



Festa de la Mamma

Sunday, May 10, 2026

STARTERS

INSALATA MISTA 15.	fresh organic green salad in a classic vinaigrette dressing
PANE E AGLIO 15.	garlic bread using our house-made ciabatta loaves
BRUSCHETTA CAMPAGNOLA 15.	toasted bread slices topped with chopped tomato, basil, garlic, and EVOO
CEASAR SALAD 16.	romaine lettuce in a classic caesar dressing (contains raw egg)
ZUPPA MINISTRONE 16.	homemade italian mixed vegetable soup
INSALATA CAPRESE 19.	sliced tomato topped with fresh mozzarella, fresh basil and evoo
POLPETTE AL POMODORO 20.	homemade meatballs served in a marinara sauce
AFFETTATO MISTO 22.	assortment of imported cheese and cold cuts
SALMONE AFFUMICATO 23.	thin slices of smoked salmon served with capers, lemon, EVOO, and fresh dill
CALAMARI FRITTI 23.	fried calamari served with a side of tartar sauce

PIZZA

MARGHERITA 24.	tomato sauce, mozzarella, oregano, and fresh basil
PEPPERONI 25.	mozzarella, tomato sauce, and sliced pepperoni
DELLA NONNA 25.	fresh seasonal vegetables with tomato sauce and mozzarella cheese
ALLA CALABRESE 26.	tomato, sausage, mushrooms, and mozzarella cheese
PROSCIUTTO E FUNGHI 25.	tomato, sliced ham, mozzarella cheese, mushrooms

PASTA

PENNE DEL PASTORE 28.	tube-shaped pasta with eggplant, tomato, and scamorza cheese (smoked mozzarella)
FARFALLE ALLA GENOVESE 28.	bow-tie shaped pasta with our pesto sauce (contains nuts) served lukewarm
GNOCCHI AL GORGONZOLA 28.	homemade potato dumplings served in a gorgonzola cheese sauce
FETTUCINE ALFREDO 29.	homemade pasta in a light cream sauce (add chicken 8. add prawns 10.)
CANNELLONI DELLA CASA 29.	pasta sheets stuffed with meat, spinach, ricotta cheese, with tomato and béchamel sauce
FETTUCINI ALLA BOLOGNESE 29.	fresh pasta served with meat (ground top sirloin) and tomato sauce
TORTELLINI EMILIANI 30.	meat-filled tortellini sautéed with ham and peas in a light tomato cream sauce
FARFALLE AL SALMONE 30.	bow tie pasta sautéed with chunks of fresh salmon in a light vodka tomato cream sauce
RAVOLI AI PORCINI 31.	homemade mushroom ravioli in a sage and cream sauce with crispy speck (smoked prosciutto)
LASAGNA DI CARCIOFI 32.	homemade pasta sheets layered with artichoke, spinach, mozzarella cheese, and béchamel
LINGUINI DELLA BAIA 34.	pasta with clams, calamari, scallops, and shrimp in a light tomato and white wine sauce

PESCE e CARNE

PESCE DEL GIORNO A.Q.	fresh fish of the day
CALAMARI DORE PICCATA 33.	tender calamari steak sautéed with lemon, capers, and white wine
SALSICCIA CON POLENTA 34.	homemade pork sausage, sauteed bell pepper with tomato and onion, over polenta
GALETTO AL ROSMARINO 34.	roasted semi-boneless cornish game hen in a rosemary and white wine sauce
STUFATO DI MANZO 36.	beef short ribs braised with red wine, tomatoes, and vegetables, served over polenta
SALMONE DOLORES 38.	fresh salmon served with green peppercorns in a light creamy brandy sauce
GAMBERI ALLA ROBERTO 38.	prawns sautéed with garlic, white wine, and capers in spicy tomato sauce
VITELLO PICCATA 38.	veal scaloppini sautéed with lemon, capers, and white wine
COSCIOTTO D'AGNELLO 39.	lamb shank baked in a vegetable sauce

MENU PER BIMBI (kids menu)

PENNE or LINGUINE 18.	pasta served with a choice of sauce: alfredo, butter, tomato, or meat sauce
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Gratuity of 20% will be added to parties of six or more. Maximum 3 checks per table.

We are not a gluten/nut free kitchen. Consuming raw or undercooked product may increase your risk of foodborne illness.