

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

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

Capesante di Venezia | \$34.95

Sauteed Scallops & Prawns over Saffron Risotto with Sundried Tomatoes & Spinach

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

Served with Garlic Mashed Potatoes and Sautéed Vegetables

Gamberoni alla Ligure | \$32.95

Five Prawns Sautéed in White Wine Cream Sauce with Butter, Garlic, Fresh Tomatoes, Basil & Green Onions; Served with Fried Polenta infused with Crabmeat

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

Chicken Marsala | \$26.95

Tender Chicken Breast Sautéed in Marsala Wine Sauce with Mushrooms, Garlic and Shallots; Served with Saffron Risotto and Sautéed Vegetables

Bragiola di Vitello Michele Angelo (Veal Chop) | \$37.95

Veal Chop Grilled to Desired Temperature with Mushroom Demi-glace; Served with Garlic Mashed Potatoes and Sauteed Vegetables

Carre D'Agnello (Lamb Chops) | \$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