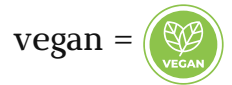


# PASTA



Choice of Gluten-Free Penne or Whole Wheat Linguini, Add \$2.00

## Capellini al Pomodoro Fresco | \$21.95

Angel Hair Pasta, Fresh Tomatoes, Garlic, and Basil

## Fettuccine alla Diavola (vegan when cheese is omitted) | \$25.95

Flat Noodles with Chunks of Marinated Eggplant, Garlic, Onions, Basil, Paprika, Red Bell Peppers, and a Spicy Marinara Sauce (Vegan with Gluten-free Penne)

## Gnocchi al Pesto | \$25.95

Potato Dumplings in a Rich Pesto Cream Sauce Topped with Kalamata Olives

## Ravioli di Funghi Selvatici | \$25.95

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots, and Basil

## Lobster Ravioli | \$29.95

Ravioli Stuffed with Lobster Meat, Served with Fresh Tomatoes, Basil, and a Vodka Cream Sauce

## Fettuccine Alfredo | \$21.95

Flat Noodles Tossed in a Creamy Alfredo Sauce; Add Chicken \$7.95, Prawns \$9.95

## Linguini Azzurro | \$34.95

Linguini with Clams, Prawns, Sea Scallops and Mixed Fish, with Garlic, Scallions, Fresh Tomatoes, Herbs, and a Touch of Marinara Sauce

## Penne con Pollo | \$25.95

Penne Pasta with Chicken Tenderloins, Artichoke Hearts, Oregano, Sundried Tomatoes and Basil in a Marinara Sauce with a Touch of Cream

## Spaghetti Carbonara | \$25.95

Spaghetti with Sautéed Prosciutto (Italian Ham) and Green Peas in a Cream Sauce

## Spaghetti Bolognese | \$25.95

Spaghetti with Homemade Bolognese Sauce

## Carne Lasagne | \$27.95

Meat Lasagna with Ground Beef, Spinach, Mushroom, and Onion, Baked with Bechamel Sauce, Ricotta, Mozzarella and Parmesan Cheese, Served with Tomato Cream Sauce and Vegetables

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20% gratuity added for all parties of 6 or more and for all tables paying with 3 or more credit cards.

Cake hosting is \$4.00 per person; Not responsible for lost articles.

# ENTRÉES

## Chicken Parmesan | \$26.95

Oven-Baked Chicken Breast Coated with Breadcrumbs, a Rich Homemade Marinara Sauce and Melted Mozzarella Cheese; Served with a Side of Pasta & Vegetables

## Penne Calabrese \$25.95

Penne Pasta with Italian Sausage, Shiitake Mushrooms & Red Chard in a Marinara Sauce with a Pinch of Calabrian Chili

## Seafood Risotto | \$35.95

A Medley of Prawns, Scallops, Clams and White Fish mixed with an Aromatic Saffron Risotto with Green Onions, Fresh Tomatoes and Green peas

## Fresh Fish of the Day (inquire server for details) | \$36.95

Served with Garlic Mashed Potatoes and Sautéed Vegetables

## Gamberi Portofino | \$32.95

Linguini Pasta with Prawns, Crab Meat, Fresh Tomatoes and Green Onions in a Lite Cream Sauce

## Chicken Piccata | \$25.95

Tender Chicken Breast Sautéed in a White Wine, Lemon, Butter Sauce with Capers, Shallots, and Garlic; Served with Yukon Gold Potatoes and Sautéed Vegetables

## Pollo Nikoo | \$25.95

Chicken Breast Sautéed in White Wine, Lemon Juice and Cream with Fresh Tomatoes and Basil; Served with Mashed Potatoes and Vegetables

## Short Rib Ragu | \$32.95

Slowly Braised with Fresh Herbs, Mushrooms and Basil in a Red Wine Marinara Sauce; Tossed into Pappardelle Pasta

## Carre D'Agnello | \$37.95

Lamb Chops Grilled to Desired Temperature; Served with Kennebec Potatoes and Sauteed Spinach and a Brandy Cream Demi-Glace

## Filet Mignon | \$38.95

Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Roasted Potatoes and Sautéed Vegetables

## Bistecca di New York | \$35.95

New York Steak Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Garlic Mashed Potatoes and Sautéed Vegetables

## Bruchetta Napoletana | \$9.95

Toasted Slices of Homemade French Baguette Topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil and Olive Oil

## Bocconcini di Mozzarella alla Caprese | \$10.95

Fresh Mozzarella, Tomato Slices, Basil, Oregano Olive Oil and Balsamic Vinegar

## Aubergines alla Modenese (vegan when cheese is omitted) | \$9.95

Marinated Eggplant Stew with Roasted Sweet Red Bell Peppers, Diced Red Onions, Tomatoes, Garlic and Olive Oil; Topped with a Sprinkle of Parmesan

## Vongole al Vapore | \$14.95

Steamed Manila Clams, Butter, Garlic, White Wine, Lemon Juice, Leeks, Cherry Tomatoes and Saffron

## Calamari Fritti | \$15.95

Lightly Breaded Calamari Served with Tartar Sauce and Marinara Sauce

## Carpaccio di Manzo | \$10.95

Paper Thin Slices of Top Round Beef (uncooked) \* served with Capers and Dijon Mustard

## INSALATE

(Add \$5 for Entrée Size)

(Add Chicken \$7.95, Prawns \$9.95, Salmon \$19.95)

## Insalata della Casa | \$6.95

Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing

## Insalata Caesar Cardini del Lago Maggiore | \$7.95

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Caesar Dressing

## Insalata Minoo | \$8.95

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil and Lemon Herb Dressing

## Insalata D'Avocado | \$9.95

Fresh Avocado, Romaine Lettuce, Gorgonzola Cheese, Walnuts, Tomatoes and Red-Wine Vinaigrette

## Insalata Palma | \$10.95

Butter Lettuce, Spinach, Fresh Mangos, Cherry Tomatoes & Avocado with a Citrus Vinaigrette Dressing