

STARTERS

Calamari Alla Piastra

Tender Calamari steak served over mixed green with our house balsamic vinaigrette.
\$8.95

Carpaccio

Thinly sliced beef on a bed of dijonaise surrounded with Belgian endive, filled with capers, diced egg and red onion and sprinkled with grated parmesan.
Named for the Renaissance artist Vittore Carpaccio of Venice.
\$8.95

Polenta Eggplant Napoleon

Stacks of grilled eggplant layered with shaved asiago polenta cakes and homemade marinara.
\$8.95

Insalata Caprese

Sliced fresh mozzarella paired with vine ripe tomatoes, cucumbers and kalamata olives.
Served "Capri" style with garlic, olive oil, fresh basil and balsamic vinegar over mixed greens.
\$7.95

Caesar Salad

Crisp romaine topped with homemade Caesar dressing, fresh Parmesan, croutons and an anchovy filet.
\$5.95 or \$10.95 for two
Add Chicken for \$3.00

Antipasto

Fresh mozzarella, capicola, mortadella, prosciutto and salami matched with roasted red peppers, artichokes, black olives and marinated mushrooms.
\$8.95

Homemade Minestrone

A hearty assortment of vegetables, macaroni and special spices in a savory chicken broth.
\$5.95

Insalata Felese

Have a salad for dinner! Fresh crisp mixed green with a colorful medley of vegetables tossed with pine nuts and gorgonzola cheese and topped with our homemade dressing.
\$8.95
With chicken \$11.95
With salmon \$12.95
With beef sirloin tips \$13.95

The Cherry Tomato Salad

Fresh mixed green, julienne carrots, red onions, cucumbers and cherry tomatoes tossed with our house balsamic vinaigrette dressing.

\$5.95 or \$10.95 for two

PASTAS

Pick the sauce of your choice and match with your favorite style of pasta.

Choose from spaghetti, fettuccini, penne or farfalle.

Available alla famiglia.

Marinara

Classic red sauce with homemade flavor.

\$8.95

Amatricana

A Roman variation of the red sauce with prosciutto and onion.

\$10.95

Alfredo

Wonderful white sauce enhanced lightly with ricotta and garnished with asparagus.

\$10.95

Primavera

A colorful celebration of seasonal vegetables available with cream sauce or aglio e oglio.

\$10.95

Sautéed Mushrooms and Garlic

Button mushrooms sautéed with garlic and olive oil. Flavorful and light.

\$10.95

Bolognese

Slow cooked classic meat sauce from Bologna.

\$10.95

Arrabiata

The Italian translation is "furious". A bold and fiery meatless red sauce.

\$10.95

HOUSE FAVORITES

Award Winning Lasagna

Classic Meat

A hearty and flavorful beef lasagna baked with homemade marinara.
\$10.95

Vegetable

Grilled zucchini, yellow squash and tomato fill this vegetarian delight with outstanding flavor. Baked with homemade marinara.
\$9.95

Cheese Tortellini

Tri-colored tortellini filled with cheese. Choose red or white sauce or both.
\$11.95

Ravioli del Giorno

*Ask your server for details about today's wonderful filled pasta "pillows".
Choose from red or white sauce or a combination of both.*
\$15.95

Risotto al Funghi

Imported Arborio rice with mushrooms in a vegetable stock.
\$11.95

Gnocchi

Do we toss our delicious potato pastas with our classic Ragu Bolognese, simple Marinara, a furious Arrabiata, creamy Alfredo, or keep it simple with brown butter and herbs? You tell us!
\$14.95

Pasta Puttanesca

Capers, diced tomatoes and kalamata olive tossed with basil pesto, sundried tomatoes, garlic and olive oil. An intensely flavored, sun-drenched bowl from Naples.
\$11.95

Eggplant Parmigiana

Parmesan cheese and breadcrumbs add a light crust to grilled eggplant. Baked with marinara and served with a side of spaghetti.
\$9.95

Carbonara

A flavorful combination of pasta, prosciutto, egg and caramelized onion in a white cream sauce served with your choice of pasta.
\$11.95

Pasta Felese – Our Signature Dish!

Artichokes, peas, sundried tomatoes, chicken and farfalle pasta in a white cream sauce.
\$11.95
(Available without chicken for \$1.00 less)

ENTREES

Parmigiana

Seasoned chicken breast or veal scaloppini lightly breaded and baked to perfection with marinara and mozzarella cheese.

Chicken • \$13.95

Veal • \$19.95

Saltimbocca

Flavors that “jump into the mouth”

Chicken or veal scaloppini topped with prosciutto, provolone and fresh sage in a white wine sauce.

Chicken • \$13.95

Veal • \$19.95

Piccata

Tender chicken breast or veal medallions sautéed with capers, garlic, lemon and white wine.

Chicken • \$13.95

Veal • \$19.95

Marsala

Tender chicken or veal medallions sautéed in dry Marsala wine and smothered in mushrooms.

Chicken • \$13.95

Veal • \$19.95

Puttanesca

Tender chicken or veal cutlets enhanced by a mélange of capers, diced tomatoes and kalamata olives. Tossed with basil pesto, sundried tomatoes, garlic and olive oil. Intense and typical of the Italian south.

Chicken • \$13.95

Veal • \$19.95

SEAFOOD

Available alla Famiglia

Seafood Fettuccine “Speciale”

Scallops, mussels, rock shrimp, calamari and chipotle smoked salmon over fettuccini in a shallot wine cream sauce with capers.

\$16.95

Fruite di Mare

“Gems of the Sea” Shrimp, clams, mussels and calamari with a choice of marinara white wine or white cream sauce served over spaghetti. Also available with arrabbiata for fiery flavor.

\$16.95

Vongole Veraci

Sauteed littleneck clams with a choice of pasta available in a white wine, white cream or marinara sauce.

\$15.95

Gamberi della Casa

Sauteed shrimp over spaghetti with your choice of marinara, white wine, white cream or spicy red sauce.

\$17.95

Pesce del Giorno

Fresh fish of the day.

Market Price

CONTORNI

Side of Meatballs or Sausages

\$3.95

Side of Seasonal Vegetables

\$2.95

****Split Plate Charge • \$3.00****

****A gratuity of 18% will be added for parties of six or more****