

## Appetizers

POLENTA PORCINI	Polenta with Porcini Mushrooms and Gorgonzola	13
BRUSCHETTA	Fresh Tomatoes, Garlic, Basil, and Parma Cheese over Crostini	10
HOUSE APPETIZER FOR 2	Prosciutto, Mortadella, Soppresata, Bruschetta and Mozzarella Caprese	20
PROSCIUTTO DI PARMA	Imported Italian Ham Served with Melon (in Season)	15
CARPACCIO	Thin Sliced Beef, Parma Cheese, Capers, Arugula with 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	16
GARLIC CHEESY BREAD	Baked Garlic Bread with Cheese (8 pieces)	8

## Soup & Accompany Salads

ZUPPA DEL GIORNO	Soup of the Day	Cup 7	Bowl 9	
INSALATA DELLA CASA	Mixed Greens with House Made Balsamic Vinaigrette			7
INSALATA DI CESARE	Romaine with House Made Caesar Dressing & Shaved Parma			9
INSALATA MEDITERRAEA	Mixed Greens, Feta, Kalamata Olives, Red Onion & Tomato with House Made Lemon Vinaigrette			10
SPINACH SALAD	Spinach, Sliced Apples, Candied Walnuts, Gorgonzola with House Made Honey Balsamic Vinaigrette			11
GOAT CHEESE SALAD	Mixed Greens, Fried Panko Crusted Goat Cheese, Pine Nuts, Pistachio, Dried Cranberries with a Pomegranate Vinaigrette			12

THE 1ST BASKET OF BREAD IS ON US, ADDITIONAL BREAD IS \$3.00 PER BASKET

Any changes or substitutions subject to additional fee

## Pasta

CAPELLINI POMODORO	Angel Hair with Fresh Tomato, Basil and Garlic	19
FETTUCCHINE ALFREDO	Homemade Fettuccine in a Creamy Parmesan Sauce  (Add Chicken \$6 or Shrimp (4) \$12)	20
FUSILLI AMATRICE	Homemade Corkscrew Pasta with Pancetta, Red Onion, Garlic,  Marinara and Pecorino Romano	23
FUSILLI ALLA NINA	Homemade Corkscrew Pasta with Zucchini, Pancetta, Red Onion,  Garlic, Chili Flakes & Pecorino Cheese in a Light Cream Sauce	23
LINGUINE VONGOLE	Linguine with Clams in a White Wine Garlic Sauce	26
LINGUINE FRUITTI DI MARE	Linguine with Assorted Seafood and Shellfish in a Rich  White Wine, Garlic & Tomato Broth with Lemon Zest	32
LINGUINE CORLEONE	Linguini with Sautéed Chicken, Shrimp, Spinach, Artichoke  Hearts, Tomatoes, Garlic & Lightly Spicy Olive Oil	26
RIGATONI 4 FORMAGGI	Homemade Rigatoni, Prosciutto & Peas in a Four Cheese Cream  Sauce with Parmesan, Gorgonzola, Provolone & Mozzarella	23
RIGATONI BOSCHETTO	Homemade Rigatoni, Prosciutto di Parma, Calabrese Salami,  Chicken, and Mushrooms in a Light Creamy Tomato Sauce	25
SPAGHETTI CARBONARA	Spaghetti with Egg, Pancetta, Cream, Parma & Pecorino	23
SPAGHETTI W/MEATBALLS	Classic Spaghetti with Meat Sauce & 2 Large Meatballs  (Spaghetti with Meat Sauce 17 or Marinara Sauce 15)	22
MANICOTTI MEDITERRANEO	Homemade Baked Ricotta Filled Manicotti Pasta topped  with Chicken, Tomato, Spinach & Olives with Aurora Sauce	25
MELANZANE PARMIGIANA	Baked Eggplant with Marinara Sauce and Mozzarella	26
LASAGNA PASTICCIATA	Classic Lasagna Baked to Perfection with Meat and Cheese  (No meat option available)	21

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

## Risotto & Gnocchi

RISOTTO PORCINI	Arborio Rice, Porcini Mushrooms & White Wine finished with Butter, Cream and Parma Cheese	26
RISOTTO FRUITTI DI MARE	Arborio Rice, assorted Seafood & Shellfish finished with Butter & Parma Cheese	32
GNOCCHI	Homemade Potato Dumplings topped with a choice of Marinara, Creamy Pesto, Bolognese or Gorgonzola Sauce	24
RAVIOLI CON SALSA BOLOGNESE	Meat Ravioli Topped with a Hearty Meat Sauce	21
RAVIOLI AL PORCINI	Mushroom Filled Ravioli in a Porcini Cream Sauce	24

## Chicken

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

POLLO MARSALA	Sautéed Chicken Breast with Mushrooms in a Marsala Wine Sauce	24
POLLO PORTOFINO	Sautéed Chicken Breast with Artichoke Hearts & Mushrooms in a Creamy White Wine Aurora Sauce	24
POLLO PICCATA	Sautéed Chicken Breast with Capers in a White Wine Lemon Butter Sauce	24
POLLO PARMIGIANA	Breaded Chicken Breast Baked with Marinara topped with Fresh Mozzarella & Pesto	25

## Veal

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

VITELLO PORCINI	Veal Sautéed with Porcini Mushrooms & White Wine Sauce	32
VITELLO PICCATA	Veal Sautéed with Capers, White Wine & Lemon Butter	32
VITELLO PORTOFINO	Veal Sautéed with Artichoke Hearts & Mushrooms in a Creamy White Wine Aurora Sauce	32
VITELLO PARMIGIANA	Breaded Veal Baked with Marinara Topped with Fresh Mozzarella & Pesto	32

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## Pork

Served with Sautéed Vegetables and Lemon Garlic Mashed Potatoes

PORK CHOP SAN FERMO	Breaded Pork Chop topped with Fresh Arugula, Tomatoes, Fresh Garlic, Zesty Lemon with Basil & Capers	34
STUFFED PORK CHOP	Pork Chop stuffed with Spinach and Gorgonzola finished with a Red Wine Reduction	34

## Beef

Served with Sautéed Vegetables and Lemon Garlic Mashed Potatoes

FILETTO BALSAMICO	9 oz. Pan-Seared Beef Tenderloin in a Balsamic Vinegar Reduction	40
STEAK & TRUFFLE FRIES	12 oz. Grilled N.Y. Steak with Blue Cheese, Shallots, Portobello Mushrooms and Bourbon Cream Sauce Served with Truffle Fries	37

## Lamb

Served with Sautéed Vegetables and Lemon Garlic Mashed Potatoes

AGNELLO	Frenched Rack of Lamb with Fresh Herbs in a Cabernet Wine Reduction	43
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## Seafood Entrees

PESCE AMALFITANA	Pan Seared Fresh Fish of the Day with Fresh Tomatoes, Capers, Basil & Garlic in a White Wine Sauce. Served with Side Pasta and Vegetables	MP
SHRIMP SCAMPI	Prawns Sautéed with Garlic and White Wine in a Light Citrus Cream Sauce Served with Side Pasta and Vegetables	28
SALMONE SORRENTINA	Pan Seared Salmon Filet, Artichoke Hearts, Mushrooms, Sun-Dried Tomatoes in a Light Wine Sauce. Served with Side Pasta and Vegetables	32
CIOPPINO	Medley of Seafood and Shellfish with Prawns, Lobster, Scallops, Mussels, Calamari, Fresh Fish, Garlic & Spices in a Rich Wine Tomato Broth	40
BISTECCA DI CALAMARI	Pan Seared Calamari Steak with Fresh & Sun-Dried Tomatoes, Garlic in Orange-Lemon Cream Sauce over Angel Hair Pasta	24

## Entree Salads

<b>SEAFOOD SALAD</b>	Pan Seared Salmon & Shrimp, Albacore Tuna, Kalamata Olives and Tomatoes on a bed of Mixed Greens with House Vinaigrette	24
<b>ITALIAN COBB</b>	Grilled Chicken (or Shrimp) with Smoked Bacon, Artichoke, Hard Boiled Egg, Tomatoes, Avocado and Crumbled Gorgonzola	22
<b>STEAK SALAD</b>	Seared Sliced Steak, Grilled Portobello Mushroom with Gorgonzola, Green Beans & Tomatoes over Mixed Greens with a Balsamic Drizzle	24
<b>BLACKENED SALMON CAESAR</b>	Romaine with House Made Caesar Dressing, Shaved Parma Cheese and Blackened Salmon Filet (or Chicken)	25
<b>MARIOS ATKINS</b>	Two House Made Meatballs with Melted Mozzarella Cheese over Arugula with Lemon Mustard Vinaigrette and Parma Cheese	20

## Early Bird Dinner Specials

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

**\$25.00 (Tax and Gratuity NOT included) NO Substitutions or Split Orders**

Minestrone Soup or House Salad w/ Balsamic Vinaigrette

Upgrade to Caesar or Spinach Salad Add \$4/Upgrade to Soup of the Day \$3

<b>BAKED MANICOTTI MEDITERRANEO</b>	Kalamata Olives, Fresh Tomato, Spinach & Olive Oil
<b>CAPELLINI POMODORO</b>	Angel Hair with Fresh Tomato, Basil and Garlic
<b>SPAGHETTI AND MEATBALLS</b>	A True Italian Classic served in the Traditional Style
<b>FUSILLI ALLA NINA</b>	Homemade Corkscrew Pasta Zucchini, Pancetta, Red Onions, Garlic, Chili Flakes and Pecorino Cheese in a Light Cream Sauce
<b>POLLO PICCATA</b>	Pan-Seared Chicken Breast with Lemon-Butter Caper Wine Sauce
<b>POLLO MARSALA</b>	Pan-Seared Chicken Breast in a Marsala Mushroom Wine Sauce
<b>CALAMARI STEAK</b>	Pan-Seared Calamari Steak in a Light Butter Lemon Orange Cream Sauce

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No Separate Checks. We can accept up to 3 different forms of payment per check

Large Party Gratuity (8 or more) %20 – Corkage Fee \$20 per 750ml – Cake Serving Fee \$2.00 per person