

 **ANTIPASTI**   
Appetizers

**ESCARGOTS 16**

*Snail baked in a gratinated dish with garlic butter parsley.*

**MEATBALLS DELLA CASA 14**

*House made meatballs with zesty marinara, simply the best.*

**ASPARAGUS FRITTI 16**

*Lightly breaded and fried asparagus topped with butter sauce and goat cheese.*

**CALAMARI FRITTI 18**

*Traditional fried squid with a zesty tomato sauce.*

**MOZZARELLA ALLA CAPRESE 15**

*Fresh mozzarella and tomatoes served with olive oil, oregano & fresh basil topped with balsamic glaze.*

**PROSCIUTTO DI PARMA E MELONE 18**

*Cured ham over melon.*

BRUSCHETTA 10.00

GARLIC BREAD 8.00

FOCACCIA 12.00

 **ZUPPE E INSALATE**   
Soups and Salads

**INSALATA DELLA CASA 10**

*House salad of fresh greens, baby tomatoes, carrots, cucumber and Green onions with a house dressing.*

**INSALATA DI SPINACCI 15**

*Our spinach salad served with walnuts, mushrooms, panceta and hard boiled eggs with sweet and sour dressing.*

**INSALATA DI ARUGULA 14**

*Arugula served with baby tomatoes, cucumber and green onions with imported Parmigiano and tuscan lemon dressing.*

**MINISTRONE**

cup 8 bowl 10

**ZUPPA DI GIORNO**

cup 8 bowl 10

**RARE TUNA SALAD 21**

*Sushi grade ahi tuna, seared and served over baby arugula with lemon vinaigrette*

**INSALATA DI SALMONE 24**

*Grill wild salmon over caesar salad*

**CAESAR SALAD 12**

*Classic caesar with parmesan crisps and croutons.*

**BLUE CHEESE WEDGE 15**

*Iceberg lettuce served with cucumber, green onions, cherry tomatos, blue cheese dressing, topped with pancetta*

*Add-ons*

Shrimp 12

Gorgonzola 5.50

Chicken 10

Fish of the day (market price)

 **SIGNATURE EGGS** 

**EGGS BENEDICT 16**

*Two Poached eggs on a toast english muffin with Canadian bacon and hollandaise sauce.*

**EGGS WELLINGTON 24**

*Poached eggs, served on english muffin with sliced filet mignon, sauteed mushrooms, bearnaise sauce.*

**FRITTATA 16**

*Sauteed fresh asparagus with parmesan cheese and fresh mozzarella.*

**EGGS ANY STYLE 14**

*Two eggs with choice of bacon, ham, or italian sausage. (egg whites available)*

**CREATE YOUR OWN OMELETTE 16**

*A three egg omelette filled with your selection of three items. Bacon, ham, mozzarella, parmesan cheese, spinach, asparagus, mushrooms or italian sausage. (egg whites available)*

All served with breakfast potatoes and vegetable of the day.

 **BRUNCH SPECIALS** 

**SALMON ALLA GRIGLIA 24**  
*With dill vinagrette*

**GAMBERI AL VINO BIANCO CON LINGUINI 30**  
*Shrimp sauteed in olive oil, garlic, fresh herbs,  
white wine, and linguini*

**CIOPPINO 32**  
*COMBINATION OF  
SHELFISH, FRESH FISH  
IN SPICY TOMATO SAU-  
CE*

**SIDE CHOICES**

Bacon 6.50

Ham 7.50

Italian Sausage 6.50

Steak Fries 8.00

Breakfast Potatoes 6.50

 **PASTA DELLA CASA** 

**SPAGHETTI CON SCELTA DI SALSE**  
*Spaghetti with choice of your favorite sauce:  
Napoletana or Marinara .....19  
Bolognese or Meat balls .....22*

**GNOCCHI CON SCELTA DI SALSE 22**  
*Home made potato gnocchi with a choice of rosatino,  
gorgonzola or bolognese.*

**TORTELLINI ALLA PANNA 24**  
*Homemade tortellini filled with ground veal, cheese,  
sautéed in a cream sauce.*

**RAVIOLI DEL GIORNO 22**  
*Chef Antonio ravioli of the day.*

**SPAGHETTI ALL' AMATRICANA 25**  
*Spaguettini tossed with olive oil and pancetta  
Chopped red onions, garlic red pepper flakes, and a touch  
of tomato sauce.*

**RISOTTO ANTONIO 25**  
*Arborio rice cooked with a choice of spinach, asparagus or  
mushrooms, with parmesan cheese.*

**EGGPLANT ALLA PARMIGIANA 24**  
*Lightly breaded eggplant layered with cheese and tomato  
sauce, baked, served with the pasta of the day.*

**LASAGNA RIPIENA ALLA BOLOGNESE 24**  
*House made fresh lasagna pasta layered with four cheeses,  
meat sauce, and topped with bolognese sauce.*

**CLASSIC FETTUCCINE ALFREDO 19**  
Add

Carbonara 7

Chicken 10  
Shrimp 12

 **POLLO CARNE E VITELLO**   
Chicken Meat and Veal

**POLLO ALLA PARMIGIANA 26**  
*Breaded breast of chicken topped with mozzarella and  
tomato sauce, served with pasta of the day.*

**POLLO AL LIMONE 26**  
*Sautéed breast of chicken with sliced lemon, fresh herbs,  
in a butter sauce served with the vegetable  
of the day.*

**PETTO DI POLLO ALLA MARSALA 26**  
*Sautéed chicken breast topped with wild mush-  
rooms and marsala wine sauce served with  
vegetable of the day.*

**COTOLETTA DI VITELLO ALLA PARMIGIANA 29**  
*Lightly breaded veal cutlet sautéed and topped with  
mozzarella and tomato sauce, served with  
pasta of the day.*

**COTOLETTA DI VITELLO ALLA MILANESE 29**  
*Lightly breaded veal cutlet sautéed and topped with  
arugula, baby tomato and shaved parmesan.*

**VITELLO ALLA MARSALA 29**  
*Sautéed veal scaloppini topped with wild mushrooms  
and marsala wine sauce served with vegetable of the  
day.*

**PIZZA MENU AVAILABLE**