

## *Zuppe e Antipastí*

*Pappa al pomodoro* \$8.50  
*Thick tomato and bread soup*

*Zuppa di funghi* \$9.75  
*Mixed wild mushroom soup with truffle fondue cheese*

*Pepata di cozze* \$14.00  
*Black Mussels in a white wine, garlic and herb broth and lemon*

*Calamari Fritti* \$13.00  
*Fried calamari with arrabbiata (light spicy tomato) sauce*

*Antipasto Misto* \$16.50  
*Imported mixed cold cuts- prosciutto, mortadella, spicy salami, parmesan chunks, olives and bell peppers*

*Carpaccio di bue originale* \$13.50  
*Thinly sliced raw beef with grana cheese, capers and arugula*

*Insalata mista con pomodoro arrosto e parmigiano* \$9.50  
*Baby mixed greens with roasted tomato and shaved parmesan cheese*

*Insalata di Tonno e fagioli* \$12.00  
*Cannellini beans with chunk tuna in oil, arugula, red onion, olive oil and lemon*

*Burrata caprese* \$13.50  
*Buttery mozzarella cheese with organic heirloom tomatoes, roasted bell peppers, basil, and olive oil*

*Panzanella* \$13.00  
*Heirloom tomatoes, cucumber, basil, red onion, bread and red wine vinaigrette*

*Insalata di carciofi e pecorino stagionato* \$14.50  
*Artichoke and arugula salad with aged pecorino cheese, olive oil, and lemon vinaigrette*

*Insalata Cesare* \$12.00  
*Romaine lettuce with cesar dressing and shaved parmesan cheese*

*Insalata Amara* \$12.50  
*Radicchio, arugula, asparagus and endive salad with shaved parmesan cheese, toasted almonds and balsamic vinaigrette*

*Insalata del Salumiere* \$16.00  
*Chopped Iceberg lettuce, tomato, provolone cheese, garbanzo beans, salami and red wine vinegar with Sicilian Oregano Dressing*

*Insalata di Gamberi e calamari* \$16.00  
*Sauteed shrimp and calamari, garlic, olive oil lemon with chopped romaine lettuce, tomato and cannellini beans*

Parties of eight or more will have 20% gratuity added

## *Le Paste*

*Pappardella al ragu d'agnello* \$14.00  
*Homemade wide fettuccine with lamb ragu*

*Spaghetti alla Carbonara* \$16.50  
*Spaghetti with Italian bacon, eggs and parmesan cheese*

*Capellini alla checca* \$12.50  
*Angel hair pasta with fresh tomatoes, basil and garlic*

*Tortelloni di zucca e salvia* \$13.50  
*Tortelloni stuffed with pumpkin and ricotta in a cream and sage sauce*

*Gnocchi ai Quattro formaggi* \$12.50  
*Homemade potato dumpling with four cheese sauce*

*Gnocchi al pesto* \$13.50  
*Homemade potato dumpling with pesto sauce*

*Penne prosciutto e vodka* \$14.50  
*Penne pasta with prosciutto and vodka sauce*

*Spaghetti ai frutti di mare* \$18.50  
*Spaghetti with scallops, shrimps, calamari, clams and mussels in a spicy tomato white wine sauce*

*Ravioli spinaci pomodoro e basilico* \$14.00  
*Ravioli filled with spinach and ricotta cheese in a tomato and basil sauce*

*Risotto salsiccia e rapini* \$16.00  
*Arborio rice with Italian sausage and wild broccoli*

*Risotto ai funghi misti di bosco e mascarpone* \$14.50  
*Arborio rice with mixed wild mushrooms and mascarpone cheese*

*Involtini di spaghetti al pomodoro* \$16.00  
*Baked spaghetti wrapped with eggplant, topped with provolone cheese & served in a tomato basil sauce*

*Spaghetti alle vongole e rugola* \$19.00  
*Spaghetti with manilla clams, garlic, white wines sauce and arugula*

*Lasagna Bolognese* \$18.00  
*Layers of spinach pasta with beef ragu, tomato béchamel sauce*

*Paccheri alla Amatriciana* \$17.50  
*Artigian tube pasta with guanciale, red onions, tomato and pecorino cheese*

## *I Piatti Forti*

*Saltimbocca Alla Romana* \$34.00  
*Sauteed pounded veal topped with prosciutto, fontina cheese, with soft polenta and sage sauce*

*Costolette d'agnello all' aceto balsamico* \$33.00  
*Grilled lamb chops served with caponata and balsamic mint sauce*

*Scaloppina a piacere* \$22.50  
*Chicken scaloppini with a choice of marsala sauce, lemon capers or mushroom sauce*

*Branzino alla griglia* \$26.00  
*Whole grilled imported Mediterranean Stripped bass served with sautéed spinach*

**Split charge of \$1.50 per person**