

PASTA

PENNE PINK- Tomato, basil and mascarpone cheese sauce 16.99

RIGATONI ARRABIATA- Sweet and spicy plum tomato basil sauce 16.99

TAGLIATELLE BOLOGNESE- Classic meat sauce 17.99

BUTTERNUT SQUASH RAVIOLI- Tossed in a butter sage sauce 17.99

FUSILLI SAUSAGE RABE- Sausage sautéed with broccoli rabe, roasted garlic and a hint of hot pepper 18.99

POTATO GNOCCHI- Prosciutto, onions and peas finished with mascarpone cheese 17.99

RIGATONI NORCINA- Sausage, roasted eggplant and a hint of hot pepper in a nutmeg cream sauce 17.99

PENNE BOSCIOLA- Prosciutto, onions, mushrooms, zucchini, tomato, basil, cream 18.99

RIGATONI COUNTRY STYLE- Sausage, prosciutto, caramelized onions, broccoli and cannellini beans simmered in basil infused chicken broth 18.99

LINGUINE SCAMPI- Shrimp sautéed in a garlic white wine sauce 18.99

WILD MUSHROOM RAVIOLI- Grilled chicken, mushrooms, Madeira wine and cream 18.99

TAGLIATELLE DELLA CASA- Sausage, peas, tomato, basil and cream 18.99

LOBSTER RAVIOLI- Shrimp, shitake mushrooms, plum tomatoes and cream 20.99

CHICKEN, NORCINA, FUSILLI- Mushrooms, prosciutto, salami, basil infused

chicken broth 18.99

LINGUINE FRUITTI I MARE- Clams, mussels, shrimp and calamari spicy white wine tomato sauce 23.99

CLASSICS

CHICKEN PARMIGIANA-Breaded topped with tomato sauce and mozzarella cheese 17.99

VEAL PARMIGIANA- Breaded topped with tomato sauce and mozzarella cheese 19.99

CHICKEN AND EGGPLANT PARMIGIANA- 18.99

PORK CHOPS- Grilled with vinegar peppers and potatoes 19.99

CHICKEN PARADISO- Sautéed with mushrooms, artichokes and roasted peppers in a lemon white wine sauce 18.99

ENTREES

PORK ROSEMARINO- Tenderloin medallions coated in Dijon and rosemary infused breadcrumbs sautéed and topped with herb and roasted pepper sauce 18.99

SAUTEED CHICKEN- Chicken breast sautéed and topped with prosciutto and cheese and served in a savory pan sauce 19.99

BAKED HADDOCK AND SHRIMP- Topped with lemon, breadcrumb and olive oil 21.99

VEAL MARSALA- Mushrooms sautéed in a Marsala wine sauce 21.99

RACK OF LAMB- Grilled and drizzled with a rosemary tomato jus 26.99

GRILLED FILET MIGNON- 10 oz. Black Angus dry rubbed with our own seasoning 27.99

GRILLED 16 OUNCE VEAL CHOP- Stuffed with prosciutto and cheese
29.99

CONTORNI

RUSSET MASHED POTATOES
CREAMY HERB SCENTED POLENTA
SAUTEED SPINACH WITH GARLIC AND OLIVE OIL
GRILLED MIXED VEGETABLES
POTATO GRATIN WITH FONTINA CHEESE, CHIVES AND
PROSCIUTTO

ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES

ANTIPASTI

ANTIPASTO FOR TWO- Assorted meats, cheeses and vegetables 14.99

BRUSCHETTA- Grilled country bread topped with tomatoes, basil and olive
oil 7.99

MUSSELS- Simmered in spicy garlic white or red sauce 9.99

LITTLENECKS CLAMS- Roasted in a spicy tomato basil broth 10.99

SHRIMP GRAN MANIER- Egg battered in a sweet Gran Manier sauce
11.99

MELANZANA- Breaded eggplant layered with tomato sauce and
mozzarella cheese, baked and topped with a basil pesto Alfredo sauce
9.99

ARANCINI- Rice rolled and stuffed with ground meat, prosciutto and
cheese, breaded and fried and served atop marinara sauce 8.99

SAUSAGE- Grilled garlic and cheese sausage served over a bed of sautéed spinach and cannellini beans 9.99

FRIED CALAMARI- Rings and tentacles lightly coated and fried served with peppers and dipping sauce 9.99

INSALATA

MISTO- Mixed greens tossed with our balsamic vinaigrette 6.99

CESARE- Romaine lettuce, homemade croutons and grated cheese with our Cesare dressing 7.99

CAPRESE- Tomatoes, basil and fresh mozzarella served atop mixed greens 8.99

ICEBURG WEDGE- Topped with red onions, bacon and blue cheese and topped with red wine vinaigrette 8.99

RUSTICO- Mixed greens topped with roasted Portobello mushroom, roasted peppers and provolone cheese and tossed with balsamic vinaigrette 9.99

Please alert wait person if anybody in your party has a food allergy.

Consuming undercooked or raw food can cause food borne illness.