



## Dinner

### APPETIZERS

<b>Eggplant Rollatini</b> with Ricotta Cheese and Tomato	10.95
<b>Fried Calamari</b> with Spicy Tomato Sauce	10.95
<b>Baked Crab Cakes</b> , Topped with Bordelaise Sauce	12.95
<b>Calamari Fradiavlo</b> , Slightly Spicy in Light Tomato Sauce	10.95
<b>Grilled Portobello</b> , Over Mixed Greens Melted Mozzarella Cheese	9.95
<b>Grilled Shrimps</b> , Over Grilled Vegetables in Olive Oil and Garlic	12.95
<b>Pan Seared Sea Scallops</b> , Served Over Sautéed Spinach	12.95
<b>Seafood Salad</b> , Calamari, Scungilli, Shrimps Topped with Chopped Spinach	12.95
<b>Beef Carpaccio</b> , Thinly Sliced Raw Filet Mignon with Pecorino, Cheese	10.95
<b>Beet and Goat Cheese Salad</b> , with White Sherry Vinaigrette Dressing	10.95
<b>Mozzarella Buffalo</b> , Roasted Red Peppers, Sliced Tomato, Pesto Sauce	10.95
<b>Baby Greens</b> with Roasted Walnuts, and Danish Blue Cheese	7.95
<b>Caesar Salad</b>	6.95
<b>Mixed Field Greens</b> with Pine Nut Balsamic Dressing	6.95
<b>Fresh Vegetable Soup</b>	5.95
<b>Lobster Bisque</b>	6.95
<b>Pasta e Fagioli Soup</b>	5.95
<b>Escarole and Bean Soup</b>	5.95

### Side Dishes: 5

Asparagus, Baby Spinach, Broccoli Raab, All Sautéed in Olive Oil and Garlic

## PASTA

<b>Linguini Torino</b> , Shiitake Mushrooms, Sun Dried Tomato, Spinach, Oil and Garlic	15.95
<b>Linguini</b> White or Red Clams Sauce	17.95
<b>Rigatoni</b> , Fresh Tomato and Basil	12.95
<b>Rigatoni</b> , Grilled Sausage, Broccoli, Sun Dried Tomato, Mushroom, Eggplant Oil, Garlic	10.95
<b>Rigatoni Torino</b> Ground Sweet Sausage and Peas in Light Pink Vodka Sauce	15.95
<b>Penne Arrabiata</b> , Spicy Tomato Sauce and Ricotta Cheese	14.95
<b>Penne Eggplant</b> , Light Tomato Sauce and Mozzarella Cheese	14.95
<b>Ravioli Bolognese</b> , Beef Ravioli, Topped with Meat, Tomato Sauce	15.95
<b>Three Cheese</b> Raviolis, Spinach in Pink Vodka Sauce	15.95
<b>Goat Cheese Ravioli</b> , with Capers and Black Olives in Light Tomato Sauce	15.95
<b>Shiitake Mushroom Ravioli</b> , Stuffed with Mushroom Served With Oil Garlic	15.95
<b>Seafood Ravioli</b> , In Light Pink Vodka Sauce	19.95
<b>Capellini Alla Puttanesca</b> , Capers, Olives in Fresh Tomato and Basil Sauce	14.95
<b>Eggplant Parmigianino</b> , Topped with Mozzarella Cheese, Served With Linguini	14.95
<b>Capellini Fradiavlo</b> , Shrimp, Scallops, Clams, Calamari, Light Spicy Tomato Sauce	25.95
<b>Whole Wheat Fettuccini Bolognese</b> , Grounded Beef, in Light Tomato Sauce	17.95
<b>Tortellini Carbonara, Panchetta</b> , Onions, in Light Cream Sauce	16.95

## ENTRÉE

<b>Chicken Scarpariello</b> , White and Dark, Sauté, Mushrooms, Spicy Cherry Peppers	16.95
<b>Chicken Francese</b> , Lemon and White Wine Sauce	16.95
<b>Chicken Paillard</b> , Grilled Double Breast, Roasted Peppers, Balsamic Vinaigrette	16.95
<b>Chicken Parmigianino</b> , Served with Linguini Tomato Sauce	16.95
<b>Chicken Florentina</b> , Spinach, Melted Fontina Cheese in White Wine Sauce	17.95
<b>Three Mushroom Risotto</b> , Portobello, Shiitake and Porcini, with Truffle Oil	21.95
<b>Veal Scaloppini</b> , Domestic Top Round Scaloppini with Mushroom, Red Wine Sauce	23.95
<b>Veal Sorrentino</b> , Top Round Scaloppini, Eggplant, Prosciutto, Mozzarella Tom. Sauce	23.95
<b>Atlantic Pan Seared Salmon</b> , Served with Dijon Mustard Sauce	22.95
<b>Shrimps Francese</b> , Served with Linguini Oil and Garlic	26.95
<b>Tilapia Livernese</b> , Olives, Capers and Light Tomato Sauce	23.95
<b>Tilapia Almandine</b> , Pan Seared Tilapia Topped with Roasted Almonds	23.95

Inquire About Our Party Menus

Please Keep Your Cellular Phones Shut Off in the Dining Area