

## Antipasti

### MOZZARELLA PROSCIUTTO

Homemade Mozzarella, Vine Ripened Tomatoes,  
Prosciutto, Roasted Red Peppers 12

### \*CALAMARI

Fried with Marinara Sauce 12

### \*MARE CHIARO

Mussels and Clams, Garlic, Olive Oil, Wine  
En Bianca o Rosso 16  
With Linguini 24

### MOZZARELLA EN CARROZZA

Bufala Mozzarella between Egg Battered Bread  
sautéed in Olive Oil and topped with an Anchovy  
Porcini Mushroom Sauce 11

### \*SEA SCALLOPS GORGONZOLA

Lightly breaded and seared with Garlic and  
Gorgonzola 16

### EGGPLANT ROLLATINI

Stuffed with Ricotta and baked with  
Mozzarella, Marinara, Parmigian, and Pomodoro  
Appetizer (2) 14 Entrée (3) 21

### GRIGLIATA DI VERDURA

Eggplant, Fennel, Tomato, Radicchio, Portobello  
All grilled and drizzled with Lemon Olive Oil 11

### PIEDMONTE SALAD

Baby Spinach, Mushrooms, Gorgonzola, Dried  
Cranberries, Almonds, Pinenuts, Honey-Dijon 13

### \*CARPACCIO DI SALMON

Thinly sliced Smoked Salmon, Asparagus, Capers,  
Lemon, Extra Virgin Olive Oil 12

### INSALATA AVOCADO

Avocado, Fresh Tomatoes, Mozzarella, Olive Oil over  
Mixed Field Greens 14

### MOZZARELLA CAPRESE

Sliced Fresh Mozzarella, Tomatoes, Mixed Field Greens  
drizzled with Balsamic Vinegar and Oil 12

### INSALATA CEASAR

Classic Ceasar Dressing with Home-Made Croutons  
And Shaved Venetian Parmigiano 10

### INSALATA MISTA

Classic Mixed Field Greens, Tomatoes, Balsamic 9

## Dal Pizzaiolo

### \*ARRABBIATTA

Spicy Shrimp, Roasted Peppers, Garlic, Mozzarella,  
Oregano, Red Sauce 18

### AZZURRO DI MILO

Bacon, Green Olives, Tomatoes, Red Onions,  
Mozzarella, Red Sauce 17

### PUGLIESE

Garlic, Onions, Oregano, Mozzarella, Red Sauce 15

### \*NAPOLETANA SALCICE

Spicy Sausage, Sundried Tomatoes Marinated in  
Balsamic Vinegar, Artichoke Hearts, Mozzarella,  
Red Sauce 16

### TOASTED PEPPERONI

Brick Oven Toasted Pepperoni, Roasted Red Pepper,  
Mozzarella, Goat Cheese, Red Sauce 16

### PIZZA DI MEDITERRANEO

Spinach, Tomato, Mozzarella, Goat Cheese, Parmigian,  
Onions, Kalamata Olives, Pesto Sauce 17

### \*PROSCIUTTO DI PARMA

Prosciutto Ham, Tomatoes, Mozzarella, Red Sauce 16

### MARGHERITA

Classic Mozzarella, Basil, Tomatoes, Red Sauce 15

### PIZZA DI GIARDINO

Toasted Pinenuts, Olive Oil, Gorgonzola, Shallots,  
Tomatoes, Shaved Arugula 16

### CALZONE AGLI AJO E FUNGHI

Ricotta, Mozzarella, Garlic, Spinach, Mushrooms 15

Create Your Own Or Add on With Toppings

TOMATOES

SHALLOTS

SHRIMP

CRABMEAT

ARUGULA

GARLIC

BASIL

SUNDRIED TMS

PEPPERONI

MUSHROOMS

SAUSAGE

GORGONZOLA

GOAT CHEESE

PARMIGIAN

RED ONIONS

SPINACH

PROSCIUTTO

KALAMATA/GREEN OLIVES

BACON

ROASTED RED PEPPERS

EGGPLANT

PINENUTS

\* Denotes Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Food-Borne Illness, Especially if You Have Certain Medical Conditions.

# I Primi

## FARFALLE AL VODKA

Bowtie Pasta, Vodka Tomato Cream 16

## TORTELLINI AZZURRO

Stuffed with Pork and Veal, tossed w/ Mushrooms, Green Peas, Porcini Mushroom Cream 20

## BUCATINI CARBONARA

Sicilian Style Long Noodles, Olive Oil, Pancetta, Egg, Parmigian 20

## PARPADELLE AL ABRUZZO

Fresh Sliced Waving Pasta, Arugula, Sliced Sausage, Garlic, Shallots, Parmigian 20

## \*ORRECHIETTE AZZURRO

Ear Shaped Pasta, Marinara, Olive Oil, Chopped Sausages and Broccoli, Parmigian 19

## \*LINGUINI PESCATORE

Clams, Mussels, Shrimp, Scallops, sautéed in Garlic, Olive Oil, Chile, Marinara 28

## ZACHETTI DI PERE

Purse Shaped Pasta stuffed with Pear and Ricotta; in a Gorgonzola Cream and Spinach Sauce 22

## RAVIOLI AL TARTUFO

Stuffed with Spinach and Ricotta in a Black Truffle Cream Sauce 23

## LASAGNA AMODO DI MAMMA

Fresh Pasta Sheets, Béchamel, Meat Sauce marinated in Cabernet, Pomodoro, Mozzarella 21

## PENNE VAGABANDO

Penne with Spinach, Gorgonzola, Pancetta, Cream 21

## RIGATONI ALLA NORMA

Rigatoni w/ sauteed Red Onions, Eggplant, Shrimp in a spicy tomato sauce topped with Ricotta Salata 24

## LINGUNI AL MARCHE

Sea Scallops, Garlic, Tomatoes, Basil, White Wine 26

## CAPELLINI CATERINA

Angel Hair, Olive Oil, Fresh Mozzarella, Grilled Chicken, Tomatoes 23

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## \*COSTLETTE D' ANGELLO AL ROSMARINO

Grilled Lamb Chops, Rosemary, Garlic, Olive Oil, Mushrooms 34

## \*FILLETO SARDEGNA

8 ounce Filet Mignon grilled and finished with pan roasted Kalamata Olives, Capers, Tomatoes; in a White Wine, Lemon, and Butter Sauce 36

## \*QUAGLIA EN VINO BIANCO

Pan Seared Quail deglazed in Balsamic Vinagrette Baked in a Rosemary, White Wine Sauce 25

## \*POLLO PALERMO

Dark Chicken, Mild Sausages, Fresh Rosemary, Mixed Mushrooms, White Wine, Garlic 24

## \*COSTOLETTE DI VITELLO AU POIV'RE

Veal Chop rolled in Peppercorn then grilled; finished with a Shallot Cognac Cream Sauce 37

## VITELLO INCAPPUCIATTA

Veal Scallopine sautéed in shallots, topped with a fresh sliced Tomato and Artichokes; then baked in Cream, Mozzarella, and Parmigiano 27

## VITELLO PARMIGIANO

Breaded with Olive Oil, tossed in Pomodoro and baked with Mozzarella and Parmigiano 26

## VEAL PICCATA

Veal Scallopine sautéed in Lemon, Butter, White Wine 25

## VEAL TRE SCALINI

Veal Scallopine, Marsala Wine, Mushrooms, Roasted Red Pepper, Prosciutto, Mozzarella 27

## \*POLLO GENOVESE

Sautéed Chicken Breast, Shallots, Mozzarella, Pesto Cream Sauce 24

## \*RIBEYE AL BURRO

18 oz Bone-In Ribeye Grilled and served with a Sherry, Butter, and Shallot Sauce 36

\*PESCE DEL GIORNO.....Market Price