

SCALOPPINI

PICCATA capers, mushrooms, white wine, lemon sauce, vegetable & potatoes
chicken 15 - veal 18 -

MARSALA mushrooms, prosciutto, marsala wine reduction, vegetable & potatoes
chicken 16 - veal 19 -

SALTIMBOCCA prosciutto, sage, mozzarella, demi-glaze, vegetable & potatoes
chicken 16 - veal 19 -

PARMIGIANA topped with tomato sauce, mozzarella cheese, penne pomodoro
chicken 15 - veal 18 -

PIZZA

MARGHERITA FRESCA plum tomato, fresh mozzarella, basil, e. v. olive oil 13 -

CALABRESE homemade sausage, onions, mozzarella, sauce 12 -

MARCELLINO green peppers, mushroom, onions, mozzarella, sauce 10 -

PROSCIUTTO prosciutto, shaved parmigiano, fresh arugula 14 -

FUNGHI porcini, portobello, shiitake & button mushrooms, garlic, extra virgin olive oil, parmigiano, mozzarella 14 -

ARAGOSTA fresh lobster, sliced tomato, yellow peppers, mozzarella, basil and chive oil 19 -

SCAMPI shrimp, sliced garlic, extra virgin olive oil, mozzarella, fresh parsley 16 -

MELANZANE eggplant, roasted red & green peppers, mozzarella, sauce 12 -

FORMAGGIO mozzarella cheese, homemade pizza sauce 9 -

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

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.
All dishes are prepared to order. We appreciate your understanding concerning cooking times.*

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Take Out Menu

ANTIPASTI

- FRITTO MISTO** scallops, calamari, haddock, shrimp, lightly breaded and fried, lemon 16 -
- GAMBERETTI** shrimp, garlic, e. v. olive oil, tomato, parsley, lemon, white wine, crouton 12 -
- CALAMARI FRITTI** lightly breaded & fried calamari, cherry peppers, spicy tomato sauce 11 -
- ANTIPASTO MARCELLINO** prosciutto , homemade cured meats and cheeses 14 -
- PORTOBELLA ARROSTITO** wood-fire roasted portobello mushroom, spinach, eggplant, tomato, mozzarella 7 -
- MOZZARELLA DI BUFALA** grilled radicchio, mozzarella di bufala, prosciutto di parma, e. v. olive oil 14 -
- BRUSCHETTA** plum tomatoes, red onions, fresh basil, balsamic vinaigrette, wood-grilled homemade bread 6 -
- COZZE AL VAPORE** mussels, white wine, garlic, cherry tomato, parsley, extra virgin olive oil & black pepper 11 -

PRIMI PIATTI

- CAVATELLI ALL'AROGOSTA** lobster, scallions, plum tomato, pink vodka sauce, cavatelli 25 -
- GNOCCHI AL FORNO** potato dumplings, shiitake mushrooms, light gorgonzola sauce 18 -
- PENNONI INTEGRALE** whole wheat pasta, salmon, capers, lemon, white wine, basil 19 -
- SPAGHETTI BOLOGNESE** pork, fresh basil, plum tomato sauce, parmigiano 14 -
- RAVIOLI SPINACI E RICOTTA** fresh spinach and ricotta ravioli, tomato sauce 14 -
- RISOTTO MARE MONTI** shrimp, scallops, baby clams, mussels, red & yellow peppers, fresh basil, arborio rice 21 -
- PENNE CON SALSICCIA** sausage, caramelized onion, mushrooms, spicy tomato sauce 14 -
- SPAGHETTI CARBONARA** pancetta, black pepper, egg, spaghetti 12 -
- FETTUCCINE CON CALAMARETTI** squid, spinach, tomatoes, fettucine 16 -
- RAVIOLI AROGOSTA** lobster ravioli, asparagus, tomatoes, fresh lobster, roasted garlic, cream, marscapone 23 -
- FETTUCCINE AI PORCINI** porcini mushroom, garlic, e. v. olive oil, fettuccine 18 -
- PENNE AMATRICIANA** pancetta, onions, tomatoes, crushed red pepper 12 -
- SPAGHETTI VONGOLE** fresh clams, tomato, e. v. olive oil, garlic, parsley 17 -

ZUPPE

- LICURDIA** onion soup thickened with bread & potatoes, pecorino, hot pepper 6 -
- PASTA E FAGIOLI** traditional bean soup with pancetta and tiny tubes of pasta 7 -
- MINISTRONE** fresh garden vegetables, vegetable broth 6 -
- TORTELLINI** cheese tortellini slowly cooked in our homemade chicken broth 6 -

INSALATE

- CAESAR** crisp romaine, shaved parmesan, hand-cut croutons, creamy parmesan dressing 7 -
- BALSAMICO** mixed greens, plum tomato, red onions, balsamic vinaigrette 6 -
- AGNELLO** grilled lamb, red peppers, red onions, tomato, mixed greens, goat cheese 15 -
- CAPRESE** sliced vine-ripened tomato, imported bufala mozzarella, fresh basil, e.v. olive oil 12 -

SECONDI PIATTI

- SALMONE FARCITO** pan-seared filet of salmon stuffed with mushrooms, asparagus, red bell peppers, carrots and bread crumbs topped with fried onion strings 21 -
- COSTATA DI MAIALE** porterhouse pork chop, granny-smith apples, dried cherries, marsala wine reduction 19 -
- COSTOLETTA D'AGNELLO** wood-grilled lamb chops, white wine, garlic, extra virgin olive oil 28 -
- BISTECCA ALLA GRIGLIA** wood-grilled rib-eye steak, rosemary & roasted garlic infused extra virgin olive oil 24 -
- POLLO PENTOLINA** pan-roasted breast of chicken, wild mushrooms 17 -
- EGLEFINO MEDITERRANEO** brick-oven baked haddock topped with roma tomatoes, capers, black olives, white wine, fresh dill over angel hair with garlic and e. v. olive oil 18 -
- INVOLTINI DI MAIALE** rolled center-cut pork loin stuffed with spinach, prosciutto and smoked mozzarella 16 -
- MELANZANE RIPIENO** eggplant stuffed with ricotta, plum tomato, garlic, parmigiano, mozzarella, parsley, fresh bread crumbs and roasted in our brick oven served with penne pomodoro 16 -

Secondi Piatti are served with potato and vegetable of the day unless otherwise noted.