

PESCI E GAMBERI

SOGLIOLA FRANCESE 31.95

Fillet of sole with lemon, butter sauce

ZUPPA DI PESCE 38.95

Calamari, scallops, mussels, clams, prawn shrimp over linguine in marinara sauce

SAPORI MEDITERRANEO 32.50

Scallops, shrimp and salmon in a lemon garlic sauce

SALMONE BROILED 26.95

Lémon sauce and escarole

SCALLOPS & SHRIMP MARINARA 32.50

Garlic, herbs, tomato sauce

SHRIMP PARMIGIANA 29.95

Lightly breaded shrimp in a tomato sauce with mozzarella

SHRIMP FRADIAVOLO 29.95

Sautéed shrimp and tomatoes, hot sauce

SHRIMP OREGANATA 29.95

Lightly breaded shrimp with lemon garlic sauce

VITELLI

MAIN DISH SERVED WITH SALAD AND PASTA

The pasta is served with garlic & oil or tomato sauce. Any substitution will be an extra charge.

VITELLO AL LIMONE 28.95

Scaloppine of veal with lemon, wine, butter sauce

VITELLO SORRENTINO 27.95

Veal with prosciutto, eggplant and mozzarella

COSTOLETTA DIVITELLO 46.00

Veal chop, broil or milanese

VITELLO AL FUNGHETTO 28.95

Veal with mixed mushrooms and marsala wine sauce

VITELLO PARMIGIANA 28.95

Veal lightly breaded with mozzarella and tomato

COSTOLETTE D'AGNELLO ALLA GRIGLIA

GRILLED 38.95

Lamb chops, spinach and roasted potatoes

MANZO ALLA BRACE 38.95

Steak grilled or piazzaiola

POLLI

MAIN DISH SERVED WITH SALAD AND PASTA

The pasta is served with garlic & oil or tomato sauce. Any substitution will be an extra charge.

POLLO CONTADINA 26.00

Breast of chicken grilled topped with fresh tomato, arugula, garlic, extra virgin olive oil

POLLO CACCIATORE 27.00

Chunks of white meat with onion, mushrooms, pepper, tomato

POLLO POSITANO 27.00

Chicken with sun-dried tomato, artichoke, mix mushrooms

POLLO ACETO BALSAMICO 26.00

Dark meat cut up with balsamic vinaigrette, rosemary

POLLO PARMIGIANA 26.00

Lightly breaded chicken breast with tomato sauce

POLLO SCARPARELLO 28.95

Dark meat cut up with garlic, sausages, rosemary, onion and peppers

CONTORNI

BROCCOLI RABE 6.00

ASPARAGUS SAUTÉ 6.00

SCAROLA SAUTÉ 6.00

BROCCOLI SAUTÉ 6.00

\$10.00 sharing charge | \$25 corkage fee

Consuming raw or undercooked meats, Poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ANTIPASTI

VONGOLE GRATINATE 16.95
Baked clams

COZZE ADRIATICO 17.50
Mussels with lemon, garlic, virgin olive oil

CALAMARI DORATI 18.50
Fried calamari

VONGOLE POSILLIPO 20.50
Clams sautéed with fresh tomato, garlic

CAPRESE 15.95
Sliced tomato, fresh mozzarella, basil, extra virgin olive oil

ZUCCHINI FRITTE 15.00
Fried zucchini

PEPPERONI ARROSTITI 15.95
Roasted peppers and anchovies

PROSCIUTTO & MOZZARELLA 19.95
Prosciutto parma with fresh mozzarella

INSALATE

CAESAR 6.50
Caesar salad

INSALATA DELLA CASA 6.50
Mixed house salad

SOUP OF THE DAY 6.50

PASTE

SERVED WITH SIDE SALAD

GNOCCHI SORRENTINO 22.95
With melted mozzarella in tomato sauce

TORTELLINI DELLA NONNA 26.95
With mushroom, ham, peas, light cream

LINGUINI VONGOLE 28.95
Linguini with clams in extra virgin olive oil

RIGATONI VODKA 26.50
With pancetta and onion in a light vodka pink sauce

RAVIOLI DI ARAGOSTA 28.50
Lobster ravioli with scallops, shallots in a light cognac cream sauce

LINGUINI FRUTTI DI MARE 29.95
With calamari, mussels, shrimp in a marinara sauce

FETTUCCINE PORCINI 28.95
Porcini mushroom, asparagus truffle oil, light cream

FETTUCCINE BOLOGNESE 24.95
With meat sauce

PENNE CON BROCCOLI 24.95
With garlic, broccoli, extra virgin olive oil

SPAGHETTI PUTTANESCA 24.95
With black olive, capers, anchovies

\$10.00 sharing charge | \$25 corkage fee

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EVERYDAY

THREE COURSE MEAL \$36.95

APPETIZER

SAUSAGE, PEPPERS, ONIONS

Sautéed with extra virgin olive oil

STUFFED PEPPERS

Sweet bell pepper stuffed with ground beef, spinach, mozzarella cheese, tomato sauce

ROASTED EGGPLANT

Baked with fresh tomato, mozzarella, tomato sauce

BABY ARTICHOKES

With shrimp, black olives, garlic, virgin oil, light tomato

BAKED CLAMS

Oreganata

MIXED COLD ANTIPASTO

With roast pepper, mozzarella, salami, grilled zucchini, mix olives

SEAFOOD SALAD

With calamari, scallops, shrimp, mussels, mixed vegetables, lemon, virgin olive oil

MEATBALLS

Topped with fresh ricotta cheese pomodoro sauce

SECOND COURSE

CHOOSE SOUP OR SALAD

SOUP OF THE DAY

PENNE POMODORO

SPAGHETTI GARLIC & OIL

HOUSE

Mixed greens with creamy Italian dressing

CAESAR

Classic Caesar dressing

THIRD COURSE

CHOOSE ONE

GNOCCHI SORRINTINO

With melted mozzarella in tomato sauce

VEAL CAPRICCIOSA

With artichokes, sun dried tomato, asparagus with wine sauce

LAMB SHANK

With sautéed spinach

LINGUINE FRUTTI DI MARE

With calamari, mussels, shrimp, light marinara sauce

VEAL PARMIGIANA

Lightly breaded with mozzarella and tomato

FETTUCCINE MEAT SAUCE

Meat Sauce

CHICKEN CACCIATORE

Chunk of chicken (no bone) with peppers, onions, mushroom, light tomato sauce

GRILLED SALMON

With sautéed escarole

GRILLED CHICKEN BREAST

With broccoli rabe, red peppers, onion

CHICKEN BALSAMIC

Dark meat cut up, baked with balsamic, garlic rosemary

SHRIMP PARMIGIANA

Lightly breaded with mozzarella and tomato sauce

VEAL CHOP GIARDINIERA

Breaded veal chop, pan fried with arugula, tomato, red onions, virgin oil

POLLO CARDINALE

Chicken breast with asparagus, roasted pepper, melted mozzarella, white wine sauce

Any alteration to the original recipe may require an additional charge. No sharing.

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