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