

Entrées range from \$22. to \$35.

## Antipasto & Insalata

### Caesar Salad

Romaine lettuce with homemade caesar dressing, anchovy, garlic croutons and shaved Pepato cheese

### Zuppa di Clams

Littleneck clams steamed in white wine-clam broth with tomato concasse, fresh herbs and grilled crostini

### Insalata Mista

Mixed greens with tomato, cucumber, carrots and balsamic vinaigrette

### Shrimp Scampi

Shrimp sautéed in a lemon-wine sauce with garlic and parsley

### Eggplant Rollatini

Thinly sliced pan-fried eggplant filled with homemade ricotta, topped with mozzarella and marinara

### Insalata Trentino

Fresh roasted beets tossed with mixed greens, Gorgonzola cheese, red onions, walnuts and sherry vinaigrette

### Clams Casino & Oreganato

A combination of baked clams oreganato and casino

### Antipasto Freddo

Fresh mozzarella, roasted peppers, grilled red onion, fresh tomato and mixed greens with xv olive oil and 25 yr balsamic

## Pasta

As an appetizer \$13.

### Penne Bolognese

Penne pasta with our classic Italian meat sauce topped with homemade ricotta cheese

### Linguini con Vongole

Linguini pasta tossed in a red or white clam sauce with garlic and parsley

### Penne Rustica

Penne pasta with white beans, pancetta, onions, garlic, xv olive oil and Pecorino cheese

### Tortellini Giancarlo

Meat filled tortellini in a rich cream sauce with peas, prosciutto and mushrooms

## Secondi

All entrées are served with potato, vegetable of the day and carrot soufflé unless noted

Side orders of penne or linguini marinara, \$6. - garlic & oil, \$7.

Sautéed spinach with garlic and olive oil \$8.

Garlic bread \$6.

### Petto di Pollo Francese

Chicken breast dipped in egg batter and sautéed in a lemon wine sauce

### Scaloppine di Vitello Sorrentina

Veal scaloppine layered with prosciutto, roasted pepper and mozzarella finished in a white wine-veal sauce

### Seafood fra Diavolo

Shrimp, clams, calamari, scungilli and mussels simmered in a spicy tomato sauce over linguini

### Pork Chop

Brined and grilled 14 oz pork chop with sweet and spicy peppers, roasted garlic, caramelized onions and balsamic drizzle

### Scaloppine di Vitello Marsala

Veal scaloppine sautéed in a Marsala wine sauce with mushrooms

### Gamberi Oreganato

Jumbo shrimp with herbed breadcrumb stuffing set over linguini with white wine-garlic sauce

### Gamberi con Salsa di Spumante

Jumbo shrimp sautéed in a champagne flavored cream sauce with mixed mushrooms

### Petto di Pollo di Bologna

Breaded and pan fried chicken cutlets topped with Parma prosciutto and mozzarella, finished in a Marsala wine sauce with sage and mushrooms

"Buon Appetito"