

# ANTIPASTI

<b>LA BRUSCA</b> Grilled homemade bread with pesto, garlic and chopped tomato and basil . . . . .	6.50
<b>MELANZANA al FORNO</b> Baked eggplant with mozzarella cheese and tomato sauce. . . . .	7.50
<b>CARPACCIO di SALMONE</b> Smoked salmon over a bed of arugula with capers . . . . .	8.95
<b>CAPRESE</b> Beef steak tomatoes, fresh mozzarella cheese and basil. . . . .	7.95
<b>CALAMARI FRITTI</b> A combination of calamari and zucchini deep fried . . . . .	9.50
<b>CALAMARI in UMIDO</b> Calamari sautéed in fresh tomato sauce with spinach. . . . .	9.50
<b>CARPACCIO di CARNE</b> Thinly sliced raw beef, arugula and parmesan cheese . . . . .	9.95
<b>GAMBERI e FAGIOLI</b> Jumbo shrimp sautéed with cannellini beans, garlic and rosemary. . . . .	9.95
<b>COZZE e VONGOLE</b> Mussels and clams sautéed in light spicy tomato broth . . . . .	8.95
<b>ANTIPASTO ITALIANO</b> Mixed Italian cold cuts and cheeses . . . . .	11.95

## INSALATE

we use certified  
ORGANIC GREENS

<b>CONTADINA</b> Baby spring mix with house dressing . . . . .	6.00
<b>CESARE</b> Traditional Ceasar salad with homemade Ceasar dressing. . . . .	6.50
<b>TRE SAPORI</b> Radicchio, arugula, Belgium endive, walnuts and goat cheese. . . . .	7.50
<b>D'ANATRA</b> Smoked duck breast over warm spinach with pine nuts, raisins and crumbled bacon . . . . .	9.00
<b>PIERINA</b> Mixed green salad with pears and smoked mozzarella. . . . .	6.50

## ZUPPE



<b>MINISTRONE GENOVESE</b> Vegetable soup with pesto sauce . . . . .	6.00
<b>SOUP OF THE DAY</b> Ask your server	



## PASTA

\*\*  
we use only  
Extra Virgin  
Olive Oil

<b>CAPELLINI ALLA CHECCA</b> Angel hair pasta with fresh chopped tomatoes, basil and garlic . . . . .	12.50
<b>PENNE ALLA NORMA</b> Penne pasta with eggplant, fresh mozzarella and tomato sauce. . . . .	13.50
<b>LINGUINE AL PESTO</b> Linguine pasta with string beans, pine nuts and potatoes in a fresh basil sauce . . . . .	14.00
<b>FETTUCINE PRIMAVERA</b> Fettuccine pasta with fresh vegetables in a cream or tomato sauce . . . . .	14.00
<b>GNOCCHI GRATINATI</b> Homemade potato dumplings in alfredo sauce "au gratin". . . . .	14.00

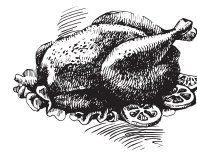
# PASTA



POMODORO  
Dinner

<b>FETTUCINE PIEMONTE</b> Mixed wild mushroom, green peas and chicken in a mushroom sauce	14.50
<b>PENNE ARRABBIATA</b> Penne pasta in a spicy tomato sauce with chicken	14.50
<b>SPAGHETTI CARBONARA</b> Spaghetti pasta with eggs and pancetta	14.00
<b>FUSILLI BOLOGNESE</b> Spiral pasta in our homemade Bolognese sauce with mascarpone cheese	14.50
<b>PENNE VITTORIO</b> Penne pasta with sausage, bell peppers and mushrooms in a spicy tomato sauce	14.95
<b>LINGUINE di MARE</b> Linguine pasta with mussels, clams and jumbo shrimp in a white wine or tomato sauce	16.95
<b>FARFALLE SALMONE e VODKA</b> Bow tie pasta with salmon in a vodka pink sauce	14.95
<b>ORECCHIETTE PUGLIESI</b> Ear shaped pasta sautéed with sausage, Italian rapini, chopped tomato, white wine and garlic	13.50
<b>CAPELLINI MARE e MONTI</b> Angel hair pasta with shrimp, mushroom and zucchini in tomato sauce	15.00
<b>RISOTTO della NONNA</b> Italian Arborio rice with chicken, sun dried tomatoes and spinach in a white wine sauce	14.50
<b>RISOTTO, LASAGNA or RAVIOLI OF THE DAY</b> Ask your server	

## SECONDI...



<b>POLLO ARROTOLATO</b> Chicken breast rolled and stuffed with ricotta cheese and spinach in a mixed mushroom sauce	14.95
<b>POLLO GUSTO</b> Chicken breast with fontina cheese, chopped tomato and spinach in a white wine sauce	15.95
<b>POLLO EMPOLI</b> Chicken breast sautéed with artichokes and mushroom in tomato sauce	15.95
<b>VITELLO MILANESE</b> Breaded veal scaloppini topped with fresh arugula and chopped tomatoes	17.95
<b>FILETTO NOSTRANO</b> Filet mignon with gorgonzola cheese and mushrooms	21.95
<b>VITELLO PARMIGIANA</b> Breaded veal scaloppini topped with mozzarella in a fresh tomato sauce	17.95
<b>VITELLO PICCATA OR MARSALA</b> Veal scaloppine sautéed in a white wine sauce, lemon and capers or marsala wine and mushroom	17.95
<b>SALMONE RIPIENO</b> Filet of fresh Atlantic salmon stuffed with scallops, crab meat and spinach in curry sauce	16.95
<b>SEA SCALLOPS</b> Sea scallops in a light white wine garlic sauce served over spinach	17.95
<b>GAMBERI POMODORO</b> Shrimp sautéed with artichokes, mushrooms in a light tomato sauce	17.95
<b>CIOPPINO</b> Mixed fish and seafood sautéed in a light tomato broth	19.95



**Buon Appetito**