

Antipasti

<i>Shrimp Cocktail</i> Poached shrimp with traditional sauce	12
<i>Garlic Bread</i> Served with our traditional pomodoro sauce	6
<i>Calamari Fritti</i> Lightly breaded and fried served with our pomodoro sauce	13
<i>Vongole Oreganate</i> Baked clams, breadcrumbs, cheese, garlic, herbs & lemon	12
<i>Antipasto Italiano</i> Fresh mozzarella, roasted peppers, hard provolone, prosciutto, grilled asparagus & roasted mushrooms	12
<i>Antipasto Caldo</i> Fried calamari, eggplant rollatini, clams oreganata, shrimp scampi (hot antipasto serves 2)	14
<i>Mozzarella Inpanato alla Romana</i> Fried mozzarella in a special sauce	12
<i>Rollatini di Melanzane alla Sorrento</i> Eggplant Rollatini	9
<i>Vongole alla Possilipo</i> Clams sauteed in a garlic olive oil pomodoro sauce	13
<i>Mozzarella di Casa</i> Fresh mozzarella with roasted peppers	11
<i>Frutti di Mare due Gusto</i> Shrimp, clams and calamari with a basil pomodoro sauce, red or white	13

Brodo - Soup

<i>Minestrone, Pasta e Fagioli</i>	6
------------------------------------	---

Insalata

<i>Caesar</i> Romaine lettuce, croutons & freshly grated parmesan cheese with our homemade Caesar dressing	7
<i>Insalata di Casa</i> Boston bib, tomato, red onion and shaved reggiano with olive oil and aged red wine vinaigrette	7

Primi / Pasta

<i>Lasagna</i> Traditionally prepared with meat sauce	15
<i>Wild Mushroom Ravioli</i> Mushroom and cheese filled ravioli with a roasted garlic cream sauce	19
<i>Manicotti al Forno</i> Homemade with ricotta and mozzarella filling baked in our pomodoro sauce	15
<i>Rigatoni a Pollo e Spinaci</i> Grilled chicken, spinach and melted mozzarella in a pink pinot grigio cream sauce	17
<i>Orecchiette con Rappini e Salsiccia</i> Tossed with broccoli rape, sausage, garlic & oil	18
<i>Linguine alla Vongole</i> Clams sauteed in garlic and olive oil served red or white	18
<i>Pappardelle con Carne di Vitello</i> Perhaps Italy's best known and loved veal ragu	19
<i>Linguine con Gamberi Pescatore</i> Shrimp sauteed with garlic, olive oil, hand crushed tomatoes and basil	20
<i>Polpetti con Spaghettoni</i> Homemade meatballs over spaghettoni	16
<i>Linguine Zuppa di Pesce</i> Shrimp, calamari and clams sauteed in garlic, olive oil and hand crushed plum tomatoes served mild or hot	23
<i>Calamari Marinara or Fra Diavolo</i> Calamari sauteed in our marinara sauce with linguine served mild or hot	19
<i>Spaghettoni alla Puttanesca</i> Tomato sauce, capers, olives and anchovies	17
<i>Spaghettoni Pomodoro e Ricotta</i> Sauteed in olive oil and pomodoro sauce served with a side of ricotta	14
<i>Penne alla Vodka</i> Imported capicola, onions, in tomato basil vodka cream sauce	16

Contorni / Sides

Pasta Pomodoro - Calabrese Potato - Broccoli Rape - Sauteed Spinach - Meatballs
Asparagus - Roasted Peppers

Secondi - Main Course

<i>Rollatini di Melanzane alla Sorrento</i> Eggplant with a ricotta cheese filling baked with our house sauce and mozzarella	18
<i>Melanzane Alla Parmigiana</i> Baby eggplant parmigiana	16
<i>Costolette di Maiale Calabrese</i> Pork chop with pan fried potatoes, onions and peppers	23
<u>Pollo - Chicken</u>	
<i>Filetti di Pollo a Marsala e Funghi</i> Chicken breast sauteed in a classic mushroom marsala sauce	19
<i>Petti di Pollo Calabrese</i> Marinated and grilled breast with pan fried potatoes, onions and peppers	19
<i>Pollo alla Francese</i> Egg dipped chicken breast sauteed in a lemon butter white wine sauce	19
<i>Filetti Di Pollo Parmigiana</i> Breaded chicken cutlet parmigiana	19
<i>Pollo alla Sorrentino</i> Chicken prosciutto eggplant, spinach & mozzarella in a wine sauce	20
<i>Pollo alla Milanese</i> Breaded chicken cutlet with arugula salad in lemon vinaigrette	18
<i>Pollo alla Santa Lucia</i> Grilled chicken breast over roasted vegetables	18
<u>Vitello - Veal</u>	
<i>Vitello alla Sorrentino</i> Veal, prosciutto, eggplant, spinach and mozzarella in a wine sauce	25
<i>Veal Parmigiana</i> Breaded veal cutlet parmigiana	23
<i>Filetti di Vitello Marsala e Funghi</i> Veal scaloppine in a mushroom marsala sauce	23
<i>Vitello alla Milanese</i> Breaded veal scaloppine with an arugula salad in a lemon vinaigrette	22
<i>Vitello alla Picatta</i> Sauteed veal scaloppine in a lemon butter sauce with capers	22
<u>Pesce - Fish</u>	
<i>Gamberi a Vino Bianco e Limone</i> Shrimp broiled in a lemon butter garlic white wine sauce (scampi style) with rice Milanese	21
<i>Gamberi alla Parmigiana</i> Breaded shrimp with pomodoro sauce & mozzarella served with pasta	19
<i>Bronzino Della Casa</i> Mediterranean White Fish	market price

Cooked to Order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness