

Appetizer

Piccolo Fritto	Golden fried calamari, eggplant, zucchini served w/side of marinara pesto sauce	\$9.95
Polenta Concia	Oven baked cornmeal layered with sausage, mushroom, tomato sauce & fontina cheese	\$8.95
Timballo	Grilled Eggplant pie with zucchini, Buffalo mozzarella and tomato basil	\$9.95
Cozze di Mare	Steamed Mussels with garlic, parsley, oil and diced tomato	\$10.95
Carpaccio	Thinly sliced Beef tenderloin with Arugola, Parmesan cheese and extra virgin Olive oil	\$13.95
Clams Casino	Clams on the half shell baked with, breadcrumbs, parmesan, bacon and lemon juice	\$10.95
Tuna Tartar	Diced fresh Ahi-Tuna mixed with Avocado, olive oil and lemon juice	\$12.95

Salads & Soups

Cesarina	Classic cesar Salad with our homemade dressing and croutons	\$7.95
Caprese di Bufala	Fresh Buffalo mozzarella, fresh tomato, thin sliced zucchini and extra virgin Olive oil	\$11.95
Insalata Mista	Mixed green salad, tomato, mushroom, onions & baby corn with Italian dressing	\$7.95
Insalata Arugola	Fresh Arugola, parmesan, tomato, extra vergin olive oil	\$8.95
Zuppa del Giorno	Cup of homemade soup of the day	\$6.95

Pasta Entrees

Ravioli della Casa	Fresh homemade Ravioli, chef's selection, ask about today's flavor	\$18.95
Lasagna Bolognese	Oven baked layered pasta with meat sauce, bechamel-cream & parmesan	\$16.95
Fra Diavola	Tagliolini with giant Shrimp, sauteed with red pepper sauce	\$19.95
Gnocchi <i>Divino</i>	Homemade potato dumpling in a fusion of Italian cheese	\$16.95
Pappardelle	Homemade pasta complimented with a tender Beef red wine sauce	\$17.95
Linguini Vongole	Linguine past sauteed with Clams, garlic and diced tomatoes	\$18.95
Fettucine Salmone	Fettucine sauteed with wild Atlantic Salmon in a light creamy tomato sauce	\$15.95

Fish

Salmone Belvedere	Wild Atlantic Salmon sauteed in lemon, garlic, giant caper sauce	\$23.95
Sogliola di Mare	Filet of Sole, egg-battered, pan roasted, served with vegetables and lemon sauce	\$24.95
Grouper Livornese	Grouper Filet, sauteed w/tomato sauce, capers, olives served w/ vegetables	\$26.95
Cappesante Amalfi	Giant Scallops sauteed w/white wine, mussels and shrimp over potatoes	\$25.95

Meat

Pollo Rollatina	Chicken Breast rolled with Ham, Fontina cheese & spinach served with mashed potatoes	\$19.95
Vitello Piccata	Veal scaloppini in a lemon caper white wine sauce, served with vegetables	\$20.95
Brasato <i>Divino</i>	Tender braised Beef complimented by a vegetable red wine sauce and potatoes	\$18.95
Tagliata Di Manzo	Grilled, sliced prime New York Strip over roasted potatoes, finished with aged Balsamic reduction	\$25.95
La Milanese	Tender breaded Veal, topped with Arugula and fresh tomatoes	\$21.95
Costata d'Agnello	New Zealand Lamb Chops sauteed with a demiglace sauce over potatoes	\$27.95
Anatra di Lago	Roasted breast of Duck served w/mashed potatoes and a Italian balsamic vinegar sauce	\$25.95

Side Dishes

Served with Entrée Only

\$5.95

Linguine Garlic & Oil - Linguine Marinara - Vegetables - Mashed Patatoes - Garlic Spinach

Buon Appetito

Please understand that your Meal is prepared at the moment - we thank you for your patience

Olives may contain pits - Entrees split charge \$5.00 - No change on Gift Certificates
Consuming raw or undercooked foods can increase your risk of illness