

## ***APPETIZER***

**Caprese** \$ 17.00

Tomato, basil, fresh mozzarella and EVO oil

**Fritto misto** \$ 19.00

Fried calamari and fried mix vegetables

**Octopus salad** \$ 23.00

Octopus and potatoes served with fresh lemon dressing

**Zuppa di cozze** \$ 17.00

Sauteed 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, Cucumber, Red Onion,  
fresh lemon dressing

**Caesar** \$ 12.00

Romaine lettuce, Croutons, Shaved Parmigiano and  
homemade Caesar dressing

**Siciliana** \$ 12.00

Mix green, Tomato, Cucumber, Red Onion, Black  
and green olives, fresh lemon dressing

**Greek** \$ 13.00

Mix green, Tomato, Cucumber, Red onion, Black  
and green olives, mozzarella feta cheese, fresh  
lemon dressing

**Arugula Salad** \$ 14.00

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

## ***ZUPPE***

**Soup of the day** \$ 14.00

## ***RAVIOLI***

<b>Ricotta &amp; Spinach</b>	<b>\$ 24.00</b>
served with Fresh Cherry tomato sauce (8 pcs)	
<b>Beef meat</b>	<b>\$ 24.00</b>
served with Bolognese Ragu (6 pcs)	
<b>Porcini mushrooms</b>	<b>\$ 25.00</b>
served with tomato sauce and mix mushrooms (7 pcs)	
<b>Lobster &amp; Crab</b>	<b>\$ 28.00</b>
served with pink cherry tomato sauce (8 pcs)	
<b>Alla "Pastora"</b>	<b>\$ 27.00</b>
Stuffed with Artichokes, caramelized onion and goat Cheese served in a 4 Formaggi sauce (7 pcs)	

## ***RISOTTO***

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

## **PASTA**

<b>Spaghetti Puttanesca</b>	<b>\$ 24.00</b>
Spaghetti with fresh cherry tomato sauce, onion, capers, Kalamata black olives and anchovies	
<b>Pappardelle Bolognese</b>	<b>\$ 25.00</b>
Homemade Pappardelle with Bolognese Ragu, in red sauce	
<b>Cavatelli "Alla Boscaiola"</b>	<b>\$ 26.00</b>
Homemade special pasta with green peas, mushrooms and Italian sweet sausage, in pink sauce	
<b>Gnocchi "Sorrentina"</b>	<b>\$ 25.00</b>
Homemade gnocchi with fresh mozzarella in red sauce	
<b>Gnocchi "Liguri"</b>	<b>\$ 29.00</b>
Homemade gnocchi with Basil pesto, cherry tomato, shrimps	
<b>Spaghetti vongole</b>	<b>\$ 26.00</b>
Spaghetti with clams in white wine sauce	
<b>Scialatielli "Allo Scoglio"</b>	<b>\$ 29.00</b>
Homemade black linguine with Clams, Mussels, Jumbo Shrimp and Calamari, in red sauce	
<b>Linguine Scampi</b>	<b>\$ 29.00</b>
Linguine with Shrimps, Capers in a Scampi sauce	
<b>Anelletti "Al Forno"</b>	<b>\$ 28.00</b>
Little baked Pasta Ring in an authentic Bolognese ragu, peas, Tomato sauce and fresh mozzarella	

## ***ENTRÉE DI CARNE***

**Pollo "Milanese"** \$ 28.00

Bell & Evans Breaded and fried chicken cutlet topped 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

Wild Boar sausage served over homemade gnocchi in a creamy mix mushrooms and porcini Brandy 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 topped with house salad and Shaved Parmigiano

**Pork Chop "Antica Trattoria"\*** \$ 32.00

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

**Fillet mignon "Ai Funghi"\*** \$ 40.00

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 with 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 fillet served with house salad

**Branzino “Alla Puttanesca”** \$ 30.00

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

**Gamberi “Fra Diavolo”** \$ 28.00

Sauteed Shrimps in Fra Diavolo sauce served with Pasta

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

## ***DESSERT***

<b>Dessert of the day</b>	<b>\$</b>	<b>12.00</b>
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## ***BEVERAGE***

<b>Soda</b>	<b>\$</b>	<b>4.00</b>
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<b>Ice tea</b>	<b>\$</b>	<b>4.00</b>
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### **Domestic beer**

Michelob	<b>\$</b>	<b>5.50</b>
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Bud light	<b>\$</b>	<b>5.50</b>
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### **Imported beer**

Peroni	<b>\$</b>	<b>6.50</b>
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Moretti	<b>\$</b>	<b>6.50</b>
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Birra Antoniana	<b>\$</b>	<b>7.50</b>
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Peroni no alcohol	<b>\$</b>	<b>7.00</b>
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Vertiga craft beer	<b>\$</b>	<b>9.50</b>
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<b>Glass Sangria Red or White</b>	<b>\$</b>	<b>11.00</b>
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<b>Sangria 1 lt. Red/white</b>	<b>\$</b>	<b>40.00</b>
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## WINE LIST

### *White wines*

	<i>Glass</i>	<i>Bottle</i>
Chardonnay <i>Cabert</i> DOC	11	42
Prosecco <i>Mille</i> DOC	12	42
Pinot Grigio <i>Santa Alessandra</i> DOC	12	45
Sauvignon Blanc <i>Vite Colte</i> DOC	12	45
Moscato <i>Manfredi Castelvecchio</i> DOCG	10	40
Roero Arneis <i>Tenute Carretta</i> DOCG	12	45
Gavi di Gavi <i>Fontanassa</i> DOCG	N/A	58
Pergola Rosato Villa Ligi DOC	N/A	44

### *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 Lionello Marchesi DOCG	16	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> ” DOCG	70
Chianti Classico “ <i>La sala del Torrione</i> ” – Riserva DOCG	130
Bolgheri “ <i>La Corsa</i> ” DOC	90
Barolo <i>Boasso</i> DOCG	140
Brunello di Montalcino <i>Coldisole</i> DOCG	140
Amarone di Valpolicella <i>Biscardo Carra</i> DOCG	150
Barbaresco “ <i>Riserva</i> ” <i>Taliano</i> DOCG	140
Champagne	150