



## DINNER MENU

### ANTIPASTI

**ZUPPA DEL GIORNO** Soup of the day **A.Q.**

**MEATBALLS 6.95**

Housemade meatballs topped with melted cheese & marinara sauce

**ANTIPASTO MISTO 18.95** (SERVES 2 +) - Cured meats, cheeses, marinated vegetables

**CALAMARI FRITTI 12.95** (SERVES 2) - Fried calamari, two side sauces, lemon wedges

**COZZE E VONGOLE 15.95** - Mediterranean mussels & Manile clams, white wine, tomato, lemon, E.V.O.O.

**CARPACCIO 14.95** - Thinly sliced raw beef, red onion, capers, shaved Parmesan

**BURRATA 13.95** - Mozzarella burrata, prosciutto, arugula, roasted red pepper oil

**BRUSCHETTA 8.95** - Toasted country bread, pesto, chopped tomato, garlic, basil & E.V.O.O.

**MELANZANE PARMIGIANA 8.95** - Eggplant with tomato sauce, mozzarella and parmesan cheese

### INSALATA

**MISTA 7.95** - Mixed baby lettuces, house vinaigrette - add hazelnuts and baked goat cheese patti \$3

**ARUGULA 8.95** - Arugula, roasted beets, goat cheese, walnuts, balsamic vinaigrette

**CAESAR 8.95** - Traditional caesar salad with shaved parmesan, seasoned croutons

**ROMANA 8.95** - Organic hearts of romaine, dried tomatoes, gorgonzola, pine nuts

### CARNE E PESCE

**GAMBERI LIMONE 22.95** Large prawns sautéed scampi style, garlic butter, white wine, lemon

**PESCATORE 26.95** - Sea scallops, prawns, calamari, clams, mussels, tomato sauce, capellini

**VEAL SALTIMBOCCA 24.95** - Veal slices, provolone, prosciutto, sage, veal demi-glaze

**VEAL SCALOPPINI AI FUNGHI 24.95** - Veal, shallots, mushrooms and white wine sauce

**POLLO PICCATA 21.95** - Chicken slices sautéed in lemon, caper butter, white wine

**POLLO MARSALA 21.95** - Chicken slices sautéed with mushrooms & marsala wine

**POLLO PARMIGIANA 19.95** - Chicken breast layered with mozzarella & marinara, oven baked

**CALAMARI STEAK DORE 21.95** - Cooked abalone style with parsley-butter-lemon sauce

### PASTA

**CAPELLINI POMODORO 12.95** - E.V.O.O. Tomato, garlic, basil

**FETTUCINE ALFREDO 13.95** - Cream and cheese sauce add chicken - \$5, add prawns - \$7

**FETTUCINE PESTO 14.95** - Basil pesto & vegetables add chicken - \$5, add prawns - \$6

**SPAGHETTI CARBONARA 14.95** - Pancetta, egg, Parmesan

**PENNE SALCICCIA 14.95** - Italian sausage, mushrooms, tomato, garlic & spinach

**LINGUINE VONGOLE 17.95** - Fresh Manila clams, garlic, white wine, E.V.O.O., parsley

**PENNE BOLOGNESE 14.95** - Traditional tomato based meat sauce - add 2 meatballs \$4

**LINGUINE GAMBERI DIAVOLA 19.95** - Large prawns in a spicy garlic-marinara sauce

**GNOCCHI 17.95** - Potato-cheese dumplings, choice of gorgonzola, pesto, marinara or meat sauce

**LASAGNA 18.95** - House made layered with meat sauce, mozzarella, parmesan

**RAVIOLI OF THE DAY A.Q.**

**TORTELLINI ROMANA 16.95** - Cheese filling, prosciutto, peas, parmesan-cream sauce

**RISOTTO A.Q.** - Arborio rice dish of the day

**EGGPLANT PARMIGIANA 17.95** - Served with penne marinara

### CONTORNI

**2 HOUSEMADE MEATBALLS 6.95**

**SIDE OF PENNE MARINARA OR BOLOGNESE 6.50**

**SIDE OF VEGETABLES OF THE DAY 4.50**

### BEVERAGES

**SOFT DRINKS 2.00**

**MINERAL WATER (LITER) 5.00**

**HOUSE COFFEE - REGULAR OR DECAF 3.00**

**ESPRESSO 2.00/DOUBLE 3.00**

**CAPPUCINO OR LATTE 4.00**

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**WINE & CHAMPAGNE CORKAGE \$20. PER BOTTLE**

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**18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE**