Antipasti Freddi	
Cold Appetizers	
Insalata Mista House mixed green salad with shaved carrots and sliced tomatoes	10.5
Fresh Spinach Salad Fresh spinach with buffalo mozzarella in balsamic dressing	15.5
Arugola e Radicchio Arugola and radicchio with tomatoes and topped with thinly sliced parmesan cheese	12.5
Insalata con Finocchio Fresh sliced fennel, arugula, avocado, sundry tomatoes, and sliced of parmesan cheese in an olive oil lemon dressing	15.5
Caprese Bulfalo mozzarella with fresh sliced tomatoes and basil	14.5
Prosciutto e Melone Sliced cantaloupe over Prosciutto di Parma	16.5
Shrimp Salad Grilled shrimp served with mixed greens and garlic in an olive oil and lemon dressing	16.5
Caesar Salad Classic Caesar salad topped with homemade croutons	11.5
Antipasti Caldi	
Hot Appetizers	
Spinaci Aglio, Olio e Peperoncino Fresh spinach sautéed with garlic, olive oil and a touch of red chili peppers	10.5
Insalata di Mare Warm clams, mussels, shrimp and calamari with extra virgin olive oil and lemon	18.5
Smoked Mozzarella con Shitake Slices of smoked mozzarella broiled and topped with sautéed shitake mushrooms	17.5
Trío di Bruschetta Assortment of bruschetta	16.5

Zuppe	
Zuppa del Giorno Soup of the Day	10.5
Zuppa di Vegetali Minestrone soup	10.5
Tortellíní in Brodo Four cheese raviolí and ground Italian sausage in savory chicken broth	14.5
Pízze	
Salsiccia e Funghi Tomato sauce, mozzarella, Italian sausage, bell peppers, mushrooms and onions	19
Pepperoni Tomato sauce, mozzarella and pepperoni 16.5	
Quattro Formaggi A blend of mozzarella, fontina, gorgonzola and parmesan cheeses	17.5
Prosciutto Funghi Tomato sauce, mushrooms, mozzarella and prosciutto	18.5
Pízza Pínguíní Tomato sauce, mozzarella, red and yellow bell peppers, onions and basíl	18
Salmone e Arugola Mozzarella and sliced smoked salmon topped with fresh arugola	18.5
Pízza Carciofini Olíves Tomato sauce, mozzarella, baby artichokes and black olíves	19

Pasta	
Penne Arrabbiata Penne pasta with lots of garlic in spicy tomato sauce	16.5
Fettucine Bolognese Flat noodles with delicate ground veal and tomato sauce	18.5
Rigatoni Gorgonzola Large tubular pasta with gorgonzola cheese cream sauce	17.5
Linguine Mare Linguine pasta with clams, shrimp, mussels, calamari, garlic, parsley and a touch of red chili peppers with a choice of red tomato sauce or white wine sauce	24
Linguine Pesto Linguine pasta with basil, minced pine nuts and garlic	16.5
Rigatoni all'amatriciana Rigatoni pasta with pancetta sautéed with onions in a red sauce	18.5
Penne alla Vodka Penne pasta in a creamy tomato sauce and a touch of vodka	17.5
Fettuccine al Radicchio Flat noodles with pancetta radicchio in light creamy sauce	18.5
Penne Siciliana Arrabbiata Penne pasta with fresh chopped tomatoes, basil, eggplant, red and yellow bell peppers and garlic in a spicy tomato sauce	17.5
Linguine Calamari Jalapeno Linguine pasta with calamari in a fresh chopped tomato sauce, garlic and jalapeños	21
Fettuccine Contadina Fettuccine pasta with green peas, mushrooms, pancetta in a light creamy sauce	20.5
Risotto	
Risotto ai Funghi Risotto with mixed wild mushrooms	20
Risotto al Radicchio Risotto with pancetta and radicchio	20
Risotto con Scampi Risotto with shrimps, tomato sauce and touch of cream	20

Secondi	
Filetto alla Gorgonzola Prime Filet mignon topped with melted Gorgonzola cheese	38
Filetto al Porto Prime Filet mignon topped with mushrooms sautéed in a port wine sauce with les	38 eks
Filetto al Tartufo Prime Filet mignon in a white truffle cream sauce	38
Veal Cotoletta Milanese or Pollo Pounded and breaded, pan fried veal or chicken	30/27
Veal Scaloppine ai Funghi or Pollo Medallions of veal or chicken sautéed with mushroom sauce	31/28
Veal Piccata al Limone or Pollo Medallions of veal or chicken sautéed with white wine, lemon, capers and butter	30/ 27 -
Veal Parmigiana or Pollo Veal or chicken topped with eggplant, mozzarella cheese and tomatoes in a marinara	31/28.5 sauce
Veal Carciofini or Pollo Veal or chicken topped with artichokes in a light creamy sauce	31.5/29.5
Zuppa di Mare Seafood soup with clams, mussels, shrimp, squid and fish in a tomato base	30.5
Fresh Fish of the Day Ask your waiter for details	Market Price

(Entrées split for two \$3.50)

Deverages	
San Pellegrino ~ sparkling water	6.5
Ducale ~ flat water	6.5
Soft Drínks	3.5
Coke, Diet Coke, 7-Up	
Cranberry Juice	3.5
Lemonade	3.5
Iced Tea	3.5
Coffee ~ proudly serving Lavazza	
Regular or decaffeinated	4.
Cappucino	4.5
Espresso	4.
Tea	3.5
Earl Grey, English Breakfast, Chamomile, Peppermint	
Bírre	6.5
Moretti (Italian)	
Moretti la Rossa (Italian, dark)	
Sierra Nevada	
Amstel Light	
Heineken	
Kaliber (non-alcoholic)	

For parties of 6 or more 18% gratuity will be added