
A N T I P A S T I

<i>Salmone Affumicato</i>	10.95
<i>Smoked salmon with fennel extra virgin olive oil & capers in lemon vinaigrette</i>	
<i>Cozze e Vongole alla Marinara</i>	14.95
<i>Steamed fresh mussels and clams in a garlic tomato spicy broth</i>	
<i>Calamari Fritti</i>	14.95
<i>Tender crisp fried baby squid</i>	
<i>Calamari Palermo</i>	14.95
<i>Tender baby squid sautéed with tomatoes, capers, garlic and fresh herbs</i>	
<i>Fagottini</i>	10.95
<i>Grilled eggplant filled ricotta & mozzarella cheese, served in tomato sauce</i>	
<i>Polpette e Focaccia</i>	12.95
<i>House made meatballs served with Sicilian style focaccia</i>	
<i>Mozzarella Capricciosa</i>	9.95
<i>Fior di latte mozzarella cheese served over tomatoes, red onions, basil and olives</i>	
<i>Carrozza</i>	9.95
<i>Mozzarella cheese in seasoned bread crumbs, fried and served in tomato sauce</i>	
<i>Carpaccio</i>	10.95
<i>Thinly sliced raw beef, arugula, capers, with mustard and parmesan shavings</i>	

M I N E S T R E

<i>Minestrone</i>	<i>CUP</i> \$4.95.....	<i>BOWL</i>\$7.95
<i>Fresh vegetable soup</i>		

I N S A L A T E

<i>Insalata alla Cesare</i>	9.95
<i>Romaine lettuce, garlic, lemon, anchovy paste, croutons & parmesan shavings</i>	
<i>Insalata Moderna</i>	8.95
<i>Organic greens, goat cheese, toasted walnuts with Amaretto Di Saronno dressing</i>	
<i>Insalata Mista</i>	6.95
<i>Mixed green salad with carrots, tomato and red onion in red wine vinegar dressing</i>	
<i>Insalata D'Angela</i>	9.95
<i>Organic greens, apples, toasted pecans, gorgonzola cheese in honey vinaigrette dressing</i>	
<i>Insalata Di Spinaci</i>	9.95
<i>Baby spinach, strawberries, pecans, feta cheese in honey vinaigrette dressing</i>	

P A S T A

Linguini alle Vongole	19.95
<i>Fresh shell clams & spices in white wine garlic sauce Or Tomato Sauce</i>	
Spaghetti al Ragu e Polpette	17.95
<i>Housemade traditional meatballs in a hearty tomato-meat sauce over spaghetti</i>	
Fettuccine al Salmone	16.95
<i>Housemade pasta, wild smoked salmon, fresh herbs and cream sauce</i>	
Tortellini Papalina	16.95
<i>Veal tortellini, peas, prosciutto, sundried tomatoes in cream sauce</i>	
Linguini alla Pescatora	20.95
<i>Shrimp, clams, mussels, fish and spices in a wine tomato sauce</i>	
Spaghetti Matriciana	16.95
<i>Imported Italian pancetta, onions, wine & marinara sauce</i>	
Cappellini Mazarese	18.95
<i>Baby squid sautéed with capers, herbs, spices and tomato sauce served over pasta</i>	
Melanzana Ripiena	18.95
<i>Grilled eggplant filled with morsels of veal, Italian sausage, potatoes, pine nuts and cheese over marinara sauce served in a bed of mostaccioli pasta</i>	
Cappellini Mare	16.95
<i>Bay Shrimp, mushrooms, onions, marinara sauce & touch cream</i>	
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*Vegetarian dishes	
*Organic Quinoa Pasta Primavera	17.95
<i>Gluten free pasta, artichokes hearts, peas, cherry tomatoes, fontina cream sauce</i>	
*Ravioli	17.95
<i>Housemade ravioli filled with spinach & cheeses & tossed in a mushrooms gorgonzola cheese cream sauce topped with toasted almonds</i>	
*Manicotti	16.95
<i>Housemade pasta filled with spinach, ricotta & mozzarella over tomato sauce</i>	
*Gnocchi alla Crema	16.95
<i>Light potato pillows, bellpeppers, mushrooms, gorgonzola cream sauce</i>	
<i>Or traditional marinara sauce with a touch of cream</i>	
*Melanzane Parmigiana	16.95
<i>Tender slices of eggplant baked with cheeses, fresh herbs and tomato sauce</i>	

We will gladly prepare half orders of pasta for children

VITELLA

<i>Vitella Piccata</i>	23.95
<i>Natural fed veal sautéed with Pinot Grigio wine, capers & fresh herbs</i>	
<i>Vitella alla Salvatore</i>	23.95
<i>Natural fed veal, prosciutto, mozzarella, herbs & Chardonnay wine</i>	
<i>Bistecca alla Brace</i>	27.95
<i>New York steak marinated & grilled served with wild porcini mushrooms</i>	

POLLAME

<i>Pollo Carciofi</i>	22.95
<i>Boneless breast of chicken filled with artichokes hearts, Italian pancetta, mozzarella served with mushrooms, artichokes hearts & Pinot Grigio wine</i>	
<i>Pollo Marsala</i>	19.95
<i>Boneless breast of chicken, dry marsala wine, mushrooms & fresh herbs.</i>	

PESCE

<i>Sogliola</i>	23.95
<i>Fresh filet of sole prepared dore style with capers, lemon and Pinot Grigio wine</i>	
<i>Gamberoni alla Salvatore</i>	22.95
<i>Large prawns, lemon, garlic, fresh herbs in a Chardonnay wine</i>	
<i>Calabalone Dore</i>	23.95
<i>Seasoned calamari steak dipped in egg & sautéed with garlic & lemon</i>	

GRAZIE ARRIVEDERCI ALLA PROSSIMA VOLTA

Split charge \$3.00 per entrée

Corkage \$15.00 per regular bottle

Checks not accepted

Not responsible for lost or stolen articles