



## GLI ANTIPASTI

(Appetizers)

*Cold*

<b>Prosciutto e Melone</b>	11.00
Slices of prosciutto di Parma ( <i>imported from Northern Italy and aged a minimum of 15 months</i> ) over fresh cantaloupe.	
<b>Caprese</b>	11.00
Vine ripe tomato, mozzarella, and basil pesto, drizzled with aged Balsamic and virgin olive oil.	
<b>Antipasto Misto</b>	12.00
Combination of cold cuts, mixed cheese, black olives, roasted bell peppers marinated with extra virgin olive oil.	
<b>Carpaccio di Bue</b>	13.00
Thinly sliced aged raw beef ( <i>imported from Northern Italy</i> ), arugula, hearts of palm, capers, mushrooms, celery and spicy mustard aioli, topped with shaved Parmigiano Reggiano cheese, <i>aged a minimum of 36 months</i> .	
<b>Cocktail di Gamberoni</b>	14.00
Jumbo prawns with tangy cocktail sauce, lemon wedges.	
<b>Salmon Carpaccio</b>	14.00
Thinly sliced smoked Atlantic salmon served with chopped red onion, capers, and lemon.	

*Hot*

<b>Bruschetta</b>	9.00
Grilled ciabatta bread, chopped roma tomatoes, basil, extra virgin olive oil, and garlic.	
<b>Rotolini Di Melanzane e Mozzarella Affumicata</b>	10.00
Slices of broiled eggplant, stuffed with smoked mozzarella, tomato and fresh basil. Topped with our house marinara sauce.	
<b>Portobello</b>	12.00
Grilled jumbo Portobello mushroom served over a red sauce with arugula, topped with shaved Parmigiano Reggiano cheese <i>aged a minimum of 36 months</i> .	
<b>Fritto Misto</b>	13.00
Crispy shrimp, scallops, calamari, and lemon slices, served with marinara sauce.	
<b>Tortino di Granchio</b>	13.00
Dungeness crab cakes served over baby mix greens and sweet red pepper coulis.	
<b>Cozze Saltate</b>	13.00
Mussels sautéed with garlic and olive oil, served with red or white wine sauce.	
<b>Vongole Saltate</b>	14.00
Clams sautéed with garlic and olive oil, served with red or white wine sauce.	

## INSALATE

(Salads)

<b>Caesar</b>	8.00
Whole hearts of romaine and herb croutons, with traditional Caesar dressing. Topped with shaved parmesan, aged a minimum of 36 months.	
<b>Spinaci</b>	8.00
Fresh baby spinach, crisp pancetta, mushrooms, pine nuts, caramelized onions, and mustard vinaigrette.	
<b>Pere e Caprino</b>	8.50
Mixed greens, sliced fresh pear, sun dried tomatoes, shaved reggiano cheese, and pear vinegar dressing.	
<b>Tre Colore</b>	8.50
Ruby red and golden beets served with goat cheese, croutons, candied walnuts, watercress and, endive	

<b>Pomodori</b>	9.00
Sliced beefsteak tomatoes with cucumbers, sliced avocados, aged Balsamic and shaved Parmesan cheese.	
<b>Bresaola Insalata</b>	11.00
Arugula salad wrapped with cold-cut meat, lemon, olive oil, and parmesan cheese.	
<b>Insalata di Gamberetti</b>	15.00
Jumbo shrimp, marinated in extra virgin olive oil, fresh herbs, and sun dried tomatoes over watercress, tossed with balsamic vinegar and cucumber	

## RISOTTI

(Arborio Rice)

<b>ZUPPE</b>	
(Soups)	
<b>Minestrone</b>	7.00
Fresh vegetables and pasta soup	
<b>Pasta e Fagioli</b>	7.50
Canellini bean soup, served with diced pasta	

<b>Risotto Pescatore</b>	24.00
Arborio rice with shrimp, scallops, mussels, clams, and fresh fish	
<b>Risotto Con Carciofini</b>	17.50
Arborio rice with sautéed Italian baby artichokes with diced basil, rosemary, garlic and onion.	

## PASTA VEGETARIANA

(Vegetarian Pasta)

<b>Pasta Primavera</b>	14.00
Penne pasta, tossed with fresh vegetables, garlic, and olive oil.	
<b>Ravioli di Formaggio e Spinaci</b>	15.00
Spinach and cheese ravioli with porcini mushroom cream sauce.	
<b>Spghettini alla Puttanesca</b>	16.50
Thin spaghetti, olive oil, garlic, tomato, capers, black olives, and parsley.	

<b>Gnocchi di Patate Gratinata</b>	17.50
Baked potato dumplings and mozzarella cheese with tomato or pesto sauce.	
<b>Portobello Mushroom Ravioli</b>	17.00
Served with red tomato sauce	

## PASTA CON CARNE

(Meat Pasta)

<b>Lasagna della Nonna</b>	15.50
Italian meat lasagna with red sauce.	
<b>Classico Spaghetti</b>	16.00
Thin spaghetti and homemade meatballs in a red sauce.	
<b>Tortelloni Bolognese</b>	16.00
Tortelloni stuffed with cheese, served with meat sauce.	
<b>Pappardelle con Salsiccia</b>	16.50
Long pasta, Italian sausage, with pepper, tomato, and black olives.	
<b>Rigatoni Toscano</b>	19.50
Rigatoni pasta, served with slices of filet mignon, sage, red wine porcini mushrooms, and shallots in a light tomato sauce.	

<b>Tagliolini Verdi</b>	17.00
Green fettuccine pasta with chicken, mushrooms, green onions, and peas in a pink sauce.	
<b>Spaghetti Integrali</b>	18.00
Thin whole wheat spaghetti with chunks of chicken, spinach, crimini mushroom, and pear tomatoes.	
<b>Canelloni Rossini</b>	18.95
Homemade pasta, rolled and stuffed with ground beef, spinach and ricotta cheese, topped with a delicate pink creamy sauce.	

## PASTA CON FRUTTI DI MARE

(Seafood Pasta)

<b>Pappardelle Allo Zafferano con Gamberi e Calamari</b> 19.95 Long pasta, fresh shrimp, calamari, and sun dried tomatoes with a saffron cream sauce.	<b>Fettuccine Mare e Terra</b> 22.00 Fettuccine pasta, served with shrimps, scallops and mushrooms with a white brandy cream sauce.
<b>Linguine alle Vongole Veraci</b> 18.00 Thin pasta, baby clams, olive oil, garlic, and parsley, in a white wine sauce.	<b>Cioppino</b> 25.00 Spaghetti pasta, shrimp, scallops, mussels and baby clams, sautéed with white wine in a traditional tomato sauce
<b>Penne Con Salmone Fresco</b> 19.95 Tube shaped pasta, served with fresh salmon and roasted bell peppers, sautéed in a white wine and a touch of cream.	<b>Lobster Ravioli</b> 24.00 Fresh ravioli pasta stuffed with lobster meat in a white or red cream sauce.

## PESCE

(Fish and Seafood)

All fish, except Mahi Mahi, served with organic vegetables and roasted potatoes.

<b>Mahi Mahi</b> 22.95 Sautéed with capers, olives, and cherry tomatoes, served with tagliolini pasta.	<b>Cernia alla Livornese</b> 28.00 Sautéed fresh grouper with tomato, onion, and black olives.
<b>Salmone con Asparagi</b> 24.00 Pan sautéed salmon with asparagus in a brandy cream sauce.	<b>Scampi alla Chianti</b> 28.00 Jumbo scampi, sautéed with mushrooms, garlic, tomato, and white wine.
<b>Salmone alla Griglia</b> 24.00 Grilled salmon served with fresh lemon, butter sauce, and herbs.	<b>Halibut</b> 30.00 Oven-backed halibut, crusted with herb bread crumb

## VITELLO

(Veal)

All Veal, except Osso Buco, served with organic vegetables and roasted potatoes.

<b>Osso Buco</b> MP Veal shank, braised in wine, vegetables, and tomato on a bed of saffron risotto	<b>Scaloppine di Vitello Piccata</b> 26.00 Veal scaloppini, sautéed in virgin olive oil, capers, white wine, and fresh lemon juice.
<b>Vitello al Marsala</b> 26.00 Veal scaloppine, sautéed in Marsala wine and fresh mushrooms.	<b>Vitello Parmigiana</b> 26.00 Veal, prepared with a marinara sauce, and topped with mozzarella cheese.
<b>Saltimbocca</b> 26.00 Veal medallions topped with Parma ham, fontina cheese, sage, and a butter demi-glaze sauce.	

## CARNE E AGNELLO

(Steaks and Chops)

We proudly serve 100% natural Angus beef steaks free of added hormones or antibiotics.

All steaks, except Filetto di Manzo al Gorgonzola, are served with organic vegetables and mashed potatoes.

<b>Chianti Sirloin</b> 23.95 Grilled and sliced sirloin with a sautéed wild mushroom sauce.	<b>Capretto alla Chianti</b> 30.00 Rack of lamb with raspberry brandy sauce.
<b>Tagliatta di Bue alla Chianti</b> 25.00 Grilled medallions of filet mignon, topped with a peppercorn sauce.	<b>Filetto di Manzo</b> 31.00 Filet of beef, with three mushroom demi-glaze and Cognac sauce.
<b>Costata Fiorentina</b> 28.00 16 oz. grilled prime boneless rib-eye, served with Barolo wine brown sauce.	<b>Filetto di Manzo al Gorgonzola</b> 31.00 Filet of beef, with gorgonzola cheese sauce, served with a side of linguini pasta.
<b>Abbacchio al Forno</b> 30.00 Rack of lamb, baked with a demi-glaze Madera sauce and herbs.	

## POLLO

(Chicken)

All chicken served with organic vegetables, roasted potatoes or your choice of pasta.

<b>Pollo Piccata</b> 22.00 Chicken breast, sautéed with lemon sauce and capers.	<b>Pollo Parmigiana</b> 22.00 Breast of chicken, sautéed in a marinara sauce, topped with mozzarella cheese
<b>Pollo al Marsala</b> 22.00 Chicken with Marsala wine and mushrooms.	

## IDOLCI

(Desserts)

In addition to our classic deserts we also offer a selection of daily deserts. Please ask your server for today's selections!

<b>Gelato</b> 7.00 Italian ice cream	<b>Sorbet</b> 8.00 (Ask your server for selections)
<b>Tiramisú</b> 8.00 Ladyfingers dipped in espresso coffee and Italian liqueur, layered with mascarpone cheese, dusted with cocoa powder	<b>Cannoli</b> 8.00 Stuffed with ricotta cheese and pistachios
<b>Crème Brulée</b> 9.00 Garnished with fresh fruits	<b>Zabaglione</b> 9.00 Served with fresh mixed berries

\*Gluten Free Pasta Available Upon Request

18% gratuity is added for parties of 8 or more

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