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Antipasti - Light Entrees

Antipasto Misto, Per Person, 6.75, For Two, 9.95

Wood Grilled Eggplant And Zucchini, Sundried Tomatoes, Sopressata, Prosciutto, Olives, Mozzarella

Salrnone Marinato, 6.50

King Salmon Marinated With Dill, Thinly Sliced And Served With Mustard Sauce

Carpaccio, 6.95

Thinly Sliced Beef With Mustard Dressing, Red Onions, Capers, Arugula And Shaved Parmesan

Bruschetta, 4.50

Toasted Italian Bread, Spread With Garlic And Topped With Chopped Tomatoes, Olive Oil, Herbs

Caprese, 5.75

Slices Of Tomatoes And Buffalo Mozzarella With Basil Oil And Cracked Black Pepper

To nsalata - Greens

Involtino Di Melanzane, 6.50

Grilled Eggplant Rolled Around Goat Cheese, Roasted Peppers And Basil, With Baby Greens, Tomato Dressing

Insalata Di Gamberi, 8.25

Pan Seared Prawns, Sliced Boiled Potatoes With Mix Baby Greens, Ginger Pink Peppercorn Dressing

Insalata Di Pere, 6.75

Baby Spinach Salad And Poached Pear In Balsamic Dressing Topped With Gorgonzola Cheese

Insalata Rustica, 6.95

Baby Greens. Warm Wild Mushrooms, Shallots, Crispy Bacon, Roasted Potatoes, Chianti Balsamic Dressing

Insalata Italiana, 4.25

Fresh Spring Mix Salad And Roma Tomatoes With House Dressing

Insalata Di Rucola, 7.50

Tender Arugula Leaves, Gorgonzola, Caramelized Sweet Spicy Walnuts, Shaved Carrots, Aged Balsamic Vinaigrette

Insalata Caramia, 7.95

Baby Spring Mix, Wood Grilled Chicken Breast, Red Onions, Black Olives, Tomatoes, House Dressing

Insalata Caesare, Per Person, 5.50, With Chicken, 7.50

Small Cut Romaine Leaves With Garlic Croutons And Shaved Pecorino Cheese In Our Caesar Dressing

Panini - Sandwiches

Panini - Made With Focaccia Bread

(Sandwich Served With Mix Green Salad)

Vitellino, 7.95

Mesquite Grilled Veal Scallopini, Wood Roast Eggplant, Sundried Tomato, Romaine Leaves, Tartare Sauce

Cardinale, 8.25

Smoked Salmon, Avocado Slices, Mustard Sauce, Fresh Mozzarella, Onions, Romaine Lettuce Salad

Giardino, 6.95

Black Olives Paste, Grilled Zucchini, Eggplant And Peppers, Red Onions And Sliced Roma Tomatoes

Soleado, 7.50

Mesquite Grilled Italian Sausage, Mushrooms, Tomato Slices, Provolone Cheese And Dijon Mustard

Piacere, 7.75

Mesquite Grilled Rosemary Chicken Breast With Arugula, Mayonnaise, Sundried Tomatoes And Grilled Zucchini

Pizza - From Our Wood Fired Oven

Pomodoro (Low Calorie), 7.50, With Goat Cheese, 9.00

Fresh Basil, Fresh Tomato, Black Olives, Light Tomato Sauce
Diavola, 7.95
Spicy Italian Sausage, Mozzarella Cheese, Tomato Sauce, Black Olives
And Peppers
Focaccia Con Prosciutto, 8.25
Imported Aged Prosciutto, Pesto Sauce, Feta Cheese And Tomato Sauce
And Side Greens
Calzone, 8.50
Flip Over Pizza Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions,
Mozzarella, Tomato Sauce, Side Greens
Pizza Al Formaggio, 7.95
Four Kind Cheese, Mozzarella, Pecorino, Gorgonzola, Parmigiana
Pizza Vegetariano, 7.75
Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions
Pizza Al Salmone, 9.50
Smoked Salmon, Red Onions, Pesto, Capers, Sauce, Basil And Oregano
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Zuppa Del Giorno - Soup
Soup Of The Day Changes Daily - Ask Your Waiter
Cup, 2.95, Bowl, 4.95

Risotto Del Giorno - Rice Dishes
Risotto Specials Changes Daily - Ask Your Waiter

Primi Piatti (Pasta)
Fettuccine All Rucola, 10.75
Three Color Fettuccini Tossed With Arugula Leaves And Creamy Nutmeg
Alfredo Sauce
Linguine Alle Vongole, 11.75
Linguini Pasta With Clams, White Wine And Garlic
Fusilli Alla Rustica, 9.75
Corkscrew Shaped Pasta Tossed With Spinach, Capers, Black Olives,
Sun-dried Tomato, White Wine
Gnocchi Al Funghi, 10.95
Potato Dumplings With Three Kind Wild Mushrooms, Cream, Fresh Pesto
Sauce
Capellini Al Pomodoro, 8.25
Angel Hair Pasta Tossed With Tomato, Garlic And Basil Sauce
Tortiglioni Alla Montanara, 9.50
Small Rigatoni With Italian Sausage, Roasted Bell Peppers, Wild
Mushrooms, Onions, Basil And Tomato
Ravioli Ricotta E Spinaci, 9.95
Homemade Ravioli Filled With Ricotta And Spinach Served With Fresh
Spinach Leaves And Pink Sauce
Tortellini Del Piacere, 9.50
Veal Filled Tortellini Tossed With Prosciutto Di Parma, Mushrooms,
Peas, Fresh Herbs And Cream
Penne Nerone, 9.75
Penne With Sliced Chicken, Black Olives, Broccoli, Mushrooms, Sun
Dried Tomato And Marinara Sauce
Paglia Fieno Alla Pescatora, 11.95
Homemade Three Color Fettuccini, Mix Fish, Large Prawns, Mussels,
Clams, Scallops, Garlic, Tomato

Pesce Del Giorno - Fish
Fish Specials Change Daily - Ask Your Waiter

Secondi Piatti
Guazetto Di Scoglio, 9.50
Steamed Mussels And Clams In Wine, Garlic, Vegetable Broth
Gamberoni All Provencale', 13.95

Jumbo Prawns Sauteed In Garlic, Diced Tomato, White Wine Served On A Bed Of Saffron Rice
Polenta E Funghi, 9.75
Italian Sausage With Shiitakie, Portabella, Oyster Mushrooms In Tomato Sauce Served With Polenta
Melanzane Alla Parmigiana, 8.75
Breaded Eggplant Slices Layered With Mozzarella, Parmesan Cheese, Tomato And Basil Sauce
Pollo Meridionale, 10.95
Breast Of Chicken Sauteed With Sun Dried Tomatoes, Basil, White Wine And Garlic Sauce
Maiale Al Marsala, 11.50
Pork Scaloppini Sauteed With Marsala Wine, Shiitaki, Portabella, Oyster Mushrooms
Canilla D' Agnello, 14.95
Lamb Shank Braised With Balsamic, Onions, Mushrooms, Tomato Served With Polenta
Bistecca D' Manzo, 14.95
Mesquite Grilled New York Steak Sliced, Served On A Bed Of Arugula, With Chianti Wine Sauce
Vitello Valdostana, 12.95
Veal Scaloppini Sauteed With Mozzarella, Tomato Sauce, Parmesan, White Wine And Veal Sauce
Rotoletta All'aceto Balsamico, 12.95
Veal Scaloppini Rolled With Provolone Cheese & Prosciutto In A Red Wine Balsamic Vinegar Sauce
Dinner Menu
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Antipasti E Insalate - Light Entrees, Appetizers, and Salads
Antipasto Misto, Per Person, 7.50, For Two, 12.00
Marinated And Grilled Vegetables, Sun Dried Tomatoes, Sopressata, Prosciutto, Olives, Mozzarella And Parmesan Cheese
Guazetto D'scoglio, 9.50
Steamed Mussels And Clams In Wine, Garlic, Vegetable Broth
Salmone Marinato, 7.25
King Salmon Marinated With Dill, Thinly Sliced And Served With Mustard Sauce
Spiedini Di Gamberi, 9.75
Mesquite Grilled Skewered Prawns, Radicchio, Arugula, Topped With Caviar And Shaved Feta Cheese, Pink Brandy Sauce
Carpaccio, 7.50
Thinly Sliced Beef With Mustard Dressing, Caramelized Red Onions, Capers, Arugula And Shaved Parmesan
Bruschetta, 4.95
Toasted Italian Bread, Spread With Garlic And Topped With Chopped Fresh Tomatoes, Olive Oil And Herbs
Caprese, 5.95
Slices Of Tomatoes And Buffalo Mozzarella With Basil Oil And Cracked Black Pepper
Involtino Di Melanzane, 6.50
Grilled Eggplant Rolled Around Goat Cheese, Roasted Peppers And Basil, Served With Salad And Cold Tomato Sauce
Insalata Di Pere, 6.50
Spinach Salad And Poached Pears In Balsamic Dressing Topped With Gorgonzola Cheese
Insalata Italiana, 4.95
Baby Spring Mix Salad And Roma Tomatoes With House Dressing
Insalata Di Rucola, 6.50
Arugula Leaves, Gorgonzola, Caramelized Sweet Spicy Walnuts And Shaved Carrots In Aged Balsamic Vinaigrette
Insalata Caesare, Per Person, 5.25, For Two, 9.50
Small Cut Crispy Romaine Leaves With Garlic Croutons And Shaved Pecorino Cheese In Our Caesar Dressing

Zuppa Del Giorno

Soup Of The Day Changes Daily - Ask Your Waiter

Pizza - From Our Wood Fired Oven

Pomodoro (Low Calorie), 8.50, With Goat Cheese, 10.00

Fresh Basil, Fresh Tomato, Black Olives, Light Tomato Sauce

Diavola, 9.00

Spicy Italian Sausage, Mozzarella Cheese, Tomato Sauce, Black Olives And Peppers

Focaccia Con Prosciutto, 9.25

Imported Aged Prosciutto, Pesto Sauce, Feta Cheese And Tomato Sauce And Side Greens

Calzone, 9.95

Flip Over Pizza Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions, Mozzarella, Tomato Sauce, Side Greens

Pizza Al Formaggio, 8.75

Four Kind Cheese, Mozzarella, Pecorino, Gorgonzola, Parmigiana

Pizza Vegetariano, 8.50

Bell Peppers, Zucchini, Eggplant, Mushrooms, Onions

Pizza Al Salmone, 10.50

Smoked Salmon, Red Onions, Pesto, Capers, Sauce, Basil And Oregano

Risotto Del Giorno - Rice Dishes

Risotto Specials Change Daily - Ask Your Waiter

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Primi Piatti (Pastas)

Fettuccine All Rucola, 11.75

Three Color Fettuccini Tossed With Arugula Leaves And Creamy Nutmeg Alfredo Sauce

Linguine Alle Vongole, 11.95

Linguini Pasta With Fresh Clams, White Wine And Garlic

Fusilli Alla Rustica, 10.95

Corkscrew Shaped Pasta Tossed With Spinach, Capers, Black Olives, Sundried Tomato, White Wine

Gnocchi Al Funghi E Pesto, 11.95

Potato Dumplings With Three Kind Wild Mushrooms, Cream, Fresh Pesto Sauce

Capellini Al Pomodoro (Low Calorie), 8.75

Angel Hair Pasta Tossed With Tomato, Garlic And Basil Sauce

Tortiglioni Alla Montanara, 10.95

Small Rigatoni With Italian Sausage, Roasted Bell Peppers, Mushrooms, Onions, Basil And Tomato

Paglia Fieno Alla Pescatora, 14.75

Homemade Three Color Fettuccini With Mix Fish, Large Prawns, Mussels, Clams, Scallops, Garlic, Tomato, White Wine

Ravioli Ricotta E Spinaci, 10.95

Homemade Ravioli Filled With Ricotta And Spinach Served With Fresh Spinach Leaves And Pink Sauce

Tortellini Del Piacere, 10.25

Veal Tortellini Tossed With Prosciutto, Mushrooms, Peas, Fresh Herbs And Cream

Penne Nerone, 10.95

Penne With Sliced Chicken, Black Olives, Broccoli, Mushrooms, Sun Dried Tomato And Marinara Sauce

Pesce Del Giorno - Fish

Fish Specials Change Daily - Ask Your Waiter

Secondi Piatti

Polenta E Funghi, 11.75

Italian Sausage With Shiitake, Portabella, Oyster Mushrooms In Tomato Sauce Served With Polenta

Melanzane Alla Parmigiana, 11.75

Breaded Eggplant Slices Layered With Mozzarella, Parmesan Cheese, Tomato And Basil Sauce

Gamberoni All Provencale', 18.95

Jumbo Prawns Sauteed In Garlic, Diced Tomato, White Wine Served On A Bed Of Saffron Rice
Pollo Meridionale, 13.25
Breast Of Chicken Sauteed With Sun Dried Tomatoes, Basii, White Wine And Garlic Sauce
Maiale Al Marsala, 14.50
Pork Scaloppini Sauteed With Marsala Wine, Shiitaki, Portabella, Oyster Mushrooms
Canilla D' Agnello, 19.95
Lamb Shank Braised With Balsamic, Onions, Mushrooms, Tomato Served With Polenta
Bistecca D' Manzo, 18.95
Mesquite Grilled New York Steak Sliced Served With On A Bed Of Arugula Chianti Wine Sauce
Vitello Valdostana, 14.95
Veal Scaloppini Sauteed With Mozzarella, Tomato Sauce, Parmesan, White Wine And Veal Sauce
Rotoletta All'aceto Balsamico, 15.95
Veal Scaloppini Rolled With Provolone Cheese & Prosciutto In A Red Wine Balsamic Vinegar Sauce

Dolcei (Desert
Torta Di Cioccolato, 6.25
Chocolate Mousse Torte Served With Raspberry Sauce
Semifreddo, 5.50
Cold Marsala Zabaglione Cream Flavored With Seasonal Berries And Chocolate Chips
Creme Brulee, 6.25
Custard With A Cruncy Brown Sugar Crust
Creme Caramel, 5.50
Vanilla Flan With Caramel Sauce
Cheesecake, 5.50
Dense Creamy Cheesecake With Graham Cracker Crust Served With Creme Anglese
Tartufo, 5.75
Italian Frozen Cream Dipped In Dark Chocolate Served With Raspberry Coulis
Tiramisu, 5.50
Ladyfingers Soaked In Espresso Layered With Mascarpone Sauce Topped With Cocoa
Biscotti, 4.50
Almond Biscott (Recommended With Galliano)
Gelato O Sorbetto, 4.95
Ask Your Server About Our Daily Selection Of Sorbet