

I Piatti D'Apertura appetizers

Carpaccio di Manzo beef carpaccio served with extra virgin olive oil, Reggiano cheese & arugola. **10.00**

Melanzane alla Griglia grilled baby eggplant, roasted peppers & fresh mozzarella **9.00**

Stufato Di Manzo succulent beef short rib, bone & fat removed, slow cooked to perfection & served with mashed potatoes. **10.00**

Crespelle crepes stuffed with ricotta cheese & spinach in fresh tomato sauce **9.00**

Anitra al Forno roast duck over a bed of spring mix with goat cheese & strawberries with a balsamic strawberry vinaigrette. **10.00**

Calamari con Spinaci calamari with spinach, white wine, garlic, red chili & tomato. **9.00**

Cozze Aromatizzate mussels in white wine, garlic & fresh herbs. **8.00**

Gamberi alla Toscano shrimp & cannellini beans with white wine, garlic & tomato **10.00**

Vongole al Vino Bianco baby clams in spicy garlic, white wine & tomato **9.00**

Pasta e Fagioli pasta & bean soup. **7.00**

Zuppa di Verdura vegetable soup. **7.00**

Zuppa del Giorno soup of the day.

Farinacei pasta

Capellini ai Frutti di mare with shrimp, calamari, clams & mussels in a light spicy tomato sauce . **18.00**

Spghettini alla Contadina with calamata olives, capers, onion, garlic & tomato **16.00**

Tagliatelle al Salmone smoked salmon in a cream sauce with asparagus. **18.00**

Trenette alla vecchia Maniera with prosciutto, mushrooms & peas in a light cream sauce. **16.00**

Tortelacci spinach pasta filled with veal & vegetables with tomato & basil. **16.00**

Fettucine al Ragu di Carne traditional Bolognese sauce. **16.00**

Tortellini con Salsiccia with mushrooms, tomatoes, sausage & a touch of cream. **16.00**

Penne alla Bova with morsels of filet mignon, mushrooms, red

wine & a touch of cream. **18.00**

Risotto ai funghi Arborio rice with a mushroom sauce. **16.00**

Any of our pastas can be shared as an appetizer or between course.

I Piatti Principali main course

Petti di pollo al curry con riso morsels of tender chicken breast served with rice in a curry sauce. **18.00**

Pollo della Nona chicken morsels with prosciutto di parma, garlic, onion, tomato & balsamic vinegar. **18.00**

Scaloppine al Carciofi veal scaloppini with white wine, mushrooms & artichoke hearts with a touch of cream. **22.00**

Scaloppine al Fiorentina veal scaloppini with lemon, white wine & capers served on a bed of spinach. **22.00**

Costoletta Ripiena veal chop stuffed with prosciutto & cheese in a wine sauce with mushrooms. **34.00**

Costoletta alla Griglia double cut , grilled veal chop with sautéed radicchio red onion & cherry peppers. **38.00**

Bistecca al Vesuviana grilled sirloin on a bed of sautéed mushrooms with garlic, white wine & tomato. **25.00**

Filetto di Centro grilled 8oz filet mignon served in a Chianti sauce. **29.00**

Agnello alla Griglia grilled lamb chops. **29.00**

Granchio al Monte Carlo succulent crab sautéed in a cream sauce au gratin with risotto. **22.00**

Gamberi con Capperi shrimp dipped in egg batter, sautéed in white wine with lemon & capers. **20.00**

Tono alla Griglia grilled tuna with sautéed arugola, fresh tomato olive oil & lemon sauce. **22.00**

All main courses are served with vegetable of the day and potatoes

Insalate salad

Insalata ai Gorgonzola spring mix with gorgonzola cheese, roast walnuts, **8.00**

pears, red onion with balsamic vinaigrette.

Insalata Cesare classic cesare salad. **7.00**

Insalata di Spinaci fresh spinach with sautéed mushrooms & bacon in a warm balsamic dressing. **8.00**

Insalata Mista mixed green salad. **6.00**

Vegetali vegetables

Funghi Trifolati sautéed mushrooms **7.00**

Asparagi asparagus au gratin **8.00**

Spinaci sautéed spinach with olive oil & garlic. **7.00**

Zucchini Fritti fried zucchini. **6.00**

We can host your party for any occasion

Just ask your server for a copy of our lunch or Dinner

Banquet menus