

Festa della Mamma

Happy Mother's Day

Sunday, May 12, 2024

STARTERS

INSALATA MISTA 13.	fresh organic green salad in a vinaigrette dressing
PANE E AGLIO 13.	garlic bread using our house made ciabatta loaves
BRUSCHETTA CAMPAGNOLA 14.	toasted bread topped with chopped tomato, basil, garlic, and EVOO
CEASAR SALAD 15.	romaine lettuce in a classic Caesar dressing (contains raw egg)
ZUPPA MINISTRONE 15.	homemade italian vegetable soup
POLPETTE AL POMODORO 18.	homemade meatballs served in a marinara sauce
INSALATA CAPRESE 18.	sliced tomatoes, fresh mozzarella and evoo
CHARCEUTERIE 19.	assortment of imported cheese and cold cuts
SALMONE AFFUMICATO 21.	thin slices of smoked salmon served with capers, lemon, EVOO and fresh dill
CALAMARI FRITTI 21.	fried calamari served with a side of tartar sauce

PIZZA

MARGHERITA 22.	tomato, mozzarella, oregano and fresh basil
PEPPERONI 24.	mozzarella, tomato and sliced pepperoni
DELLA NONNA 24.	fresh seasonal vegetables with tomato and mozzarella cheese
TARTUFATA 26.	fontina cheese, truffle pesto, wild arugula and prosciutto

PASTA

PENNE AL PASTORE 26.	tube shaped pasta with eggplant, tomato and imported ricotta cheese
FARFALLE ALLA GENOVESE 26.	bow tie shaped pasta sautéed in our pesto sauce (contains nuts) served lukewarm
GNOCCHI AL GORGONZOLA 26.	homemade potato dumplings served with a gorgonzola cheese sauce
TORTELLINI EMILIANI 27.	meat filled tortellini sautéed with ham and peas in a light tomato cream sauce
CANNELLONI DELLA CASA 28.	pasta sheets stuffed with meat, spinach, ricotta cheese with tomato and béchamel sauce
FETTUCINI ALLA BOLOGNESE 28.	fresh pasta served with meat (ground top sirloin) and tomato sauce
LASAGNA AI CARCIOFI 28.	homemade pasta sheets layered with artichoke, mozzarella cheese, béchamel and pesto
FARFALLE AL SALMONE 29.	bow tie pasta sautéed with chunks of fresh salmon in a light vodka tomato cream sauce
LINGUINI DELLA BAIA 31.	linguini sautéed with clams, calamari, scallops and shrimp in a light tomato and white wine sauce

PESCE e CARNE

PESCE DI GIORNO A.Q.	fresh fish of the day
SALSICCIA CON POLENTA 29.	homemade pork sausage, sauteed bell pepper with tomato and onion, over polenta
CALAMARI DORE PICCATA 30.	tender calamari steak sautéed with lemon, capers and white wine
POLLO SALTIMBOCCA 31.	chicken breast with parma ham and fresh mozzarella, in a white wine and sage sauce
SALMONE DOLORES 34.	fresh salmon served with green peppercorns in a light cream, brandy sauce
COSCIOTTO D'AGNELLO 34.	lamb shank baked until fork tender in a vegetable and tomato sauce
STUFATO DI MANZO 34.	tender beef stew with vegetables served over polenta
GAMBERI ALLA ROBERTO 35.	prawns sautéed with garlic, white wine and capers in spicy tomato sauce
VITELLO PICCATA 35.	veal scaloppini sautéed with lemon, capers and white wine

MENU PER BIMBI (kids menu)

PENNE or LINGUINE 17.	pasta served with 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.