



Antipasti

- | | |
|--------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| INVOLTINI alla PIASTRA \$ 12 | MOZZARELLA FRITTA \$ 12 |
| Three slices of fresh In House stretched mozzarella wrapped
Prosciutto di Parma, pan seared & served with basil pesto | Fresh homemade mozzarella cheese, egg battered & in
breaded, deliciously fried served with Pomodoro sauce |
| COZZE NERE in UMIDO \$ 12 | FRITTURA di CALAMARI \$ 12 |
| Plump Mediterranean mussels simmered in garlic white wine | Dusted in Seasoned Flour, Fried Crispy, Cherry
peppers & Aioli Dip Sauce |

Zuppe

- | |
|-----------------------------------------------|
| ZUPPA del GIORNO \$ 4 Cup |
| Soup of the day (ask your server for details) |
| \$ 6 Bowl |

Insalate

- | | |
|-----------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|
| INSALATA della CASA \$ 9 | INSALATA di CESARE \$ 9 |
| Crispy mixed greens with Roman plum tomatoes, cucumbers,
olives, onions in our house vinaigrette | Fresh romaine lettuce, tossed in Caesar dressing,
croutons, topped with grated fresh Parmesan cheese |
| CAPRESE TRICOLORE \$ 10 | Add to any Salad: 8 oz. Chicken Breast \$8 |
| Vine ripe tomatoes, fresh basil, in House fresh homemade
mozzarella, olive oil, & balsamic glaze | 5 Shrimp \$10 |
| | Grilled Salmon \$12 |

In Forno

- | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| CANNELLONI ADRIANO \$18 | LASAGNE alla DON PINO \$20 |
| Savory ground beef & pork baked in traditional Pomodoro
Sauce & rich Béchamel sauce, topped with Our Mozzarella | The Traditional Family lasagna recipe filled with fresh
Bolognese sauce & grated fresh Parmesan |
| PARMIGIANA di MELANZANE \$20 | |
| Layers of egg battered fried Eggplant layered with Pomodoro
& white sauce, Mozzarella & fresh grated Parmesan cheese
served with a side of Capellini Pasta | |

Primi Piatti

- | | |
|---------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| SPAGHETTI SUGO & POLPETTE \$18 | PAPPARDELLE BOLOGNESE \$20 |
| Beautifully hand-rolled Meatballs in Pomodoro sauce,
served on a bed of Spaghetti | Rich Bolognese house made sauce, tossed with fresh
Pappardelle Pasta |
| PENNE VODKA & GAMBERONI \$20 | LINGUINE alle VONGOLE \$19 |
| Creamy Pink Princess sauce laced with Vodka, sautéed
Shallots, Basil, & Shrimp with Penne pasta | Steamed Clams served in a spicy Pomodoro sauce
or a creamy white Béchamel sauce |
| ORECCHIETTE alla GENOVESE \$20 | SPAGHETTI PESCATORA \$25 |
| Homemade Sausage & fresh Broccoli sautéed in a garlic
white wine Pesto sauce | Fresh Mediterranean Clams & Mussels, jumbo Shrimp
& Calamari in a mild Pomodoro sauce |
| RAVIOLI RIPIENI di ARAGOSTA \$22 | PENNE SALSIICCIA e CIPOLLA \$20 |
| Beautifully handmade Raviolis, stuffed with Lobster &
served with a pink princess Sherry cream sauce | In House Handmade sausage, peppers, & onion tossed
in a Pomodoro sauce with Our fresh homemade
Mozzarella over penne |

Secondi Piatti

- | | | |
|--------------------------------|-------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Vitella \$25 | (All entrees include your choice of soup or salad) | Pollo \$20 |
| PICATA | Sautéed with Lemon butter sauce & Capers with mashed Potatoes & roasted Vegetables | |
| MARSALA | Pan seared with Mushrooms in a creamy Marsala wine demi glaze with mashed Potatoes & roasted Vegetables | |
| PARMIGIANA | Pan fried with a blanket of Pomodoro sauce, grated Parmesan cheese, & fresh Mozzarella, served over Spaghettini | |
| SALTINBOCCA alla ROMANA | Sautéed with red Pesto topped with Sage & Prosciutto di Parma in a Lemon wine sauce, served with mashed Potatoes & Vegetables | |

Specialità Mare / Monti

- | | |
|----------------------------------------------------------------------------------------------------------|------|
| FILETTO di MANZO | \$28 |
| Center cut Filet Mignon served with a Marsala demi, served with roasted Potatoes & Asparagus | |
| COTOLETTA alla MILANESE | \$25 |
| Bone in 12 oz. Veal chop, pounded flat, breaded & pan fried, served with roasted Peppers & Arugula salad | |
| SALMONE al PESTO | \$24 |
| Charbroiled Salmon marinated in a pesto sauce, served with mashed potatoes & roasted vegetables | |
| DENTICE in CROSTA di MANDORLE | \$27 |
| Snapper amandine, pan seared Snapper with Amaretto cream sauce & Couscous | |

Il Tagliere dello Chef

(Chef's block, chef's choice of prime steak.)
Choices available in 12 oz. or 20 oz. cuts

Contorni

- | | | | |
|--------------------------------------|-------------------------------------|------------------------|----------------------|
| Sautéed Broccoli in Garlic & Oil \$5 | Sautéed Spinach in Garlic & Oil \$6 | Roasted Vegetables \$4 | Asparagus Spears \$6 |
| Roasted Potatoes \$5 | Pasta in salsa di Pomodoro \$6 | Cous Cous \$4 | Mashed Potatoes \$4 |