

APPETIZER

Caprese \$ 17.00

Tomato, basil, fresh mozzarella and EVO oil

Fritto misto \$ 17.00

Fried calamari and fried mix vegetables

Octopus salad \$ 20.50

Octopus and potatoes served with lemon dressing

Zuppa di cozze \$ 17.00

Mussels in red sauce, served with toasted bread

Rice balls \$ 15.00

Original Sicilian rice balls stuffed with meat sauce and peas (3 pcs)

Bruschetta \$ 14.00

Toasted bread with cherry tomato, basil, garlic and EVO oil (4 pcs)

Formaggio "In Tempura" \$ 16.00

Camoscio D'oro cheese breaded with almonds and fried

Meatballs \$ 15.00

Beef meatballs served with marinara sauce (5 pcs)

SALAD

Virginia \$ 11.00

Mix green, Cherry tomato, cucumbers, red onion and fresh lemon dressing

Caesar \$ 12.00

Romaine lettuce, Croutons, Shaved Parmigiano and homemade Caesar dressing

Siciliana \$ 12.00

Mix green, Tomato, Cucumbers, Red onion, Black and green olives with fresh lemon dressing

Greek \$ 13.00

Mix green, Tomato, Cucumbers, Red onion, Black and green olives, feta cheese with fresh lemon dressing

Arugula Salad \$ 14.00

Arugula, Cherry tomato, red onion, Cranberries, shaved Parmigiano in fresh lemon dressing

ZUPPE

Soup of the day \$ 14.00

RAVIOLI

Ricotta & Spinach	\$	24.00
served with Fresh Cherry tomato sauce (8 pcs)		
Beef meat	\$	24.00
served with Bolognese Ragu (6 pcs)		
Porcini mushrooms	\$	25.00
served with tomato sauce and mix mushrooms (8 pcs)		
Lobster & Crab	\$	28.00
served with pink cherry tomato sauce (8 pcs)		
Pugliesi	\$	28.00
Stuffed with broccoli rabe and sausage, served with 4 formaggi sauce (8 pcs)		

RISOTTO

Alla Pescatora	\$	29.00
Clams, Calamari, Shrimp and Mussels in red sauce		
Funghi	\$	26.00
Mix Mushrooms and Parmigiano cheese		
Lobster	\$	42.00
8 oz Lobster tail and Jumbo Shrimps in light red sauce		

PASTA

Spaghetti Puttanesca	\$ 22.00
Spaghetti with fresh cherry tomato sauce, onion, capers, Kalamata black olives and anchovies	
Pappardelle Bolognese	\$ 24.00
Homemade Pappardelle with Bolognese Ragu, in red sauce	
Cavatelli "Alla Boscaiola"	\$ 27.00
Homemade special pasta with green peas, mushrooms and Italian sweet sausage, in pink sauce	
Gnocchi "Sorrentina"	\$ 25.00
Homemade gnocchi with fresh mozzarella in red sauce	
Gnocchi "Liguri"	\$ 29.00
Homemade gnocchi with Basil pesto, cherry tomato, shrimps	
Spaghetti vongole	\$ 26.00
Spaghetti with clams in white wine sauce	
Scialatielli "Allo Scoglio"	\$ 29.00
Homemade black linguine with Clams, Mussels, jumbo Shrimp and Calamari, in red sauce	
Linguine Scampi	\$ 29.00
Linguine with Shrimps, Capers and Scampi sauce	
Casarecce "Al Salmone"	\$ 28.00
Homemade special pasta with Salmon, Arugula and shaved Parmigiano, in pink sauce	

ENTRÉE DI CARNE

Pollo "Milanese" \$ 26.00

Bell & Evans Breaded and fried chicken cutlet served with house salad and shaved parmigiano on top

Pollo "Piccata" \$ 28.00

Bell & Evans sauteed chicken breast with capers in white lemon sauce served with pasta

Salsiccia di Cinghiale "Condita" \$ 32.00

Seasoned Wild Boar sausage served over homemade gnocchi in creamy mix mushrooms and porcini sauce

Veal Scaloppine "Al Limone" \$ 33.00

Veal Scaloppine in fresh lemon sauce served with pasta

Veal Cotoletta "Alla Milanese" \$ 33.00

Breaded and fried Veal cutlet served with house salad and Shaved Parmigiano

Pork Chop "Antica Trattoria" \$ 26.00

Pan seared Pork Chop, sauteed red peppers, mushrooms and onion served with arugula salad.

Fillet mignon "Ai Funghi" \$ 38.00

Beef filet mignon and mix mushrooms sauce served with arugula salad

ENTRÉE DI PESCE

Zuppa di Pesce \$ 28.00

Clams, mussels, calamari, shrimp and a piece of salmon, in red sauce served with toasted bread

Grilled Salmon \$ 26.00

Grilled Salmon served with house salad

Salmon “Oreganato” \$ 28.00

Baked Salmon topped with moistened breadcrumb and Oregano, served over Basil pesto Risotto

Spada “In Guazzetto” \$ 30.00

Swordfish served in seafood red sauce, with Clams, Mussels, Calamari and Shrimp

Grilled Branzino \$ 29.00

Grilled Italian Sea bass served with house salad

Branzino “Alla Puttanesca” \$ 29.00

Italian Sea bass with capers, onion, kalamata black olives, cherry tomato and anchovies, served with Pasta

Gamberi “Fra Diavolo” \$ 28.00

Sauteed Shrimps in Fra Diavolo sauce with Pasta

Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness.

DESSERT

Dessert of the day	\$	12.00
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BEVERAGE

Soda	\$	4.00
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Ice tea	\$	4.00
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Domestic beer

Michelob	\$	5.50
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Bud light	\$	5.50
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Imported beer

Peroni	\$	6.50
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Moretti	\$	6.50
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Birra Antoniana	\$	7.50
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Peroni no alcohol	\$	7.00
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Glass Sangria Red or White	\$	11.00
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Sangria 1 lt. Red/white	\$	40.00
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WINE LIST

White wines

	<i>Glass</i>	<i>Bottle</i>
Chardonnay <i>Fossamala</i> DOC	10	38
Prosecco <i>Cabert</i> DOC	N/A	40
Prosecco <i>Mille</i> DOC	12	N/A
Pinot Grigio <i>Santa Alessandra</i> DOC	11	42
Sauvignon Blanc <i>Vite Colte</i> DOC	12	45
Moscato <i>Manfredi Castelvechio</i> DOCG	10	38
Roero Arneis <i>Tenute Carretta</i> DOCG	12	45
Gavi di Gavi <i>Fontanassa</i> DOCG	N/A	58

Red wines

Chianti Classico “Riserva” <i>Arbos</i> DOCG	12	45
Supertuscan <i>Duca di Saragnano</i> IGT	12	45
Cabernet Sauvignon <i>FUGA</i> IGP	12	45
Pinot Noir <i>Antonutti</i> DOC	12	45
Morellino di Scansano <i>Lionello Marchesi</i> DOCG	14	60
Montepulciano D’Abruzzo <i>Galasso</i> DOC	N/A	54
Nero D’Avola <i>Passimora</i> DOC	N/A	58
Nebbiolo Roero “Riserva” <i>Taliano</i> DOCG	N/A	62

Special wines

Chianti Classico “ <i>La sala del Torrione</i> ” 2018 DOCG	70
Chianti Classico “ <i>La sala del Torrione</i> ” – Riserva 2018 DOCG	130
Bolgheri “ <i>La Corsa</i> ” 2018 DOC	90
Barolo <i>Boasso 2016</i> DOCG	140
Brunello di Montalcino <i>Coldisole 2016</i> DOCG	140
Amarone di Valpolicella <i>Biscardo Carra 2017</i> DOCG	150
Barbaresco “ <i>Riserva</i> ” <i>Taliano 2013</i> DOCG	140
Champagne	160