

# STARTERS

## VONGOLE AL FORNO OREGANATA

Baked clams stuffed with seasoned breadcrumbs with fresh oregano and a garlic and white wine sauce  
7<sup>50</sup>

## CALAMARI FRITTI

Dusted and seasoned with white polenta and served with a marinated cherry pepper sauce and a saffron/lemon aioli  
7<sup>50</sup>

## COZZE ALLA MEDITERRANEO

Prince Edward Island mussels simmered in white wine and fresh tomato sauce with julienned fennel and a trio of peppers  
7<sup>50</sup>

## CARCIOFI AFFOGATO

Baked whole artichoke stuffed with seasoned breadcrumbs, pine nuts and fresh herbs with a gremolata/lemon/white wine sauce  
7<sup>50</sup>

## ARANCINI BOLOGNESE

Fried risotto croquets stuffed with meat ragout and fresh mozzarella on a bed of classic Bolognese sauce  
6<sup>50</sup>

## INSALATA CESARE

Fresh hearts of romaine, shave Parmigiana Regiano, white anchovies and garlic croutons with a classic Caesar dressing  
6<sup>50</sup>

## INSALATA DELLA CASA

Assorted baby greens, tomato, cucumber, carrots and onion with balsamic vinegar and olive oil  
6<sup>50</sup>

## LA BARBABIETOLA TIMBALE

Marinated roasted beets, arugula, goat cheese, toasted almonds and orange segments with a balsamic/fig reduction  
7<sup>50</sup>

# SOUP

LENTICIE ALLA ORTOLANO  
MINISTRONE

5<sup>50</sup>  
5<sup>50</sup>

PASTA E FAGIOLI  
ZUPPA DEL GIORNO

5<sup>50</sup>  
MP

# PASTA

Pasta and risotto dishes may be shared, but please no half orders  
Whole wheat and gluten-free pasta also available

## LINGUINE MARRECHIERE

With mussels and clams with a splash of white wine and marinara sauce  
13

## PENNE RIGATE ALLA PUTANESCA

With olives, capers, anchovy and peppers with a rustic tomato sauce  
11

## MEZZE RIGATONI BOSCAIOLA

With sautéed wild mushrooms and spinach with pecorino cheese in a truffle broth  
11

## RAVIOLI DI ZUCCA GIALLA

Butternut squash-filled ravioli with pancetta, sage and walnuts with truffle oil in a brown butter sauce  
12

## FETTUCCINI SALSA CRUDA

With diced tomatoes and fresh mozzarella in a garlic-shallot-basil broth  
12

## SPAGHETTI 'N MEATBALLS

With parmesan cheese and oregano in a rustic marinara sauce  
12

## WRAPS

### INTEGRALE (WHOLE WHEAT)

Grilled marinated chicken and Caesar salad with a parmesan dressing

10

### ITALIANO BELLO

Fresh mozzarella, prosciutto di Parma, and arugula with a sun-dried tomato pesto

10

### VEGETARIANO

Grilled marinated seasonal vegetables and goat cheese with a classic pesto

10

### SURF 'N TURF

Steak, chicken, shrimp, peperonata salad and romesco

10

## ENTRÉES

### POLLO ALLA SALTIMBOCCA

Pan-seared chicken cutlet with prosciutto, sage, caciocavallo and mozzarella cheese in a Marsala wine demi-glaze, served with sautéed spinach

13

### POLLO PARMIGIANA

Pan-fried breaded chicken cutlet topped with mozzarella, oregano and roasted tomato sauce served with your choice of pasta

13

### VITELLO SCALOPPINE

Pounded milk-fed veal with sautéed wild mushrooms and herbs cognac flambéed with a Barolo wine reduction

14

### SALMONE AFFOGATO

Salmon filet with capers, fresh dill and diced tomatoes in a champagne-lemon-butter sauce

14

### TILAPIA LIVORNESE

With sautéed olives, capers, shallots and oregano with a touch of white wine and marinara sauce

14

### PORK CHOP PIZZAIOLA

With roasted peppers, mushrooms and onions with a rustic tomato sauce

14

## DESSERTS

### NEW YORK CHEESE CAKE

### TIRAMISU

### CANOLLI

### PANNA COTTA DEL GIORNO

### CRÈME BRULEE

### ICE CREAM OR SORBET

**\$15.99**

**THREE COURSE PRIX FIXE LUNCH**

AVAILABLE NOON – 3PM

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses.  
Please alert your server if you have special dietary requirements or if you are allergic to any foods.