**Appetizers**

POLENTA PORCINI Grilled with Porcini Mushrooms and Gorgonzola 12

POLENTA CASARECCIA Grilled with Sausage, Mushrooms, Peppers and Onions 12

BRUSCHETTA Fresh Tomatoes, Garlic, Basil and Parma Cheese over Crostini 9

HOUSE APPETIZER FOR 2 Prosciutto, Mortadella, Soppressata, Bruschetta & Caprese 20

PROSCUITTO DI PARMA Imported Italian Ham Served with Melon (in Season) 15

CARPACCIO Thin Sliced Beef, Parma Cheese, Capers, Arugula and a Lemon Oil Drizzle 14

STEAMED CLAMS Garlic, Wine, Olive Oil and Light Tomato Broth 16

MOZZARELLA CAPRESE Fresh Mozzarella with Tomato, Basil, Oregano & Olive Oil 12

CALAMARI FRITTI Classic Fried Calamari with a Spicy Marinara Dipping Sauce 14

GAMBERI CON PANCETTA Grilled Shrimp wrapped in Pancetta with a Balsamic Glaze 15

**Soup & Accompany Salads**

ZUPPA DEL GIORNO Soup of the Day Cup 6 Bowl 8

INSALATA DELLA CASA Mixed Greens with House Made Balsamic Vinaigrette 7

INSALATA DI CESARE Romaine with House Made Caesar Dressing & Shaved Parma Cheese 9

INSALATA MEDITERRANEA Mixed Greens, Feta, Kalamata Olives, Red Onion, Tomato & 9

House Made Lemon Vinaigrette

SPINACH SALAD Sliced Apples, Candied Walnuts, Gorgonzola Crumbles &House Made 10

Honey Balsamic Vinaigrette

GOAT CHEESE SALAD Mixed Greens, Fried Panko Crusted Goat Cheese Balls, 11

Pistachio, Dried Cranberries and House Made Pomegranate Vinaigrette

***THE 1ST BASKET OF BREAD IS ON US; ADDITIONAL BREAD IS $1.50 PER BASKET.***

***Any changes or substitutions subject to additional fee.***

**Pasta**

CAPELLINI POMODORO Angel Hair with Fresh Tomato, Basil and Garlic 18

CAPELLINI LENA Angel Hair, Sausage, Mushrooms and Garlic in Marinara Sauce 20

FETTUCCINE ALFREDO Homemade Fettuccine in a Creamy Parmesan Sauce 17

Add Chicken 6 Add Shrimp 12

FUSILLI SORRENTO Homemade Corkscrew Pasta, Shrimp, Scallops, Sun Dried Tomatoes 23

Calabrese Salami and Broccoli in a Citrus Cream Sauce

FUSILLI ZUCCHINE E PANCETTA Homemade Corkscrew pasta w/ Smoked Pancetta, Red 20

Onions, Garlic, Chili Flakes and Pecorino Cheese in a

Light Cream Sauce

LINGUINE ALLE VONGOLE Linguine with Clams in a White Wine and Garlic Sauce 23

LINGUINE AL FRUITTI DI MARE Assorted Seafood and Shellfish in a rich, White Wine, 30

Garlic & Tomato Broth with Lemon Zest

LINGUINE CORLEONE Sautéed Chicken, Prawns, Spinach, Artichoke Hearts, Fresh 23

Tomatoes, Garlic & Lightly Spicy Olive Oil

RIGATONI QUATRO FORMAGGI Homemade Rigatoni Pasta, Prosciutto &Peas in a Four 20

Cheese Cream Sauce with Parmesan, Gorgonzola,

Provolone & Mozzarella

RIGATONI BOSCHETTO Homemade Rigatoni Pasta with Prosciutto Di Parma, Calabrese 21

Salami, Chicken, and Mushrooms in a Light Creamy Tomato Sauce

SPAGHETTI CARBONARA Spaghetti with Egg, Bacon, Cream and Parma Cheese 20

SPAGHETTI a Classic with (2) Meatball 18 Meat Sauce 14 with Marinara Sauce 12

MANICOTTO MEDITERRANEO Homemade Baked Ricotta Filled Manicotti Pasta topped 22

with Chicken, Tomato, Spinach & Olives

MELANZANE PARMIGIANA Baked Eggplant w/ Marinara Sauce and Mozzarella 22

LASAGNA PASTICATA a Classic Baked to Perfection with Meat and Cheese 18

CANNELLONI DELLA CASA Homemade Pasta filled with Chicken, Spinach & Ricotta baked 20

in a Creamy Marinara Sauce

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Food Borne Illness**

***THE 1ST BASKET OF BREAD IS ON US; ADDITIONAL BREAD IS $1.50 PER BASKET.***

***Any changes or substitutions subject to additional fee.***

**Risotto & Gnocchi**

RISOTTO PORCINI Arborio Rice, Porcini Mushrooms and White Wine finished with 24

Butter, Cream and Parma Cheese

RISOTTO AL FRUITTI DI MARE Arborio Rice, Seafood & Shellfish finished with Light 32

Tomato, Butter and Parma Cheese

GNOCCHI Homemade Potato Dumplings with your Choice of Homemade Marinara, 21

Creamy Pesto, Bolognese or Gorgonzola Sauce

RAVIOLI CON SALSA BOLOGNESE Meat Ravioli with a Hearty Meat Sauce 18

RAVIOLI AL PORCINI Mushrooms Filled Ravioli in a Porcini Cream Sauce 22

**Chicken**

**All Chicken Entrees Served with Side of Pasta and Sautéed Vegetables**

POLLO MARSALA Sautéed Chicken Breast w/ Mushrooms in a Marsala Wine Sauce 20

POLLO AL ROSMARINO Sautéed Chicken Breast w/ Rosemary & White Wine Sauce 20

POLLO PORTOFINO Sautéed Chicken Breast w/ Artichoke Hearts & Mushrooms in a Creamy 20

White Wine Aurora Sauce

POLLO SAN REMO Sautéed Chicken Breast w/ Artichokes and Capers in a Lemon Butter 20

Sauce

POLLO PARMIGIANA Breaded Chicken Breast Baked w/ Marinara, Fresh Mozzarella 21

and a Drizzle of House Made Pesto

**Veal**

**All Veal Entrees Served with Side of Pasta and Sautéed Vegetables**

VITELLO SALTIMBOCCA Veal Topped with Prosciutto & Fresh Sage, Sautéed in 28

a White Wine Aurora Sauce

VITELLO AL PORCINI Veal Sautéed with Porcini Mushrooms and White Wine Sauce 27

VITELLO PICCATA Veal Sautéed w/ Capers, White Wine & Lemon Butter 27

VITELLO PORTOFINO Veal Sautéed w/ Artichoke Hearts & Mushrooms in a Creamy White 27

Wine Aurora Sauce

VITELLO PARMIGIANA Breaded Veal w/ Marinara and Fresh Mozzarella Cheese, Topped 28

with a Drizzle of House Made Pesto

***Any changes or substitutions subject to additional fee.***

**Pork**

**Served with Sautéed Vegetables and Garlic Mashed Potatoes**

PORK CHOP SAN FERMO Breaded Pork Chop topped with Fresh Arugula, Tomatoes, 29

Fresh Garlic, Zesty Lemon with Basil & Capers

PORK CHOP DELIZIOSO Pork Chop with Caramelized Apples and Gorgonzola Served in 29

a Marsala Reduction

**Beef**

**Served with Sautéed Vegetables and Garlic Mashed Potatoes**

FILETTO BALSAMICO Pan-Seared Beef Tenderloin in a Balsamic Vinegar Reduction 40

STEAK WITH TRUFFLE FRIES Grilled N.Y. Steak with Blue Cheese, Shallots, Portobello 37

Mushrooms and Bourbon Cream Sauce Served w/ Truffle Fries

**Lamb**

**Served with Sautéed Vegetables and Garlic Mashed Potatoes**

AGNELLO Frenched Rack of Lamb with Fresh Herbs in a Cabernet Wine Reduction 38

**Seafood Entrees**

PESCE POMODORO BASILICO Pan Seared Fresh Fish of the Day with Fresh Tomatoes MP

Basil & Garlic in a White Wine Sauce

SALMONE AL BLU GROTTO Blue Crab and Marscapone Stuffed Salmon Fillet, in a Butter MP

Lemon Basil Sauce. Served over Spinach and Mashed Potatoes

Sun-Dried Tomatoes in a Light Wine Sauce

BISTECCA DI CALAMARI Calamari Steak with Fresh and Sun-Dried Tomatoes & Garlic in 20

an Orange-Lemon Cream Sauce over Angel Hair Pasta

CIOPPINO Medley of Seafood and Shellfish with Prawns, Crabs, Scallops, Mussels, MP

Calamari, Salmon, Tilapia, Garlic and Spices in a Rich Wine and Tomato Broth

GAMBERI DIAVOLA Prawns Sautéed with Garlic and Red Onions in a Spicy Marinara 23

Served over Angel Hair Pasta

SHRIMP SCAMPI Prawns Sautéed with Garlic and White Wine in a Light Citrus Cream Sauce 24

***Any changes or substitutions subject to additional fee.***

**Entree Salads**

SCOTTATA WITH SHRIMP Mixed Greens with Shredded Carrots, Zucchini, Corn, Mushrooms, 20

Crispy Bacon, 3 Shrimp with House Vinaigrette and Mayo

SEAFOOD SALAD Pan Seared Salmon & Shrimp, Albacore Tuna, Kalamata Olives & Tomatoes 22

on a bed of Mixed Greens with House Vinaigrette

ITALIAN COBB Grilled Chicken (or Shrimp) with Smoked Bacon, Artichoke, Hard 20

Boiled Egg, Tomatoes, Avocado and Crumbled Gorgonzola Cheese

STEAK SALAD Seared Sliced Steak, Grilled Portobello Mushroom w/ Gorgonzola, Green 22

Beans and Tomatoes over Mixed Greens w/ a Balsamic Drizzle

BLACKENED SALMON CAESAR Romaine w/ House Made Caesar Dressing, Shaved Parma 22

Cheese and Blackened Salmon Filet (Chicken also available)

MARIOS ATKINS Two House Made Meatballs with Melted Mozzarella Cheese over 18

Arugala with Lemon Mustard Vinaigrette and Parma Cheese

**Early Bird Dinner Specials**

**MONDAY - THURSDAY 5:00pm to 6:00pm**

**$23.00 (Tax and Gratuity NOT included)**

**NO Substitutions**

Minestrone Soup or House Salad w/ Balsamic Vinaigrette

Upgrade to Caesar or Spinach Salad Add $3

Upgrade to Soup of the Day $2

BAKED MANICOTTI MEDITERRANEO Kalamata Olives, Fresh Tomato, Spinach & Olive Oil

CAPELLINI POMODORO Angel Hair with Fresh Tomato, Basil and Garlic

SPAGHETTI AND MEATBALLS A True Italian Classic served in the Traditional Style

FUSILLI ZUCCHINE E PANCETTA Homemade Corkscrew Pasta w/ Smoked Pancetta, Red Onions,

Garlic, Chili Flakes and Pecorino Cheese in a Light Cream Sauce

POLLO PICCATA Pan-Seared Chicken Breast with Lemon-Butter Caper Wine Sauce

POLLO MARSALA Pan-Seared Chicken Breast in a Marsala Mushroom Wine Sauce

CALAMARI STEAK Pan-Seared Calamari Steak with Butter-Lemon-Orange Caper Sauce

TILAPIA POMODORO E BASILICO Tilapia Filet with Fresh Tomato, Basil & Garlic in a White Wine Sauce

***Minimum Charge per person dining is $10.***

***Parties of 8 or more will have an 18% minimum gratuity applied.***

***Corkage fee of $15 per 7.50 ml.***

***Cake service fee of $2.00 per plate.***

***Split dish charge is $3.***

***Please no split check; Max 2 splits per table***

***Any changes or substitutions subject to additional fee.***