

Pasta

Gluten Free Penne Available for Substitution \$3.50

EGGPLANT PARMAGIANA \$22.95 VEG

Crispy Milanese-Style Eggplant Topped With Homemade Tomato Sauce and Broiled Mozzarella, Served Over Linguini Pasta

PASTA RUSTICA \$22.95 GFA

Penne Pasta, Sundried Tomatoes, Fresh Spinach, Kalamata Olives, Artichoke Hearts Sautéed in Garlic and Olive Oil Topped With Feta Cheese

CAPELLINI GENOVESE \$20.95 VEG / GFA

Capellini Pasta Tossed With Cherry Tomatoes in a Homemade Pine Nut Pesto Sauce Finished With Shaved Parmesan Cheese

CAPELLINI ALLA BOLOGNESE \$22.95 GFA

Capellini Pasta Tossed in Our Traditional Meat Sauce & Homemade Tomato Sauce Finished With a Touch of Mascarpone Cheese

SALSICCIA CON BROCCOLI RABE RAVIOLI \$24.95

Ravioli Stuffed With Sausage & Broccoli Rabe, Imported Pecorino, Romano & Fontina Cheese, Tossed in Garlic & Olive Oil

RAVIOLI CON FUNGHI \$24.95 VEG

Ravioli Stuffed With Oven-Roasted Portabello Mushroom, Simmered With Fresh Mushrooms in Creamy Cheese Sauce

RIGATONI ALLA VODKA \$21.95 GFA

Rigatoni Tossed in a Traditional Vodka Sauce With Pancetta

LASAGNA CLASSICA \$22.95

Layers of Pasta, Meat Sauce, Ricotta, Homemade Fresh Mozzarella & Parmesan Cheese

FETTUCCHINE ALFREDO \$19.95 VEG / GFA

Fettuccine Pasta in a Creamy Parmesan Sauce

Pollo

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PARMAGIANA \$23.95

Crispy Milanese-Style Chicken Breast Topped With Homemade Tomato Sauce & Broiled Fresh Mozzarella, Served Over Penne Pasta

MARSALA \$25.95 GFA

Chicken Breast Sautéed in a Marsala Wine Sauce with Fresh Mushrooms Served With Homemade Potato Croquettes

PICCATA \$24.95 GFA

Chicken Breast Sautéed in a White Wine Lemon Butter Sauce With Capers Served With Homemade Potato Croquettes

ROLANTINI \$27.95 GFA

Chicken Breast, Rolled Up With Smoked Gouda Cheese, Prosciutto & Red Roasted Peppers Prepared in a White Wine-Lemon Butter Sauce Served Over Sautéed Vegetables

Vitello

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PARMIGIANA \$25.95

Crispy Milanese-Style Veal topped With Homemade Tomato Sauce Finished With Fresh Mozzarella, Served Over Penne Pasta

MARSALA \$26.95 GFA

Veal Sautéed in a Marsala Wine Sauce With Fresh Mushrooms, Served With Homemade Potato Croquettes

PICCATA \$25.95 GFA

Veal Sautéed in a White Wine Lemon Butter Sauce With Capers, Served With Homemade Potato Croquettes

SALTIMBOCCA \$28.95 GFA

Veal Sautéed With Artichoke Hearts in a Dry Sherry Wine Sauce, Topped With Prosciutto & Fresh Homemade Mozzarella Served Over Sautéed Spinach and Potato Croquettes

Pesce

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SALMON AURORA (market price) GF

Fresh Salmon Filet, Creamy Brandy-Tomato Sauce With Capers & Kalamata Olives, Served Over Sautéed Vegetables

SHRIMP SCAMPI \$27.95 GFA

Fresh Shrimp Prepared in a White Wine-Lemon Butter Sauce Tossed With Spinach & Cherry Tomatoes, Served Over Linguini Pasta

SHRIMP & PEA RISOTTO \$26.95 GF

Shrimp and Peas Sautéed in a White Wine-Lemon Sauce With a Hint of Mascarpone & Parmesan Cheese

PESCE LIVORNESE (Market Price) GFA

Fish of the Day Simmered in a Homemade Marinara Sauce With Capers & Olives Over Linguini Pasta

PESCE PICCATA (Market Price) GFA

Fish of the Day Simmered in a White Wine-Lemon Butter Sauce With Capers, Served Over Linguini Pasta

V - Vegan

GF - Gluten Free

VEG - Vegetarian

GFA - Gluten Free Available

***May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies. Thank you!