15 / lobster tail \$15

- fresca verde 8**
spring mix, tomatoes, carrots and cucumber tossed with homemade vinaigrette dressing
- insalata primavera 11.75**
spring mix, tomatoes, red onions and black olives tossed with balsamic vinaigrette served with feta cheese
- insalata di barbabietole 12.50**
spring mix and arugula with red beet, caramelized walnuts, goat cheese in a raspberry dressing.
- insalata al portobello 12.50**
spring mix, pecans, mandarin orange and dried cranberry, topped with sliced portobello mushroom, goat cheese in balsamic reduction dressing
- insalata di mele 13.50**
spring mix topped with sweet goat cheese, grapes and pecans, tossed with a raspberry vinaigrette dressing served over a bed of apples and shrimp
- insalata ai due formaggi 13.50**
spring mix with walnuts and deep-fried goat cheese tossed in a gorgonzola cheese dressing
- insalata di cesare 8.75**
hearts of romaine with croutons and traditional caesar dressing and shaved parmigiana (add chicken, salmon, calamari or shrimp \$AP)
- insalata mediterranea 25.95**
spring mix, caramelized walnuts, black olives, mandarin orange, feta and cucumber, topped with grilled salmon and shrimp tossed with gorgonzola dressing
- insalata al gorgonzola 11.50**
spring mix, tomatoes, carrots, cucumbers, black olives tossed with balsamic vinaigrette, served with crumbled gorgonzola cheese
- insalata pacifica 22.75**
spring mix topped with fresh mussels, calamari, clams, scallops, fish and shrimp, tossed in a lemon vinaigrette dressing
- zuppa del giorno cup 4 / bowl 8.50**

Pastas

gluten free \$3 and whole grain \$1 noodles available
add lobster tailer \$15 or 3 diver scallops \$15 (\$AP = additional price)



spaghetti al pomodoro fresco 13.00

spaghetti pasta with garlic, olive oil, marinara and fresh chopped tomatoes (add chicken, sausage, or shrimp \$AP)

pennette alla vodka 15.50

short tube pasta in a creamy tomato vodka sauce (add chicken, sausage, or shrimp \$AP)

pennette dello chef 15.50, substitute shrimp 23.00

short tube pasta sautéed in a gorgonzola cheese sauce & sundried tomatoes (add sausage \$3)

linguine ai due golfi 23.00

shrimp and minced crab meat in a garlic white wine sauce (add lobster tail \$AP)

pennette salsiccia e melanzane 17.50

italian sausages and eggplant in a tasty tomato sauce

spaghetti alla carbonara 16.00

pancetta, egg yolk, cream, parmigiana and black pepper

pennette alla napoletana 23.00

penne pasta sautéed with smoked salmon, shrimp and bay scallops in a creamy vodka sauce

linguine alla sorrentina 17.50

baby calamari sautéed with white wine and garlic in a spicy tomato sauce

linguine alle vongole 18.50

fresh clams in the shell sautéed with olive oil, garlic and white wine

linguine di ercolano 23.00

large shrimp in a spicy tomato sauce

fettuccine alfredo 15.95

flat wide noodles sautéed in a classic alfredo sauce (add chicken or shrimp \$AP)

pappardelle funghi tartufati 26.95

choice of shrimp or sausage

large wide flat noodles sauteed in a creamy brandy sauce with porcini mushroom and with truffle oil, topped with shaved parmigiana reggiano (add scallops \$AP)

tagliatelle bolognese 17.50

flat noodles in a fresh meat sauce (ground veal, pork and beef meats)

linguine alla genovese di mare 26.95

linguine noodles with bay scallops and shrimp in a creamy brandy pesto sauce

cannelloni 19.50

filled with beef, pork and veal meats, spinach and ricotta cheese, served with besciamella and bolognese sauce

spaghetti con polpettine 18.00

fresh italian meatballs over spaghetti pasta in a tasty tomato sauce (add chicken, sausage, or shrimp \$AP)

bandiera Italiana 22.00

sampler of gnocchi in a creamy gorgonzola pesto sauce, cheese ravioli in alfredo sauce and meat cannelloni in a marinara sauce

lasagne al forno 19.50

filled with ricotta cheese, bolognese meat sauce, besciamella, topped with mozzarella cheese

lasagne napoletane alla gaetano 22.50

filled with sicilian ricotta, homemade meatballs, besciamella, parmigiana reggiano and marinara sauce, topped with mozzarella cheese

lasagne vegetarianane 18.00

lasagna filled with ricotta and mozzarella cheese, besciamella sauce and fresh seasonal vegetables

Ravioli & Gnocchi

add lobster tail \$15 / 3 diver scallops \$15 / each ravioli comes with 5, add 2 additional for \$4

ravioli di ricotta al

pomodoro fresco 15.00

cheese filled ravioli served in a fresh tomato sauce and basil

ravioli d'aragosta

& gamberi 24.95

lobster and shrimp filled ravioli in a creamy cognac sauce topped with 2 shrimp

ravioli al filetto 23.95

filet mignon filled ravioli in a creamy gorgonzola cheese sauce

ravioli al pollo genovese 21.00

ricotta cheese filled ravioli with chicken in a creamy pesto and sundried tomato sauce

ravioli portobello 24.95

portobello mushroom filled ravioli in a butter sage sauce served with four shrimp and shaved parmigiana

gnocchi al gorgonzola 16.00

potato dumplings served with a creamy gorgonzola cheese sauce and walnuts
(add pesto \$1.50)

gnocchi alla sorrentina 17.00

potato dumplings served in a tomato sauce with fresh buffalo mozzarella and parmigiana

gnocchi funghi & carne 21.00

potato dumplings served with ragu' di carne (meat sauce) and mushrooms and a touch of cream

gnocchi alla vodka 16.25

potato dumplings served in a pink creamy vodka sauce and mushrooms
(add sausage \$3)

Le Carni

all entrees are served with sautéed vegetables and spaghetti aglio e olio (*please no substitutions*)
gluten free \$3 and whole grain \$1 noodles available / add lobster tail for \$15 / 3 Diver Scallops \$15

pollo toscano 22.00

chicken breast topped with spinach and ricotta cheese in a creamy white wine sauce

pollo ai fatti nostri 22.00

chicken breast topped with asparagus, prosciutto and zucchini. finished in a creamy cognac sauce

pollo al marsala 21.50

sautéed chicken breast and mushrooms in a marsala wine sauce

piccata di pollo 21.50

pan seared chicken breast with capers in a lemon sauce

pollo e salsiccia ai ferri 23.50

grilled chicken breast and italian sausage served with a roasted garlic rosemary sauce

pollo alla parmigiana 23.50

breaded breast of chicken oven baked with eggplant mozzarella cheese and marinara sauce

pollo capriccioso 22.00

sautéed chicken breast with fresh jalapeño, topped with mozzarella in a white wine sauce

misto di carne alla brace 29.95

italian sausage, filet mignon and pork tenderloin, served with balsamic reduction sauce

scaloppine ai funghi porcini 27.00

thinly sliced scaloppine in a creamy brandy sauce with porcini mushroom

piccata di vitello 27.00

pan seared veal loin with capers in a lemon sauce

saltimbocca alla romana 28.00

thinly sliced scaloppine topped with prosciutto, sage and mozzarella in a white wine sauce

scaloppine al marsala 27.00

thinly sliced scaloppine sautéed with mushrooms in a marsala wine sauce

vitello parmigiana 28.00

breaded veal oven baked with eggplant, mozzarella cheese and marinara sauce

Il Pesce

gamberi & scallops

spiedini 28.00

large shrimp and large scallop's kabob style grilled and finished in a garlic champagne sauce

scampi pompeii 29.50

sautéed large shrimp with garlic, white wine, black olives and capers

grigliata mediterranea 30.00

combination of grilled shrimp, fish, calamari and scallops, sautéed in a samoriglio sauce (garlic, olive oil, lemon, fine herbs and onion)

Vegetarian

vegetali alla piastra 17.75

grilled eggplant, bell pepper, zucchini, red onion and mushroom served with polenta

melanzane alla parmigiana 18.00

breaded eggplant baked with mozzarella cheese and marinara sauce, served with a side of spaghetti and fresh sautéed vegetables

spinaci saltati 8.50

fresh spinach sautéed with butter and garlic

La Pizza

gluten free add \$6



pizza margherita 14.50, with pepperoni 15.50

tomato sauce, mozzarella cheese and basil

pizza margherita alla gaetano 20.25

fresh tomato, buffalo mozzarella, parmigiana reggiano, xv olive oil and basil

pizza bufalina 22.95

cherry tomato, buffalo mozzarella, prosciutto di parma and shaved parmigiana

pizza gamberi fra diavolo 22.25

mozzarella cheese, chopped shrimp, spicy tomato sauce and basil

pizza verde 19.50

(green stone) pesto sauce, mozzarella cheese, mushrooms and gorgonzola

pizza capricciosa 19.00

tomato sauce, ham, mushroom and artichokes and mozzarella

pizza carni amatori 24.00

tomato sauce, mozzarella, sausage, salami, pepperoni, meatball, filetto and ham

pizza spinaci & salsiccia 17.25

tomato sauce, fresh spinach, italian sausages and mozzarella cheese

pizza ai quattro formaggi 14.50

(white stone) mozzarella, taleggio, gorgonzola and parmigiana cheeses

pizza salami e ricotta 19.00

tomato sauce, mozzarella, ricotta and italian salami

pizza quattro stagioni 17.50

tomato sauce, mozzarella, artichokes, mushroom and olive

pizza pollo barbeque 22.00

grilled chicken, red onion, barbeque sauce

pizza al prosciutto 22.50

tomato sauce, mozzarella, arugula and prosciutto di parma

pizza sorrentina 22.50

tomato sauce, calamari, clams, mussels, shrimp, tomatoes and mozzarella cheese

pizza al filetto 23.50

(white stone) filet mignon mozzarella and gorgonzola cheese

pizza vegetariana 22.50

tomato sauce, mozzarella, zucchini, eggplant and bell peppers

Calzones

calzone farcito 18.00

tomato sauce, mozzarella, pepperoni, mushroom and artichokes

calzone con salsiccia 19.00

tomato sauce, mozzarella, italian sausage and spinach

calzone pollo barbeque 20.00

tomato sauce, mozzarella, grilled chicken, red onion, barbeque sauce

calzone con pepperoni 17.00

tomato sauce, mozzarella, pepperoni

calzone napoletano 19.00

tomato sauce, mozzarella, pancetta and ricotta

calzone vegetariana 22.50

tomato sauce, mozzarella, zucchini, eggplant and bell pepper

ALL MAJOR CREDIT CARDS ACCEPTED. NO PERSONAL CHECKS ACCEPTED. WE DON'T MIND SHARING IF YOU DON'T MIND PAYING. +\$2 FOR SHARING AN ENTREE. GLUTEN FREE NOT RECOMMENDED FOR THOSE WITH CELIAC DISEASE OR SEVERE GLUTEN ALLERGY. CANNOT GUARANTEE 100% GF PREPARATION OR COOKING ENVIRONMENT. +\$2 CHARGE PER PERSON FOR CAKE BROUGHT INTO RESTAURANT. SIDE ORDER OF SAUCE \$MP. ALL PRICES ARE SUBJECT TO CHANGE. CORKAGE FEE ON ANY WINE BROUGHT INTO RESTAURANT: 750ML \$25, 1.5L \$50. EXPECT A DELAY OF 30-40 MINUTE ON FOOD WHEN RESTAURANT IS BUSY. (FOOD IS MADE FRESH AND MADE TO ORDER). 2479549

Risotto

**risotto ai funghi porcini e
salsiccia 18.75**

arborio rice sautéed with
porcini mushroom, italian
sausage and cream

risotto 101 26.95

arborio rice sautéed in a fresh
tomato, garlic and white
wine sauce with fresh clams,
mussel, scallops, calamari,
salmon and shrimp

risotto di fattoria 24.95

arborio rice sautéed with
asparagus, filet mignon
in a gorgonzola sauce

Children's Menu

child meal 8.50

pick your pasta

penne
spaghetti
gnocchi
linguine
fettuccine

pick your sauce

plain, butter
marinara
meat sauce
alfredo
pink, pesto

breaded chicken 8.50 or pizza (cheese or pepperoni) 8.50

Bevande

chilled juices
milk
shirley temple
roy rogers
iced tea
san pellegrino
panna, lg
house blend coffee

hot tea
espresso
cappuccino
caffè latte
café au lait
mocha
hot chocolate
doubles add \$MP