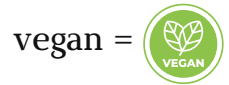


PASTA



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

Capellini al Pomodoro Fresco | \$15 
Angel Hair Pasta, Fresh Tomatoes, Garlic, and Basil

Fettuccine alla Diavola (vegan when cheese is omitted) | \$16 
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 | \$16 
Potato Dumplings in a Rich Pesto Cream Sauce Topped with Kalamata Olives

Ravioli di Funghi Selvatici | \$16 
Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots, and Basil

Lobster Ravioli | \$18
Ravioli Stuffed with Lobster Meat, Served with Fresh Tomatoes, Basil, and a Vodka Cream Sauce

Fettuccine Alfredo | \$15 
Flat Noodles Tossed in a Creamy Alfredo Sauce; Add Chicken \$5, Prawns \$7

Linguini Azzurro | \$25
Linguini with Clams, Prawns, Sea Scallops and Mixed Fish, with Garlic, Scallions, Fresh Tomatoes, Herbs, and a Touch of Marinara Sauce

Penne con Pollo | \$17
Penne Pasta with Chicken Tenderloins, Artichoke Hearts, Oregano, Sundried Tomatoes and Basil in a Marinara Sauce with a Touch of Cream

Spaghetti Carbonara | \$17
Spaghetti with Sautéed Prosciutto (Italian Ham) and Green Peas in a Cream Sauce

Spaghetti Bolognese | \$17
Spaghetti with Homemade Bolognese Sauce

Carne Lasagne | \$18
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 | \$18

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 \$16

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

Capesante di Venezia | \$23

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

Fresh Fish of the Day (inquire server for details)

Served with Garlic Mashed Potatoes and Sautéed Vegetables

Gamberoni alla Ligure | \$24

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 | \$17

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 | \$18

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) | \$32

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

Carre D'Agnello (Lamb Chops) | \$32

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

Filet Mignon | \$32

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

Bistecca di New York | \$29

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

Bruchetta Napoletana | \$8

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

Bocconcini di Mozzarella alla Caprese | \$9

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

Aubergines alla Modenese (vegan when cheese is omitted) | \$8

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 | \$12

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

Calamari Fritti | \$9

Lightly Breaded Calamari Served with Tartar Sauce and Marinara Sauce

Carpaccio di Manzo | \$9

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

INSALATE

(Add \$5 for Entrée Size)

(Add Chicken \$7, Prawns \$9, Salmon \$12)

Insalata della Casa | \$5

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

Insalata Caesar Cardini del Lago Maggiore | \$6

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

Insalata Minoo | \$8

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

Insalata d'Avocado | \$9

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

Insalata Palma | \$9

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