



CUCINA ITALIANA

IL DIO BENEDICE L'ALIMENTO

ANTIPASTI

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| PROSCIUTTO SAN DANIELLE | prosciutto and dry figs | 12 |
| CARPACCIO DI SALMONE | sliced salmon, topped with olive oil, balsamic vinegar, Lemon juice, capers and roasted red peppers | 12 |
| CALAMARI FRITTI | fried baby calamari with pomodoro sauce | 14 |
| SALSICCIA E PEPPER | grilled homemade sausage in red and yellow pepper sauce | 8 |
| COZZE | steamed mussels, choice of marinara sauce or white wine garlic sauce | 16 |
| ASPARAGI FRITTI | breaded asparagus, white wine butter sauce | 12 |
| POLPO alla GRIGLIA | grilled octopus, with virgin olive oil, diced tomatoes, lemon juice and basil | 14 |

MINESTRA

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| PASTA E FAGIOLI | hearty soup made with pasta, pancetta, cannellini beans, sausage | 8 |
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**20% Gratuity will be added to parties of 5 or more.
Please, no more than 3 separate checks for large groups.**

INSALATE

- CAESAR SALAD** romaine lettuce with a homemade dressing with anchovies, capers, garlic, olive oil, lemon juice, and red vinegar. **8**
- INSALATA MISTA** lettuce, tomatoes, onions, celery, olives, parmesan cheese, vinaigrette dressing **8**
- POMODORO CAPRESE** sliced tomatoes with mozzarella cheese and basil **10**

PASTA

- LASAGNA BOLOGNESE** layers of homemade pasta, ricotta, mozzarella cheese, topped in a savory meat sauce **18**
- TORTELLINI AI QUATTRO FORMAGGI** ring-shaped homemade pasta, stuffed with blend of ricotta, parmesan, mozzarella, fontina cheese, tossed in a tomato cream sauce **18**
- GNOCCHI SAPORITO** potato dumplings in a gorgonzola pesto cream sauce topped with walnuts and served with grilled sausage **18**
- RAVIOLI DI FUNGHI** homemade pasta filled with porcini, domestic, shitake mushroom, ricotta cheese, tossed in a pomodoro sauce **18**
- SPAGHETTI CARBONARA** pasta, pancetta, diced green onions, egg, tossed in parmesan cheese cream sauce **18**
- TAGLIATELLE ALLA MARTHA** homemade fettuccini in Alfredo sauce, topped with marinated, grilled chicken **18**
- MELANZANA PARMIGIANA** baked eggplant with mozzarella cheese, basil, fresh tomato sauce, served with a side of spaghetti with Alfredo sauce **18**

POLLAMI

PETTO DI POLLO ai FERRI marinated grilled breast of chicken, topped with Ammoghiu (virgin olive oil, basil, vinegar, garlic, lemon juice), served over sautéed spinach **20**

POLLO MARSALA sauteed breast of chicken topped with mushroom Marsala sauce Served with vegetables **24**

CARNE

OSSOBUCO beef shank, slow roasted in a flavorful sauce with celery, tomatoes, onions, carrots, fresh herbs, served over risotto **36**

COTTOLETA DI VITELLO grilled veal chop, served with side of vegetables **41**

VITELLO PICATTA veal scaloppini, sautéed, topped with capers, and lemon butter Sauce, served with a side of spinach **34**

PESCE

SALMONE grilled salmon, topped extra virgin olive oil, diced tomato, and basil. Served with vegetables **29**

RISOTTO AI GAMBERI Arborio rice with asparagus, porcini mushroom, and four grilled shrimp **32**

LINGUINI DI MARE linguini pasta with scallops, shrimp, mussels, calamari, in a pomodoro sauce **32**

LINGUINI GAMBERI linguini pasta, tossed with spicy marinara sauce, and sauteed shrimp **28**

Five-Course Meal

A five-course meal personally created, prepared, and cooked by Chef Luigi Ferre'

Consists of:

Appetizer

Pasta

Intermezo (salad or sorbetto)

Entrée

Dessert

\$65 per person (no split)

SIDES \$5.00 Choice of:

Mixed Vegetables

Asparagus

Spinach

Mashed Potatoes

Pasta with your choice of sauce \$6.00

Fettucini

Cappellini

Penne

Linguini

Crab Meat **\$7.00**

*Grazie,
Buon Appetito*