

## Appetizers

<b>Blue Point Oysters</b>	Half dozen oysters served raw on the half shell	<b>\$15.95</b>
<b>Cozze e Vongole</b>	Oven roasted mussels and clams in garlic, thyme, white wine, lemon- butter	<b>\$11.95</b>
<b>Calamari Fritti</b>	Paprika seasoned fried calamari served with caper- mustard-dill aioli	<b>\$11.95</b>
<b>Carpaccio</b>	Thinly sliced raw beef with capers, red onions, murtard-dill aioli, arugula and parmesan	<b>\$9.95</b>
<b>Polpette</b>	Beef and pork meatballs served with tomato conserva sauce	<b>\$9.95</b>
<b>Artichoke Dip</b>	Artichoke, spinach ,cream cheese and toasted baguette	<b>\$8.95</b>
<b>Burrata</b>	Burrata cheese over crostini with balsamic redaction, arugula and cherry tomatoes or caprese style	<b>\$9.95</b>
<b>Bruschetta Al Pomodoro</b>	Garlic bread with tomate,garlic,basil	<b>\$6.95</b>
<b>Polenta</b>	Baked polenta with mixed veggei ragu , grilled asparagus and feta cheese	<b>\$8.95</b>
<b>Salsiccia</b>	Pan seared Bratwurst sausage with onion and roasted bell pepper over cannellini beans	<b>\$9.95</b>

## Salads & Soups

<b>ADD Grilled Chicken \$5, Prawns, Salmon, steak \$9 to any salad</b>		
<b>Mista</b>	Seasonal mixed greens, cherry tomato and onion, tossed in citrus-herb vinaigrette	<b>\$7.95</b>
<b>Rocca</b>	Arugula,shaved fennel, sliced oranges, beets, roasted almond ,feta cheese and hazelnut vinaigrette	<b>\$8.95</b>
<b>Spinach</b>	Baby spinach,pancetta,gorgonzola cheese , balsamic vinaigrette topped with fried onions	<b>\$9.95</b>
<b>Caesar</b>	Romaine lettuce, garlic croutons, and parmesan tossed with classic Caesar dressing	<b>\$8.95</b>
<b>Insalata Gamberi</b>	Seared Prawns, artichoke hearts, red onions, roasted red bell peppers and kalamata olives and English cucumbers	<b>\$14.95</b>
<b>Zuppa Della Casa/Minestrone</b>		<b>\$6.95</b>

## Pizzas, Paninis & Hamburgers

	(All paninos served with Roasted red bell pepper aioli on rosemary bread with a side of greens or french fries)	
<b>Pizza Margarita</b>	Fresh tomato and basil with mozzarella add Burrata cheese for \$3	<b>\$13.95</b>
<b>Pizza Ti Piacera</b>	Mozzarella, Italian sausage, roasted bell peppers, and caramelized onion	<b>\$14.95</b>
<b>Pizza Con Prosciutto E Rocca</b>	Mozzarella prosciutto,red onion,mushroom and topped with fresh arugula and truffle oil	<b>\$15.95</b>
<b>Panino con Vegatale</b>	Grilled eggplant, mozzarella, zucchini, roasted bell pepper and red onions	<b>\$11.95</b>
<b>Panino con Prosciutto</b>	Mozzarella, prosciutto and tomato	<b>\$11.95</b>
<b>Panino con Pollo</b>	Grilled chicken,mozzarella, caramelized onion and tomato	<b>\$11.95</b>
<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)	<b>\$11.95</b>

## Entrées

	(Gluten free pasta available for substitution add \$2)	
<b>Penne al Matricciana</b>	Spicy Italian sausage, red onion,tomato,spinach and garlic-white wine	<b>\$14.95</b>
<b>Fettuccine Frutti di Mare</b>	Fettuccine pasta with clams,mussels, white fish and prawns in a roasted tomato sauce	<b>\$18.95</b>
<b>Fettuccine con Gamberi</b>	Fettuccine pasta tiger prawns,asparagu,mushroom cream-Dijon mustard	<b>\$17.95</b>
<b>Linguinne Ala Vongole</b>	Linguinne pasta Manila clams,fresh tomatoe,garlic,white wine lemon	<b>\$16.95</b>
<b>Linguinne Carbonara</b>	Linguinne pasta with pancetta, scallion,mushrooms in cream sauce	<b>\$16.95</b>
<b>Spaghetti Bolognese</b>	Classic meat sauce with tomato, ground beef and herbs	<b>\$13.95</b>
<b>Whole Wheat Penne</b>	Chicken, sun-dried tomatoes, spinach, artichoke hearts, Kalamata olives in garlic marinara	<b>\$14.95</b>
<b>Gnocchi Di Formaggio</b>	Spinach-Parmesan cheese potato dumplings in Gorgonzolla -cream	<b>\$13.95</b>
<b>Ravioli ai Funghi al Pesto</b>	Portobello stuffed raviolis with creamy pesto,cherry tomatoes and feta cheese	<b>\$14.95</b>
<b>Capellini Al Pomodoro</b>	Capellini pasta with fresh tomatoes, garlic, basil and extra virgin olive oil.Add meatballs or grilled chicken for\$5	<b>\$13.95</b>
<b>Petrole Unico</b>	Pan seared filet of sole with caper, sun-dried tomato,artichoke hearts ,white wine roasted potato and vegetables	<b>\$18.95</b>
<b>Salmone</b>	Poached filet of salmon stuffed with fennel and spinach over cannellini beans white wine lemon	<b>\$17.95</b>
<b>Braciola di Maiale</b>	Grilled pork chop served with port-aujus sauce, mashed potatoes, spinach and grilled tomato	<b>\$17.95</b>
<b>Vitello Picata</b>	Sautéed veal scaloppini with caper-lemon sauce, roasted potatoes and seasonal vegetables	<b>\$18.95</b>
<b>Bistecca</b>	Pan-roast Flat Iron steak with pepercorn, brandy-demi glaze sauce, mashed potato and seasonal vegetables	<b>\$24.95</b>
<b>Stinco di Agnello</b>	Braised lamb hind shank in a red wine demi-glaze with diced vegetables, baked polenta and sautéed kale	<b>\$24.95</b>
<b>Parmagiana</b>	Sautéed breaded chicken breast or eggplant baked with mozzarella and marinara, seasonal vegetables and penne pasta	<b>\$15.95</b>
<b>Pollo Marsala</b>	Pan roasted chicken breast with Marsala wine- mushroom sauce, roasted potatoes and seasonal vegetables	<b>\$15.95</b>

## ♥ Brunch

(saturdays-sundays only 11:00am to 3:00 pm )  
(bottomless mimosa \$14,bloody mary \$6 with food purchase)