

## APPETIZERS

<b>TARTARE DI TONNO</b>	16
Ahi Tuna Tartare, Cucumber, Avocado Relish, Mango, and Soy Sauce <sup>GF</sup>	
<b>CALAMARI</b>	12
Lightly Fried Calamari with European Cocktail and Spicy Tomato Sauce	
<b>POLIPO ALLA SICILIANA</b>	16
Grilled Spicy Spanish Octopus over Garbanzo Bean Caponata with Balsamic Reduction Drizzle and Baked Crostini	
<b>PROSCIUTTO E MELONE</b>	16
Prosciutto di San Danielle with Sweet Cantaloupe <sup>GF</sup>	
<b>INSALATA DI MARE</b>	15
Shrimp, Calamari, Scallops, Clams, Crunchy Vegetables, Baby Arugula, Fennel, and Tomato in Lemon Dijon Dressing <sup>GF</sup>	
<b>MELANZANE ALLA PARMIGIANA</b>	15
Old Style Eggplant Parmesan in Tomato Basil Sauce	

## SALADS

<b>VERGINA</b>	14
Mixed Greens, Cucumber, Kalamata Olives, Grape Tomato Artichokes, Red Onion, Feta Cheese, Lemon Honey Vinaigrette	
<b>CAESAR</b>	11
Romaine Hearts, Homemade Croutons, Shaved Parmesan, Traditional Caesar Dressing	
<b>BARBABIETOLE</b>	11
Frisee Salad, Roasted Beets, in Balsamic Vinaigrette with Goat Cheese	
<b>GORGONZOLA</b>	15
Boston Lettuce, Pears, Walnuts and Gorgonzola Dolce Latte	
<b>CAPRESE</b>	15
Buffalo Mozzarella with Local Tomato, Garden Basil, and E.V.O.O.	

*Add To Any Salad*

*Grilled Chicken 6 ~ Grilled Shrimp 7*

*Grilled Salmon 14 ~ Grilled Skirt Steak 14*

## SANDWICHES

AVAILABLE TILL 4PM

<b>ITALIANO</b> 13	<b>CUBANO</b> 13	<b>CLASSIC BURGER</b> 14
Prosciutto, Fresh Mozzarella, Arugula, Tomato, and Pesto Sauce	Roasted Pork, Cured Ham, Swiss Cheese, Pickles, Mayonnaise, and Mustard	Angus Beef Patty, Lettuce, Tomatoes, Onions, Pickles, and American Cheese

*All Sandwiches served with Soft Drink and Choice of French Fries or House Salad*

## PASTAS

<b>SPAGHETTI INTEGRAL ALLA PRIMAVERA</b>	19
Whole Wheat Spaghetti with Mixed Vegetables, and Crumbled Goat Cheese	
<b>PENNE ALLA VODKA CON SALMONE E PISELLI</b>	24
Penne in Creamy Vodka Sauce with Salmon and Green Peas	
<b>*LINGUINE ALLA VONGOLE</b>	29
Linguine with Little Neck Clams in Garlic, Parsley, and Crushed Red Pepper	
<b>*TAGLIOLINI ALLA BOLOGNESE</b>	22
Handmade Tagliolini in Slow Cooked Beef and Veal Ragu	
<b>*LASAGNA</b>	22
Homemade Lasagna with Bolognese Ragu	
<b>*CHITARRA CON POLPETTE DI VITELLO</b>	22
Handmade Spaghetti with Veal and Pork Meatballs, in Garlic Tomato Sauce	
<b>*RAVIOLI DI ARAGOSTA</b>	28
Lobster Ravioli in Creamy Lobster Bisque	
<b>*FETTUCCINE AI PORCINI</b>	26
Handmade Fettuccine with Porcini Mushroom in Light Garlic and Oil	
<b>*PAPPARDELLE AL TELEFONO</b>	24
Wide Noodle Pasta in Pink Tomato Sauce, with Melted Mozzarella and Parmigiano Reggiano	

*Whole Wheat and Gluten Free Pasta Available Upon Request*

*\* Handmade Pasta*

## FISH

<b>TONNO</b>	32
Seared Sesame Crusted Yellowfin Tuna with Sautéed Belgium Endive, Radicchio, Red Onion, and Balsamic Reduction GF	
<b>SALMONE</b>	32
Grilled Salmon with Sautéed Spinach, Roasted Potatoes and Purple Basil Aioli GF	
<b>GAMBERONI</b>	33
Grilled Jumbo Shrimp, Hearts of Palm, Arugula, Grape Tomatoes in Honey Citrus Dressing with Mango sauce GF	
<b>SEAFOOD PAELLA</b>	38
Valencia Rice, Saffron, Shrimp, Scallops, Mussels, Calamari, Clams, Chorizo, Red Peppers, Onions and Peas GF	

## ALL NATURAL CHICKEN

<b>MILANESE</b> 24	Chicken Scaloppini in Marsala, Mushroom Sauce with Mashed Potatoes
Breaded Pounded Chicken Breast Milanese Style with Arugula Salad, Marinated Tomatoes and Shaved Parmesan	
<b>Add \$3 Melted Mozzarella and Parmesan</b>	
<b>MARSALA</b> 24	<b>PICATTA</b> 24
	Sautéed Chicken Breast in Lemon, Caper, White Wine Butter sauce with Mashed Potatoes

**MEATS**

**ENTRECOTE AL PEPE VERDE** 45

12 oz. NY Strip Steak, Roasted Potatoes, Sautéed Spinach,  
and Green Peppercorn Sauce

**VEAL SCALLOPINI AL MARSALA** 30

Veal Scaloppini in Sweet Marsala Sauce with Mushrooms, Mashed Potatoes  
and Asparagus

**COSTOLETTA DI VITELLO ALLA MILANESE** 36

Breaded Bone In Veal Cutlet, Marinated Tomato Salad, Arugula  
and Shaved Parmesan

**FILETTO DI MANZO** 47

Gorgonzola Crusted Filet Mignon with Pancetta, Mashed Potatoes,  
and Sautéed Haricot Vert

**CLASSIC MARGHERITA** 13

San Marzano Tomato, Mozzarella, Garden  
Basil

**THE FIFTH AVENUE** 14

Spicy Italian Salami, San Marzano Tomato,  
Mozzarella

**MEDITERRANEAN** 14

Goat Cheese, Sundried Tomato, Black Olives,  
Pesto, Mozzarella,

**ARUGULA AND PROSCIUTTO** 15

Prosciutto di Parma, Fresh  
Arugula, Mozzarella, San  
Marzano Tomato

**MUSHROOM AND SAUSAGE** 15

Sweet Italian Sausage, Wild  
Mushrooms, Mozzarella,  
Tomato Sauce

**GARDEN** 16

Zucchini, Artichokes, Cherry  
Tomato, Mushrooms,  
Mozzarella, Tomato Sauce

**PIZZA**

**SIDE DISHES 8**

Garlic Spinach  
Sautéed Mixed Vegetables in Garlic E.V.O.O.  
Veal Meatballs with Spicy Tomato Sauce  
Sautéed Asparagus Spears with Shaved Parmesan

**DESSERTS**

**TORTINO DI RICOTTA** 10

Sicilian Ricotta Cheese Cake, Strawberry Compote

**CREME BRULEE** 10

Vanilla Custard, Crispy Brown Sugar

**TORTINO DI CIOCCOLATO** 11

Molten Chocolate Cake with Vanilla Ice Cream

**TIRAMISU** 10

Ladyfingers in Espresso Coffee,  
Mascarpone Mousse

**AFFOGATO** 8

Vanilla Gelato Scoop with Shot of Espresso

**GELATO & SORBETTI 8**

**GIONDVIA**

**VANILLA**

**PISTACHIO**

**LEMON**

**RASPBERRY**

**MANGO**

