

## Appetizers

<b>Blue Point Oysters</b>	Half dozen oysters served raw on the half shell	\$16.95
<b>Calamari Fritti</b>	Paprika seasoned fried calamari served with caper- mustard-dill aioli	\$12.95
<b>Cozze e Vongole</b>	Oven roasted mussels and clams in garlic, thyme, white wine, lemon- butter	\$12.95
<b>Carpaccio</b>	Thinly sliced raw beef with capers, red onions, murtard-dill aioli, arugula and parmesan	\$10.95
<b>Salsiccia</b>	Pan seared Bratwurst sausage with onion and roasted bell pepper over cannellini beans	\$10.95
<b>Polpette</b>	Beef and pork meatballs served with tomato coserva sauce	\$9.95
<b>Burrata</b>	Burrata cheese over crostini with balsamic redaction, arugula and cherry tomatoes or caprese style	\$10.95
<b>Polenta</b>	Baked polenta with mixed veggei ragu , grilled asparasug and feta cheese	\$8.95
<b>Bruschetta Al Pomodoro</b>	Garlic bread with tomato,garlic,basil	\$7.95
<b>Artichoke Dip</b>	Artichoke,spinach ,cream cheese and toasted baguette	\$8.95
<b>Mediterranean mixed olives</b>		\$5.95

## Salads & Soups

<b>Mista</b>	Seasonal mixed greens, cherry tomato and onion, tossed in citrus-herb vinaigrette	\$7.95
<b>Rocca</b>	Arugula,shaved fennel, sliced oranges, beets, roasted almond ,feta cheese and hazelnut vinaigrette	\$9.95
<b>Spinach</b>	Baby spinach,pancetta,gorgonzola cheese , balsamic vinaigrette topped with fried onions	\$10.95
<b>Caesar</b>	Romaine lettuce, garlic croutons, and parmesan tossed with classic Caesar dressing	\$9.95
<b>Insalata Gamberi</b>	Seared Prawns, artichoke hearts, red onions, roasted red bell peppers and kalamata olives and English cucumbers	\$14.95
<b>Zuppa Della Casa/Minesttrone</b>		\$7.95

## Pizzas & Hamburgers

<b>Pizza Margarita</b>	Fresh tomato and basil with mozzarella add Burrata cheese for \$3	\$13.95
<b>Pizza Ti Piacera</b>	Mozzarella, Italian sausage, roasted bell peppers, and caramelized onion	\$15.95
<b>Pizza Con Prosciutto E Rocca</b>	Mozzarella prosciutto,red onion,mushroom and topped with fresh arugula and truffle oil	\$15.95
<b>Hamburger</b>	8 oz. hamburger with sautéed onion and mushrooms, served with greens or fries. (add \$1.50 for mozzarella,gorgonzola or feta cheese)	\$14.95

## Pastas

	Gluten free pasta available for substitution add \$2	
<b>Penne al Matricciana</b>	Spicy Italian sausage, red onion,tomato,spinach and garlic-white wine	\$19.95
<b>Fettuccine con Gamberi</b>	Fettuccine pasta tiger prawns,asparagus,mushrooms cream-Dijon mustard	\$21.95
<b>Fettuccine Frutti di Mare</b>	Fettuccine pasta with clams,mussels, sole fish and prawns in a roasted tomato sauce	\$24.95
<b>Spaghetti Bolognese</b>	Classic meat sauce with tomato, ground beef and herbs	\$17.95
<b>Linguinne Carbonara</b>	Linguinne pasta with pancetta, scallion,mushrooms in cream sauce	\$19.95
<b>Linguinne Ala Vongole</b>	Linguinne pasta Manila clams,fresh tomatoe,garlic,white wine lemon	\$19.95
<b>Whole Wheat Penne</b>	Chicken, sun-dried tomatoes, spinach, artichoke hearts, Kalamata olives in garlic marinara	\$18.95
<b>Ravioli ai Funghi al Pesto</b>	Portobello stuffed raviolis with creamy pesto,cherry tomatoes and feta cheese	\$18.95
<b>Gnocchi Di Formaggio</b>	Spinach-Parmesan cheese potato dumplings in Gorgonzolla -cream	\$18.95
<b>Capellini Al Pomodoro</b>	Capallini pasta with fresh tomatoes, garlic, basil and extra virgin olive oil.Add meatballs or grilled chicken for\$5	\$16.95

## Entrées

<b>Bistecca</b>	Pan-roast Flat Iron steak with pepercorn, brandy-demi glaze sauce, mashed potato and seasonal vegetables	\$24.95
<b>Vitello Picata</b>	Sautéed veal scaloppini with caper-lemon sauce, roasted potatoes and seasonal vegetables	\$23.95
<b>Stinco di Agnello</b>	Braised lamb hind shank in a red wine demi-glaze with diced vegetables, baked polenta and sautéed kale	\$24.95
<b>Braciola di Maiale</b>	Grilled pork chop served with port-aujus sauce, mashed potatoes, spinach and grilled tomato	\$19.95
<b>Unica Petrale</b>	Pan seared filet of sole with caper, sun-dried tomato,artichoke hearts ,white wine roasted potato and vegetables	\$22.95
<b>Salmone</b>	Poached filet of salmon stuffed with fennel and spinach over cannellini beans white wine lemon	\$21.95
<b>Pollo Marsala</b>	Pan roasted chicken breast with Marsala wine- mushroom sauce, roasted potatoes and seasonal vegetables	\$18.95
<b>Parmagiana</b>	Sautéed breaded chicken breast or eggplant baked with mozzarella and marinara, seasonal vegetables and penne pasta	\$18.95