

- ANTIPASTI** 4.00 **ZUPPA**
Freshly made Soup of the Day Served in our Homemade Bread Bowl 6.50
- 7.00 **EGGPLANT ROLLATINI** For 2 Rolls 11.00
Lightly breaded and fried eggplant filled with ricotta, mozzarella and parmigiano finished with fresh tomato sauce
- 11.95 **PROSCIUTTO E MELONE**
Cured Italian-style ham with fresh melon (in season)
- 22.95 **SAMPLE APPETIZER TRIO**
Prosciutto e Melone / Friutti di Mare / Caprese
- INSALATA** 6.50 **MISIA**
Fresh mixed greens with carrots, tomatoes, cucumbers & Kalamata olives with our homemade lemon vinaigrette
- 7.50 **CAESAR**
Fresh mixed greens with croutons, tossed in our own Caesar dressing
- 11.00 **FRUTTI DI MARE**
Chilled shrimp, clams, scallops, calamari, crab, and mussels marinated in olive oil, garlic, and fresh lemon
- 8.50 **SPINACCI**
Fresh spinach with bacon, goat cheese, beets and roasted red peppers with a light lemon vinaigrette
- 8.50 **SALVAGGIA**
Mixed greens with walnuts, fresh apples, gorgonzola cheese, dried cranberries in a balsamic reduction vinaigrette
- 10.50 **CARPACCIO**
Chilled, cured, rare filet mignon thinly sliced with mixed greens, parmigiano curls, extra virgin olive oil & fresh lemon juice
- 8.00 **CAPRESE**
Fresh soft-ripened mozzarella layered with sliced baby tomatoes and fresh-picked basil leaves, with extra virgin olive oil

- PRIMI PIATTI** 9.95 **LASAGNA AL FORNO**
Homemade egg noodles layered and topped with mozzarella with our own basciamelle and Bolognese meat sauce
- 8.50 **MANICOTTI**
Homemade crepes filled with spinach, ricotta, mozzarella, and parmigiano whipped into a souffle-like texture and topped with our basciamelle and fresh pomodoro sauces
- 9.50 **CANNELLONI**
Homemade crepes filled with a pate-like texture of beef, chicken, and sausage with ricotta and parmigiano cheeses, topped with our basciamelle and Bolognese meat sauces

- PASTA** 11.95 **TORTELLONI POMODORO**
Homemade hand-filled pastas filled with veal, chicken, pork, parmigiano and ricotta cheeses topped with our pomodoro sauce
- 9.50 **SPAGHETTI RAGU**
Homemade spaghetti with our Bolognese meat sauce
- FETTUCCINI** Hand-made egg noodles:
- 9.50 **POMODORO** Homemade tomato sauce
 - 12.00 **ALFREDO** Fresh cream, sweet butter and parmigiano sauce
- GNOCCHI** Hand-made scallop-shaped potato pastas with or without spinach:
- 9.00 **SORRENTINO** Pomodoro sauce tossed with mozzarella and fresh basil
 - 11.50 **GORGONZOLA & NOCI** Fresh cream, gorgonzola cheese and walnuts
- BOXED PENNE** Medium tube shaped pasta:
- 7.50 **ARRABIATA** Plum tomatoes, garlic and peperoncino sauce
 - 9.50 **VIC** Vodka, a touch of tomato and fresh cream
 - 9.00 **SALSICCIA** Sweet Italian sausage and onion sauteed with fresh plum tomato sauce
 - 9.00 **MAMMAROSA** Our pesto, fresh tomato, cream sauce with a hint of ricotta cheese

Add Protein: 2.50 for Italian Sausage 4.50 for Chicken 6.50 for Shrimp

Add a First Course: 1.50 for Small Side Salad (with entrée) 2.00 for Cup of Soup or Side Caesar Salad (with entrée)

PIATTI PRINCIPALI Served with fresh vegetable of the day or penne pomodoro

- mkt **PESCE DEL GIORNO** Ask your server about our fresh catch of the day
- 15.95 **SCALOPPINE DI VITELLO** Tender veal cutlet sauteed in butter and veal stock with your choice of sauce
- 12.50 **PETTO DI POLLO** Sliced breast of chicken sauteed in chicken stock and butter, with your choice of sauce
- 16.50 **CHATEAUBRIAND** Select tenderloin grilled to perfection and accented with a fresh Bearnaise sauce
- 24.50 **GRILLED BABY RACK OF LAMB** Finished with a rosemary demi glaze, garlic, and extra virgin olive oil

Available Sauces For Veal & Chicken:

- MARSALA** Marsala wine cream sauce **FUNGHI** Fresh mushroom cream sauce
PIZZAIOIA Tomato, oregano & caper sauce **PICCATA** Fresh lemon cream sauce with capers

PIZZE Homemade 10" Thin Crust Brick Oven Style Pizza. Ask About our Special Toppings!

- 10.50 **MARGHERITA** Our homemade pizza sauce, mozzarella cheese, and extra virgin olive oil