

STARTERS

<b>BRUSCHETTA</b>	\$6.95
<i>Diced tomatoes drizzled with olive oil and spices on roasted bread</i>	
<b>PANE ARROSTITIO</b>	\$6.95
<i>Sliced bread oven roasted and infused with olive oil and spices</i>	
<b>CALAMARI FRITTI</b>	\$10.95
<i>Tender calamari deep fried and coated in our own seasoned batter served with our chef's secret sauce</i>	
<b>CALAMARI ALLA GRIGLIA</b>	\$10.95
<i>Tender calamari grilled, drizzled with balsamic vinegar, basil and olive oil</i>	
<b>COZZE PIACERE</b>	\$10.95
<i>Fresh PEI mussels sautéed in a saffron cream sauce with diced tomatoes or in a traditional spicy tomato sauce</i>	
<b>GRILLED PORTOBELLO</b>	\$10.95
<i>Grilled Portobello served on a bed of radicchio topped with warm goat cheese</i>	
<b>BRESAOLA</b>	\$11.95
<i>Air dried salted beef served with arugula, black pepper, olive oil and shaved parmigiano</i>	
<b>GAMBERI FRA DIAVOLA</b>	\$12.95
<i>Sautéed Shrimp in a spicy tomato sauce with leeks</i>	

<b>ASSORTED ANTIPASTO PLATTER</b>	\$9.95/per person
<i>Grilled vegetables, cheese, cured meats, olives, smoked salmon</i>	
<b>Add seafood calamari &amp; shrimp</b>	\$12.95/per person

**SALAD**

<b>INSALATA MISTA</b>	\$7.95
<i>California mixed greens served with our own vinaigrette</i>	
<b>INSALATA CESARE</b>	\$7.95
<i>Traditional caesar salad with our own creamy dressing and parmigiano</i>	
<b>Add Chicken</b>	\$4.95
<b>INSALATA CAPRESE</b>	\$9.95
<i>Thick wedges of ripe tomatoes, fresh mozzarella, drizzled with balsamic vinegar and extra virgin olive oil</i>	
<b>FINOCCHIO ALLA SICILIANA</b>	\$9.95
<i>Fennel, sweet oranges, black olives tossed in our own vinaigrette</i>	
<b>INSALATA RADICCHIO</b>	\$9.95
<i>Chopped radicchio salad with extra virgin olive oil and balsamic vinegar with shaved parmigiano</i>	
<b>INSALATA ARUGOLA</b>	\$11.95
<i>Arugola salad tossed with beets, toasted walnuts, goat cheese in our own vinaigrette</i>	

*Gluten Free Pasta Also Available*

<b>PAPPARDELLE CON SUGO d'ANGELO</b>	\$16.95
<i>Fresh egg noodle pappardelle tossed with braised lamb, fresh herbs in a rich tomato sauce</i>	
<b>GNOCCHI GORGONZOLA</b>	\$15.95
<i>Potato dumpling pasta served in a gorgonzola cream sauce</i>	
<b>PENNE VODKA</b>	\$13.95
<i>Sautéed prosciutto, green onions with a dash of vodka in a rose sauce</i>	
<b>LINGUINE FRUTTI DI MARE</b>	\$17.95
<i>PEI mussels, calamari and shrimp in a light tomato white wine sauce</i>	
<b>FARFALLE AFFUMICATO</b>	\$14.95
<i>Smoked chicken, mushrooms and sundried tomato in a white wine cream sauce</i>	
<b>SPELT FETTUCINE AL POMODORO</b>	\$11.95
<i>Fresh spelt fettucine served in a rich tomato sauce</i>	
<b>ORECCHIETTE CON SALSICCIA E RAPINI</b>	\$14.95
<i>Orecchiette tossed in a garlic and olive oil sauce with Italian sausage and rapini topped with Asiago Cheese</i>	
<b>SPAGHETTI MARE E MONTE</b>	\$18.95
<i>Sautéed black tiger shrimp, king crab and oyster mushrooms in a brandy rose sauce</i>	

**RISOTTO**

<b>RISOTTO FRUTTI DI MARE</b>	\$19.95
<i>Arborio rice sautéed with white wine, PEI mussels, tiger shrimp, calamari and king crab</i>	
<b>RISOTTO PIACERE</b>	\$16.95
<i>Arborio rice sautéed with white wine, fennel, arugola, radicchio and goat cheese</i>	

<b>MARGHERITA</b>	\$10.95
<i>Tomato sauce and mozzarella</i>	
<b>BRUSCHETTA</b>	\$11.95
<i>Mozzarella, fresh diced tomatoes and spices</i>	
<b>TERRA</b>	\$12.95
<i>Grilled vegetables, mozzarella and tomato sauce</i>	
<b>VENTURA</b>	\$13.95
<i>Focaccia pizza, topped with arugola salad and prosciutto</i>	
<b>INFERNO</b>	\$13.95
<i>Sopressata, mushrooms, mozzarella, tomato sauce and hot peppers</i>	
<b>RUSTICA</b>	\$14.95
<i>Italian sausage, goat cheese, tomato sauce, mozzarella, sun dried tomato and roasted peppers</i>	

ANTIPASTO & SALAD

PIZZA

# ENTRÉES

*All Entrées served with fresh seasonal vegetables and roasted potatoes*

**POLLO PIACERE** \$17.95  
*Sautéed breast of chicken in a white wine cream sauce with mushrooms, roasted red peppers and goat cheese*

**SCALOPPINE DI VITELLO ALLA PIZZAIOLA** \$16.95  
*Tender veal scaloppine sautéed in a white wine tomato sauce with black olives and capers*

**SCALOPPINE DI VITELLO ALLA MARSALA** \$16.95  
*Tender veal scaloppine sautéed in a marsalla wine sauce with mushrooms*

**FRITTURA DI PESCE** \$19.95  
*Tender shrimp and calamari seasoned in our own batter and deep fried to perfection served with our chef's own secret sauce*

**FILETTO DI IPPOGLOSSO ALLA PUTTANESCA** \$27.95  
*Pan seared halibut fillet topped with a white wine sauce, diced tomato, capers and black olives*

**OSSO BUCO CON GNOCCHI** \$24.95  
*Tender braised veal shank in a rich white wine tomato sauce, served with potato dumpling gnocchi*

**ZUPPA DI PESCE** \$29.95  
*Oven roasted lobster tail, scallops, calamari, shrimp and mussels in a white wine tomato sauce*

## **ALLA GRIGLIA**

**PETTO DI POLLO** \$15.95  
*Plump seasoned chicken breast grilled to perfection and topped with extra virgin olive oil*

**COSTATINE DI AGNELLO** \$23.95  
*Grilled tender rack of lamb drizzled with olive oil, herbs and spices*

**FILETTO DI SALMONE** \$19.95  
*Fresh Atlantic salmon fillet grilled and topped with lemon, garlic and white wine*

**BISTECCA AI FERRI** \$23.95  
*Tender 10oz AAA N.Y. steak topped with sautéed oyster mushrooms and onions*

**BISTECCA AL PEPE** \$23.95  
*Tender 10oz AAA N.Y. steak topped with oyster mushrooms, green peppercorns and a cognac cream sauce*

**FILLET MIGNON** 5oz \$18.95 10oz \$28.95  
*Bacon wrapped beef tenderloin grilled to perfection topped with shitake mushroom brandy cream sauce*

