

Holiday Menu

ANTIPASTI E INSALATE

Pane all'Aglio 14.	<i>classic garlic bread using our house made ciabatta loaves</i>
Insalata Mista 15.	<i>organic mixed green salad tossed in a balsamic vinaigrette</i>
Insalata Cesare 16.	<i>classic caesar salad (dressing contains raw eggs)</i>
Zuppa del Giorno 17.	<i>homemade soup of the day</i>
Insalata Caprese 19.	<i>sliced tomato topped with fresh mozzarella cheese, basil and EVOO</i>
Carpaccio di Salmone 21.	<i>thin slices of smoked salmon served with capers, lemon and fresh dill</i>
Calamari Fritti 22.	<i>deep fried calamari served with tartar sauce</i>
Affettato Misto 22.	<i>assortment of imported cold cuts and cheeses</i>
Insalata Mezza Luna 22.	<i>organic mixed green salad, topped with fresh marinated seafood</i>

PASTA

Farfalle Genovese 27.	<i>fresh pesto sauce (basil, cheese, garlic and pine nuts) with bow-tie pasta - served lukewarm</i>
Penne Pastore 27.	<i>tube pasta sautéed with eggplant, tomato and smoked mozzarella cheese</i>
Farfalle Primavera 27.	<i>bow tie pasta sautéed with seasonal mixed vegetables</i>
Spaghetti con Polpette 27.	<i>classic spaghetti and homemade meatballs in tomato sauce</i>
Gnocchi Gorgonzola 28.	<i>homemade potato dumplings served in a creamy gorgonzola cheese sauce</i>
Penne Calabrese 28.	<i>tube shaped pasta sautéed with homemade pork sausage, mushrooms in tomato sauce</i>
Linguine alle Vongole 28.	<i>linguine with fresh clams served in either white or red sauce</i>
Fettucine Bolognese 28.	<i>fresh pasta sauteed with our famous meat sauce (top sirloin)</i>
Tortellini all' Emiliana 28.	<i>meat filled tortellini with peas, Parma ham in a tomato cream sauce</i>
Fettucine Alfredo 29.	<i>homemade pasta tossed in a cream sauce</i>
Lasagna alla Bolognese 29.	<i>layered homemade sheet pasta with top sirloin meat sauce and cheese (allow 15 minutes)</i>
Ravioli di Porcini 30.	<i>homemade ravioli filled with porcini mushrooms, sautéed with speck in a light cream sauce</i>
Linguine della Baia 33.	<i>pasta sautéed with clams, calamari, scallops, shrimp with a white wine and tomato sauce</i>

PIZZA

Margherita 24.	<i>tomato and mozzarella cheese</i>
Della Nonna 25.	<i>fresh seasonal vegetables</i>
Pepperoni 25.	<i>sliced pepperoni and cheese</i>
Prosciutto e Funghi 25.	<i>thin slices of ham and fresh mushrooms</i>
Alla Calabrese 25.	<i>homemade pork sausage and mushrooms</i>

SECONDI

Pesce del Giorno AQ.	<i>fresh fish of the day</i>
Pollo Saltimbocca 33.	<i>chicken breast, Parma ham, fresh mozzarella, white wine and sage sauce</i>
Calamari Dore 34.	<i>tender calamari steak sautéed with lemon, capers and white wine</i>
Salmone alla Dolores 36.	<i>fresh salmon with green peppercorns in a cream brandy sauce</i>
Gamberi alla Roberto 39.	<i>prawns sauteed with garlic, white wine, capers in a <u>spicy tomato sauce</u></i>
Lamb Shank 39.	<i>lamb shank baked with a vegetable sauce</i>
Vittello Porcini 41.	<i>veal scallopine sauteed with porcini mushrooms in a white wine sauce</i>
Bistecca alla Griglia 48.	<i>grilled NY steak served in an Italian herb sauce</i>

20% gratuity will be added to parties of six or more guests • Maximum 3 (three) checks per table • We are not a gluten free kitchen

