

Appetizers

Calamari Fritti

Lightly dusted & quick fried, served with a spicy marinara sauce 10

Mozzarella in Carroza

Mozzarella cheese dipped in egg, lightly breaded & fried served with marinara sauce 7

Gamberi Salsa di Pesto

Sautéed shrimp in garlic & oil finished in a creamy parsley pesto cream sauce 13

Salsicce & Gamberoni

Sausage, shrimp, asparagus & pancetta in a sherry marinara sauce 13

Cozze Posillippo

Mussels sautéed with roasted red & yellow peppers, garlic, basil in a white wine sauce 11

Melanzane Rollatini

Two thinly sliced eggplant stuffed with ricotta, mozzarella & romano cheese baked with tomato sauce 10

Soup & Salads

Stracciatella Romana Soup

Spinach, carrots, onions, egg & chicken broth 7

Il Contadina Salad

Tomato, artichokes, onions, cucumber, carrots kalamata olives, roasted red & yellow peppers 6

Seafood Salad

Grilled shrimp, scallops, assorted vegetables romaine lettuce, walnuts & cranberries 16

Grilled Chicken Salad

Marinated grilled chicken breast, assorted vegetables romaine lettuce, & cranberries 12

Caesar Salad 9

with shrimp 15

with grilled chicken 12

with grilled salmon 14

Chicken Soup

Diced chicken, carrots, onions & pasta 6

Tortellini Soup

Cheese tortellini cooked in a rich chicken broth with diced chicken 7

Salmon Salad

Grilled salmon, assorted vegetables, romaine lettuce, walnuts & cranberries 14

Grilled Steak Salad

Grilled slices of tender beef, assorted vegetables romaine lettuce, walnuts & cranberries 15

Pastas

All pasta dishes and entrees are served with a house salad & homemade garlic bread

For patrons who wish to share we can split an entrée for an additional 6

Fettuccine Mare & Monte

Shrimp, scallops, pancetta, parmigiano in a light cream sauce 19

Linguine alla Puttanesca

Sautéed diced chicken with olives, capers & garlic in a light marinara sauce 17

Linguine alla Vongole

Sautéed clams in garlic & oil finished in a white wine sauce or marinara sauce 17

Ravioli alla Vodka

Recommended Wine Pairing.....Figini Gavi d' Gavi

Goat cheese, roasted tomato & herb, this flavorful filling is piped into egg yolk & rosemary ravioli finished with diced chicken & peas in a pink cream vodka sauce 17

Rigatoni & Salsiccia

Sausage & mushroom in a marinara sauce 16

Tortellini Baronessa

Prosciutto, mushrooms & peas in a light cream sauce 17

Melanzane alla Parmigiana

Breaded eggplant topped with mozzarella & fresh marinara sauce 16

Lobster Ravioli

Recommended Wine Pairing.....Pellegrini Family Chardonnay

Lobster coarsely ground & finished with drawn butter & herbs, folded into a lobster mousse, piped into a ravioli & finished in a light pink cream sauce with shrimp 19

Rigatone & Gamberi alla Vodka

Shrimp, asparagus & onions in a vodka sauce 19

Penne di Focco

Penne pasta, diced chicken, sun-dried tomato pignoli in a marinara sauce with a touch of chilli flakes 17

Fettuccine Con Carciofi & Gamberoni

Shrimp, artichoke hearts & sun-dried tomatoes in a parsley pesto sauce 19

Penne Carbonara

Pancetta, prosciutto, onions, egg yolk, parmesan & black pepper in a light cream sauce 17

Lasagna

Recommended Wine Pairing.....Bibbianti Chianti

Meat lasagna made with fresh pasta & ricotta baked with tomato sauce in a white wine sauce 17

Spaghetti & Homemade Meatballs

17

Fettuccine al Fresco

Recommended Wine Pairing.....Jackson Estate Sauvignon Blanc

Shrimp, diced chicken, garlic, mushrooms, artichoke hearts & sun-dried tomatoes in a white wine sauce 19

Pastas (cont)

Penne da Vinci

Penne pasta, sautéed shrimp, diced chicken & onions finished in a pink cream sauce 18

Fettuccine al Fredo

Cream sauce finished with egg yolk & parmesan cheese 13
with sautéed chicken 15
with sautéed shrimp 17
with chicken & shrimp 18

Pollo

Pollo Portofino

Shrimp & chicken, sun-dried tomatoes & mushrooms in a marsala wine sauce 21

Pollo Rustico

Chicken breast, sausage, sun-dried tomatoes, red peppers & olives in a white cream sauce 18

Pollo alla Toscana **Recommended Wine Pairing.....Bibbiani Chianti**

Boneless breast of chicken sautéed with roasted red peppers, sausage & pine nuts in a light marinara sauce 18

Pollo Exquisito

Boneless breast of chicken dipped in a light egg batter, sautéed in marsala wine, topped with prosciutto & mozzarella cheese 18

Pollo alla Parmigiana **Recommended Wine Pairing.....Lealtanza Criaza Rioja**

Chicken breast dipped in egg, lightly breaded & finished in the oven with marinara sauce, topped with Mozzarella & parmesan cheese 17

Pollo alla Marsala

Sautéed chicken breast with mushrooms finished in a marsala wine sauce 18

Vitello

Vitello alla Parmigiana **Recommended Wine Pairing.....Cairel Barbera D'alba**

Scaloppini of breaded veal topped with marinara sauce & glazed with mozzarella & parmesan cheese 18

Vitello Verbena **Recommended Pairing.....Roiland Estate Shiraz**

Scaloppini of veal layered with prosciutto, capers & asparagus topped with mozzarella in a marsala wine sauce 19

Vitello Bianco

Scaloppini of veal & jumbo shrimp, red & yellow roasted peppers, mushrooms & artichoke hearts in a garlic white wine sauce 22

Vitello alla Amici

Scaloppini of veal sautéed with mushrooms, sun-dried tomatoes & capers in a white wine lemon sauce 19

Vitello alla Marsala **Recommended Wine Pairing.....Ramsay Cabernet Sauvignon**

Veal scaloppini sautéed with mushrooms & finished in a marsala wine sauce 19

Pesce

Salmon Salsa Bianca

Salmon sautéed with artichoke hearts, mushrooms & julianned carrots in a white wine sauce 19

Flounder Francese **Recommended Wine Pairing.....Pellegrini Chardonnay**

Filet of flounder dipped in a light egg batter, sautéed with sun-dried tomatoes, mushrooms & capers, finished in a white wine lemon sauce 19

Suppe di Mare **Recommended Wine Pairing.....Ramsay Pinot Noir**

Sautéed shrimp, scallops, clams, calamari & mussels served with your choice of marinara or white wine sauce, served over linguine 24

Salmon Picatta **Recommended Wine Pairing.....Orballo Albarino**

Sautéed salmon, fresh roma tomatoes, mushrooms & capers served in a white wine lemon sauce 19

Shrimp Florentine

Sautéed shrimp, with fresh spinach, roasted red peppers, mushrooms, onions & calamari in a light marinara sauce 21

Children's Menu 12 years and under only

Baked Ziti 7.50	Fettuccini Alfredo 7.50	Spaghetti & Meatball 7.50
Chicken Parmigiana 7.50		Penne with tomato sauce or butter

Beverages

Soft Drinks 2.50	Tea 2.50	Coffee 2.50
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A gratuity of 18% will be added to parties of 6 or more

Please ask your server about our Daily Lunch & Dinner Specials

We do catering for Private Parties, Luncheons & Business Meetings

Gift Certificates are available in any denomination. All Major Credit Cards are accepted