

Dinner Menu

Antipasti

Antipasto Italiano

Italian cold cut platter of Parma prosciutto, salami, cheeses, artichokes, and olives

Carpaccio Grana e Arugula

Sliced, rare tenderloin beef, shaved Grana, and baby arugula with lemon vinaigrette

Antipasto Vegetale

Mixed grilled and marinated vegetables with vinaigrette

Caprese

Fresh mozzarella, tomatoes, basil, and oregano atop a bed of salad with extra virgin olive oil and pepper

Prosciutto e Melone

Parma prosciutto accompanied with fresh melon

Sauté Vongole

Sautéed clams with white wine, fresh tomatoes, garlic, and parsley

Fantasia di Mare

Cold sea salad of calamari, shrimp, octopus, salmon, extra virgin olive oil, and lemon

Tartara di Tonno e Finocchi

Fresh Ahi tuna, lemon juice, shaved fennel, and extra virgin olive oil

Minestrone di Verdure

Fresh vegetable and bean soup with a touch of tomato sauce

Insalata Roma

Arugula or mixed greens with artichoke hearts, shrimp, and marinated salmon

Insalata di Spinaci

Baby spinach, Gorgonzola, Kalamata olives, and shaved Parmigiano

Pasta

Spaghetti al Pomodoro

Spaghetti with a tomato sauce, Parmigiano, and basil

Penne all'Arrabbiata

Penne with a spicy tomato sauce, garlic, and parsley

Fettuccine ai Funghi Porcini

Fresh fettuccine with porcini mushrooms, garlic, and parsley

Ravioli di Spinaci al Pomodoro

Spinach ravioli with a tomato basil sauce, topped with Parmigiano

Gnocchi ai Quattro Formaggi

Potato gnocchi in a creamy Parmigiano, Gorgonzola, Mozzarella, and Pecorino sauce

Spaghetti Carbonara

Spaghetti with pancetta, egg, and Pecorino and Parmigiano cheese

Rigatoni all'Amatriciano

Fresh rigatoni with pancetta, tomato sauce, and pecorino cheese

Pappardelle Funghi e Salsiccia

Fresh pappardelle with mushrooms and sausage in a creamy tomato sauce

Fettuccine Bolognese

Fresh fettuccine in a slowly cooked meat sauce

Ravioli Bolognese

Ravioli filled with spinach and ricotta cheese in a slowly cooked meat sauce

Spaghetti con le Polpette

Fresh spaghetti and meatballs with tomato sauce

Casarecce Pollo e Broccoli

Fresh casarecce, chicken, fresh broccoli, cauliflower, and Parmigiano

Ravioli all'Astice

Crab and artichoke ravioli in a lobster cream sauce

Spaghetti con Vongole

Spaghetti, Manila clams, tomatoes, garlic, and chili peppers

Spaghetti ai Frutti di Mare

Fresh spaghetti, fresh clams, mussels, shrimp, calamari, tomato, garlic, and parsley

Pappardelle Mare e Monti

Fresh pappardelle with shrimp, calamari, clams, mussels, porcini mushrooms, and fresh tomatoes

Add a cup of minestrone

Fresh vegetable and bean soup with a touch of tomato sauce

Add a house salad

Fresh mixed greens, carrot, tomatoes, and fennel with vinaigrette

Add Insalata di Arance e Finocchi

Fresh orange with balsamic and fennel

Secondi

Fileto ai Funghi Porcini

Filet mignon in a Cognac reduction topped with a porcini mushroom sauce

Scaloppine al Vino Bianco

Chicken breast sautéed in a white wine sauce

Straccetti con Ruchetta

Thinly sliced beef tenderloin cooked in a Pinot Grigio reduction with baby arugula

Tonno ai Frutti di Mare

Pan-seared Ahi tuna with clams and mussels in a Pinot Grigio sauce

Zuppetta di Mare

Soup of mussels, clams, calamari, salmon and shrimp with white wine, fresh tomatoes, garlic, and parsley