

# Appetizers

## 1. Calamaretti saltati con colatura d'alici

*Sautéed squid with hand pressed garlic breadcrumbs and anchovies.* 19.95

## 2. Cozze alla marinara

*Marinara mussels simmered in a fragrant mixture of garlic, crushed tomatoes and parsley, resulting in a delicious and briny seafood dish.* 18.95

## 3. Frittura di calamari

*Tender squid rings coated in a crispy, golden batter and deep-fried, served with lemon wedges and dipping marinara sauce.* 18.95

## 4. Bruschetta

*Diced ripe tomatoes, fresh basil leaves, minced garlic and a sprinkle of salt and pepper.* 12.95

## Salad

## 1. Mozzarella Caprese

*Colorful and elegant salad that showcases the flavor of fresh mozzarella cheese, ripe tomatoes and fragrant basil leaves.* 15.95

## 2. Insalata Favolosa

*Fresh romaine lettuce with apples, walnuts and shaved imported parmigiano cheese.* 11.95

## 3. Insalata Arucola

*Arucola salad served with fresh cherry tomatoes and shaved imported parmigiano cheese.* 11.95

## 4. Insalata Farcita

*Fresh romaine lettuce served with savory ripe pears and walnuts, topped with gorgonzola cheese and hand crumbed bread.* 11.95

# Homemade Pasta

## 1. Paccheri ai frutti di mare

Large tube-shaped pasta with a medley of fresh mussels, clams, octopus and shrimp, cooked in a savory tomato sauce and a hint of wine. 28.95

## 2. Linguine, vongole e pomodorini

Delightful fusion of fresh clams and the tangy sweetness of tomatoes, cooked in a pan with olive oil and garlic. 24.95

## 3. Scialatielli, gamberi e asparagi

Our special signature pasta made with semolina flour, eggs, milk, parmigiano cheese, herbs, cooked in a pan with asparagus, shrimp, fresh garlic and olive oil. 28.95

## 4. Maccheroni alla Catanese

Also known as pasta alla Norma, it is a flavorful and comforting dish that combines a rich tomato sauce with eggplants and grated ricotta cheese. 22.95

## 5. Bucatini alla Puttanesca

Feats bucatini pasta, a thick and hollow spaghetti-like pasta, tossed in a sauce made with tomatoes, garlic, black olives, capers and anchovies. 22.95

## 6. Lasagna alla Bolognese

Layers of wide pasta sheets in a tomato bolognese sauce, Angus ground beef, carrots, celery, onions, béchamel cream and parmigiano cheese. 24.95

## 7. Pappardelle alla Bolognese

Pappardelle noodles pasta served with a rich and flavorful bolognese sauce, Angus ground beef, carrots, celery, onions and parmigiano cheese. 23.95

## 8. Pappardelle, funghi e salsiccia

Pappardelle noodles pasta combined with savory sausage, earthy mushrooms and creamy panna. 26.95

## 9. Gnocchi alla Sorrentina

Soft and pillowy potato gnocchi baked in a rich tomato sauce with melted mozzarella cheese and fresh basil. 24.95

## *Entrées - Seafood*

### **1. Polpo grigliato con salsa Tzatziki**

*Combines tender grilled octopus with a refreshing and tangy tzatziki sauce, served with grilled zucchini slices.* M.P.

### **2. Polpo con patate**

*Combines tender broth octopus seasoned with soft and fully cooked potatoes herbs, olive oil, salt and pepper.* M.P.

### **3. Misto partenopeo**

*A delightful mix of warm mussels, octopus, shrimp, squids, tomatoes and marinades onions in extra-virgin olive oil.* 31.95

## *Entrées - Meats*

### **1. Scaloppine di vitello al limone**

*Features thinly sliced veal cooked in a tangy lemon sauce, served with mushrooms on the top.* 29.95

### **2. Saltimbocca di vitello alla Romana**

*Cooked in a flavorful sauce that combines veal cutlets topped with prosciutto, sage and provolone cheese. It comes with a side of broccoli or spinach.* 29.95

### **3. Petto di pollo piccata**

*Light and vibrant dish that features tender chicken breast cooked in a tangy and flavorful lemon and caper sauce. It comes with a side of broccoli or spinach.* 25.95

### **4. Petto di pollo alla Siciliana**

*Combined tender chicken breast cooked with a medley of ingredients, such as onions, green olives, capers, cherry tomatoes and garlic.* 25.95

## Side Dishes

### 1. Spinach

Sautéed or steamed. 8.95

### 2. Broccoli

Sautéed or steamed. 8.95

### 3. Homemade pasta

A choice of linguine or maccheroni-shaped pasta in a marinara sauce or oil and garlic. 12.95

## Drinks

Sparkling Water "San Pellegrino" 6.95

Small sparkling water "San Pellegrino" 4.95

Still Water "Acqua Panna" 6.95

Imported Italian Beer

Bianca, Blanche, IPA and Ale. 9.95

Soft drinks 3.95

Iced & Hot Tea 3.95

Caffè Espresso – single shot 2.95

Caffè Espresso – double shot 4.45

Cappuccino 4.95

American Coffee 3.95