

ANTIPASTI

- FRITTO MISTO** Scallops, calamari, haddock, shrimp, lightly breaded and fried served with lemon. 16
- GAMBERETTI** Sautéed shrimp, garlic, extra virgin olive oil, tomato, parsley, lemon, white wine, garlic croutons. 14
- ANTIPASTO MARCELLINO** Prosciutto di Parma, homemade cured meats, cheese, sun dried tomatoes, seasoned peppered anchovies. 16
- PORTOBELLA ARROSTO** Wood-fire roasted portobello mushrooms layered with tomato and mozzarella. 12
- BRUSCHETTA** Plum tomatoes, fresh mozzarella, fresh basil and extra virgin olive oil on wood-grilled crostini. 9
- PEPATA DI COZZE** Sautéed mussels, white wine, garlic, cherry tomato, parsley, extra virgin olive oil & black pepper. 13
- CAPRESE** Garden fresh sliced tomato, mozzarella di bufala, fresh basil and extra virgin olive oil. 12
- BRUSCHETTONE CALABRESE** Large wood-grilled crostini topped with sautéed sausage and caramelized onions. 12
- MELANZANE DAVINA** Oven cooked lightly breaded eggplant, stacked with ricotta, prosciutto and mozzarella. 10

ZUPPE

- PASTA E FAGIOLI** Traditional southern Italian red bean soup, with pancetta and tiny tubes pasta. 8
- MINISTRONE** Fresh garden vegetables slowly simmered in our homemade vegetable broth. 8
- TORTELLINI** Cheese tortellini, diced chicken breast slowly cooked in our homemade chicken broth. 8

INSALATE

- CAESAR** Crisp romaine lettuce, shaved parmigiano, hand-cut croutons, creamy parmigiano dressing. 8
- BALSAMICA** Crisp romaine lettuce, balsamic vinaigrette. 7
- MISTA** Mixed greens, plum tomato, red onion, balsamic vinaigrette. 8
- INSALATA MARCELLINO** Wood grilled lamb, red onion, sliced tomato, mixed greens, goat cheese, and vinaigrette. 16

PRIMI PIATTI

- GNOCCHI SORRENTINA** Oven baked homemade gnocchi, tomato sauce, and fresh mozzarella. 17
- CAVATELLI CALABRESE** Cavatelli pasta, chick peas, light tomato broth, a hint of bay leaf, crushed red pepper 18
- RIGATONI INTEGRALI** Fresh whole wheat pasta, eggplant, zucchini, peppers, garlic and extra virgin olive oil. 18
- FARFALLE TRICOLORE** Farfalle pasta with mix sautéed vegetables in a light cream sauce 17
- SPAGHETTI BOLOGNESE** Homemade bolognese sauce, shaved parmigiano cheese. 14
- CAVATELLI MARE E MONTI** Cavatelli pasta, shrimp, scallops, asparagus, cherry tomatoes. 22
- RAVIOLI SPINACI** Fresh spinach and ricotta ravioli in a light tomato sauce. 15
- RAVIOLI D'ARAGOSTA** Lobster ravioli, fresh lobster, pink vodka sauce. 22
- RISOTTO DI MARE** Italian risotto with shrimp, scallops, clams, mussels in a light tomato sauce. 24
- ORECCHIETTE CALABRESE** Orecchiette, homemade sausage, broccoli rabe, garlic and crushed red pepper. 19
- SPAGHETTI CARBONARA** Traditionally prepared with crisp pancetta, black pepper, parmigiano and egg. 17
- FETTUCCHINE AI PORCINI** Fresh fettuccine, porcini mushrooms, garlic and extra virgin olive oil. 21
- SPAGHETTI VONGOLE** Fresh clams, cherry tomatoes, extra virgin olive oil, garlic, fresh parsley. 19
- MELANZANE IMBOTTITE** Oven baked rolled in eggplant stuffed with angel hair pasta, mozzarella, tomato sauce. 18

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg, may increase your risk of food-borne illness.

All of our dishes are prepared to order. We appreciate your understanding concerning cooking times.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

SECONDI PIATTI All entrees are served with roasted potatoes and fresh vegetables unless written otherwise.

INVOLTINI DI MAIALE Rolled center-cut pork loin stuffed with spinach, prosciutto, mozzarella, white wine sauce. 17

MAIALE IMPANATO Sautéed pork-chop, slightly breaded served with broccoli rabe. 19

INVOLTINI DI POLLO Rolled chicken breast, prosciutto, mozzarella, mixed mushrooms sauce. 18

EGLEFINO AL FORNO Oven baked haddock with fresh bread crumbs, shrimp, extra virgin olive oil. 18

SALMONE LIMONCELLO Grilled salmon, spinach, shrimp, light limoncello sauce. 22

MELANZANA RIPIENA Eggplant stuffed with ricotta, plum tomato, garlic, parmigiano, parley, fresh bread crumbs and baked in our brick oven served with penne pomodoro. 16

COSTOLETTA DI VITELLO Wood-grilled veal chop, extra virgin olive oil, garlic, sage, thyme. 28

BISTECCA ALLA GRIGLIA Wood-grilled rib eye steak, rosemary & garlic infused extra virgin olive oil. 25

COSTOLETTA D'AGNELLO Wood-grilled lamb chops, rosemary, garlic, extra virgin olive oil. 28

SCALOPPINE

PICCATA Capers, mushrooms, white wine, lemon sauce	Chicken	16	Veal	19
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MARSALA Mushrooms, prosciutto, marsala wine reduction	Chicken	17	Veal	20
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SALTIMBOCCA Prosciutto, sage, mozzarella, demi glaze	Chicken	17	Veal	20
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PARMIGIANA Topped with tomato sauce, mozzarella	Chicken	16	Veal	19
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PIZZA

MARGHERITA Mozzarella cheese, fresh basil, tomato sauce. 10

CALABRESE Homemade sausage, onions, mozzarella cheese, tomato sauce. 12

MARCELLINO Green peppers, mushrooms, onions, mozzarella cheese, tomato sauce. 11

PROSCIUTTO Prosciutto di Parma, shaved parmigiano, fresh arugula. 14

FUNGHI Porcini, portobella, shitaki, button, garlic, extra virgin olive oil, mozzarella cheese, tomato sauce. 14

SCAMPI Shrimp, sliced garlic, extra virgin olive oil, mozzarella, fresh basil. 16

MELANZANE Eggplant, roasted red and green peppers, mozzarella cheese, tomato sauce. 12

CAPRICCIOSA Artichoke hearts, prosciutto, mushrooms, black olives, mozzarella cheese, tomato sauce. 14

VERDURA Daily fresh vegetables, mozzarella cheese, tomato sauce. 10

PATATE Thinly sliced potato, rosemary, extra virgin olive oil. 10

All pizzas are twelve inches, **hand tossed** and baked to order in our **wood burning brick oven**.

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