Buona Pasqua

Sunday, March 31, 2024

ANTIPASTI APPETIZERS

PANE ALL' AGLIO 13.
ciabatta (homemade) garlic bread

ZUPPA MINESTRONE 16.
homemade Italian vegetable soup

POLPETTE DELLA CASA 18.
meatballs served with tomato sauce

PROSCIUTTO E MOZZARELLA 19.
cured imported prosciutto with fresh mozzarella cheese

CALAMARI FRITTI 19.
deep fried calamari, served with tartar sauce and lemon

CARPACCIO DI SALMONE 19.
thin sliced smoked salmon, capers, lemon, fresh dill

INSALATE SALADS (add chicken $7 or salmon $9)

MISTA 13.
organic mixed green salad, balsamic vinaigrette

CEASAR 15.
romaine hearts, croutons, caesar dressing*

PIZZA

MARGHERITA 20.
tomato, mozzarella cheese

PEPPERONI 22.
tomato, mozzarella, sliced pepperoni

ALLA CALABRESE 22.
tomato, mozzarella, homemade pork sausage, mushrooms

DELLA NONNA 22.
tomato, mozzarella cheese, fresh seasonal vegetables

TARTUFATA 24.
fontina cheese, arugula, prosciutto, truffle pesto

SECONDI MAIN COURSE

FARFALLE ALLA GENOVESE 26.	bowtie in our Genovese style pesto sauce (basil, cheese and pine nuts)—served lukewarm
PENNE PASTORE 26.	tube shaped pasta sautéed with eggplant, tomato and smoked mozzarella cheese
GNOCCHI AL GORGONZOLA 27.	tender potato dumplings served in a creamy imported gorgonzola cheese sauce
MANICOTTI VEGETALI 27.	pasta sheets filled with vegetables and ricotta cheese in a tomato béchamel sauce
FETTUCCINE ALFREDO 28.	traditional dish with pasta tossed in a cream sauce (add chicken $6/prawns $8)
FETTUCCINE BOLOGNESE 29.	pasta tossed with our famous Bolognese top sirloin meat sauce
LASAGNA DI CARNE 29.	homemade layers of lasagna in our Bolognese sauce
LINGUINE DELLA BAIA 31.	pasta sautéed with clams, calamari, scallops, shrimp, tomato and white wine
SPAGHETTI CON GAMBERONI 32.	pasta with prawns, garlic, red chili flakes, tomato and white wine (SPICY)
PESCE DEL GIORNO A.Q.	fresh fish of the day
POLLO SALTIMBOCCA 32.	chicken breast topped with prosciutto, mozzarella cheese in a white wine and sage sauce
CALAMARI DORE 32.	tender calamari steak sauteed with lemon, capers and white wine
PICCATINA DI VITELLO 34.	veal scaloppine sautéed with lemon, capers and white wine sauce
SALMONE DOLORES 34.	fresh salmon filet sauteed with green peppercorns in light cream brandy sauce
OSSO BUCO DI MAIALE 34.	pork Osso Buco braised in a mixed vegetable sauce
CAPRETTO PASQUALE 36.	baby goat baked with white wine, rosemary, light tomato, garlic and potatoes
GAMBERI ALLA ROBERTO 37.	sautéed prawns with garlic, white wine, capers in spicy tomato sauce
COSCIOTTO DI AGNELLO AL FORNO 37.	lamb shank, on the bone, braised with rosemary and white wine
BISTECCA ALLA GRIGLIA 41.	grilled prime new york steak in an Italian her sauce

MENU PER BIMBI CHILD'S MENU

PENNE OR SPAGHETTI 16.	child's portion of pasta with choice of sauce: Alfredo, tomato, butter or meat sauce

18% gratuity will be added to parties of six or more (Max 3 checks per table)
Consuming raw or undercooked product may increase your risk of foodborne illness
We are not a gluten or nut free kitchen
*Caesar dressing contains raw pasteurized egg