

DINNER



**PRIMI**

**MOZZARELLA E PEPE**

ROASTED BELL PEPPERS, EXTRA VIRGIN OLIVE OIL,  
HERBS, FRESH MOZZARELLA -GF  
13.95

**PROSCIUTTO E MELONE**

LOCAL PROSCIUTTO AND SEASONAL MELON -GF  
13.95

**ANTIPASTO ROMANTICO**

TRADITIONAL ITALIAN MEATS, MARINATED VEGETABLES,  
MOZZARELLA CHEESE -GF  
15.95

**VERDURA GAMBERI**

BROCCOLI RABE, CANNELLINI BEANS, SHRIMP, GARLIC,  
EXTRA VIRGIN OLIVE OIL -GF  
15.95

**COZZE CAPRICCIOSE**

MUSSELS IN A RED OR WHITE WINE SAUCE -GF  
15.95

**CALAMARI DORATI**

CRISPY CALAMARI, MARINARA  
15.95

**VONGOLE CASINO**

BAKED STUFFED CLAMS WITH BACON, PEPPERS, ONIONS  
15.95

**FAMILY STYLE AVAILABLE UPON REQUEST**

(RECOMMENDED FOR GROUPS OF 4 OR MORE)

**PASTA**

**SPAGHETTI PUTTANESCA**

CAPERS, BLACK OLIVES, ANCHOVIES, SPICY MARINARA  
19.95

**PENNE CONTADINA**

BROCCOLI RABE, CANNELLINI BEANS, AGLIO E OLIO  
19.95

**RAVIOLI ALLA PORTO ROSA**

RICOTTA CHEESE RAVIOLI, FRESH HERBS, BLUSH  
AURORA OR TOMATO SAUCE  
19.95

**GNOCCHI**

POTATO DUMPLINGS IN TRADITIONAL TOMATO  
OR AURORA SAUCE  
21.95

**PASTA E CARNE**

**CANNELLONI**

FILLED WITH ROASTED VEAL, CHEESE, HERBS,  
BLUSH AURORA SAUCE  
19.95

**PENNE AL FORNO**

BAKED WITH MEAT SAUCE, MUSHROOMS,  
WHIPPED RICOTTA  
19.95

**TORTELLINI BOLOGNESE**

CHEESE FILLED TORTELLINI WITH SOFRITO IN A  
BLUSHING MEAT SAUCE  
19.95

**ZUPPA / INSALATA**

**SCRIPPELLE SOUP**

HANDMADE CREPES, PARMIGIANA  
CHEESE, CHICKEN BROTH  
6 CUP / 10 BOWL

**MISTA SALAD**

MIXED GREENS, MOZZARELLA, LOCAL PROSCIUTTO,  
TOMATO, HOMEMADE BALSAMIC VINAIGRETTE -GF  
10.95

**CAESAR SALAD**

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING,  
PARMIGIANA CHEESE AND CROUTONS  
10.95

ALL ENTREES ARE ACCOMPANIED BY A  
CHOICE OF SOUP OR SIDE SALAD

\*\* GLUTEN FREE PASTA AVAILABLE UPON REQUEST \*\*

## PASTA E PESCI

### FETTUCCINE ALFREDO

LUMP CRABMEAT, SPINACH, CREAM SAUCE  
25.95

### RAVIOLI DI ARAGOSTA

CHEESE AND LOBSTER STUFFED RAVIOLI, CRABMEAT,  
CARROT SAUCE, FRESH SPINACH  
25.95

### VONGOLE

WHOLE FRESH CLAMS SAUTEED IN GARLIC AND  
HERBS IN A WHITE WINE OR MARINARA SAUCE  
25.95

### RISOTTO MARE MONTI

ARBORIO RICE, MUSHROOMS, SCALLOPS,  
SHRIMP, CRABMEAT -GF  
32.95

### TRIO ALLA ITALIANO

LUMP CRABMEAT, SCALLOPS, SHRIMP SAUTEED WITH  
EXTRA VIRGIN OLIVE OIL, GARLIC, WHITE WINE OR  
MARINARA SAUCE OVER PASTA  
32.95

### ZUPPA DE PESCE

COMBINATION OF LOBSTER, SHRIMP, CLAMS,  
MUSSELS, SCALLOPS, CRABMEAT ON A BED OF  
PASTA IN MARINARA OR WHITE WINE SAUCE  
45.95

### ARAGOSTA E GAMBERI

LOBSTER AND SHRIMP SAUTEED IN A VODKA  
CREAM SAUCE OVER FETTUCCINE  
32.95

## CARNE

### PARMIGIANA

CHICKEN OR VEAL, LIGHTLY BREADED,  
TOPPED WITH MOZZARELLA AND MARINARA  
23.95 / 25.95

### MELANZANE

CHICKEN OR VEAL TOPPED WITH GRILLED EGGPLANT  
AND MOZZARELLA IN A WINE SAUCE  
23.95 / 25.95

### GAMBERI CON CHAMPAGNE

CHICKEN OR VEAL WITH SHRIMP, TOMATOES, SAUTEED  
IN A CHAMPAGNE SAUCE  
25.95 / 27.95

### MARSALA

CHICKEN OR VEAL SAUTEED WITH MARSALA WINE  
AND SHIITAKE MUSHROOMS  
23.95 / 25.95

### LIMONE

CHICKEN OR VEAL SAUTEED WITH WHITE WINE  
IN A LEMON BUTTER SAUCE  
23.95 / 25.95

### GRANCHI

CHICKEN OR VEAL SAUTEED WITH SPINACH, LUMP  
CRABMEAT AND FONTINA CHEESE  
25.95 / 27.95

### SALTIMBOCCA

CHICKEN OR VEAL SAUTEED WITH PROSCIUTTO,  
SAGE AND FRESH MOZZARELLA CHEESE  
23.95 / 25.95

### DOLCE VITA

CHICKEN OR VEAL SAUTEED WITH ROASTED PEPPERS,  
ARTICHOKES, ROASTED GARLIC COGNAC SAUCE  
23.95 / 25.95

### COSTA SMERALDA

CHICKEN OR VEAL SAUTEED WITH SHIITAKE MUSHROOMS,  
JUMBO LUMP CRABMEAT IN A LOBSTER SAUCE  
25.95 / 27.95

### BISTECCA ALLA ROMANA

NY STRIP GRILLED AND TOPPED WITH PROSCIUTTO AND  
FONTINA CHEESE IN A MUSHROOM DEMEGLAZE  
35.95

### BISTECCA E GAMBERI

NY STRIP GRILLED AND TOPPED WITH SAUTEED SHRIMP AND  
TOMATOES IN A CHAMPAGNE SAUCE  
35.95

### PESCE DEL GIORNO

WE SPECIALIZE IN DOMESTIC AND IMPORTED  
SELECTIONS OF FISH - ASK FOR DAILY SELECTION  
MP

COFFEE / TEA / SODA 3  
PELLEGRINO 5  
ESPRESSO 3.5 / 5  
CAPPUCCINO 5