

## LUNCH STARTERS

<b>BRUSHETTONE</b>	8
Sliced Ciabatta, Diced Tomatoes, Kalamata Olives, Capers, Garlic, and E.V.O.O.	
<b>CALAMARI</b>	10
Lightly Fried Calamari with European Cocktail and Spicy Tomato Sauce	
<b>POLIPO ALLA SICILIANA</b>	14
Grilled Spicy Spanish Octopus over Garbanzo Beans, Caponatta and Crostini Balsamic with Balsamic Reduction Drizzle	
<b>PROSCIUTTO E MELONE</b>	14
Prosciutto San Danielle with Cantaloupe Melon	

## SALADS

<b>VERGINA</b>	12
Mixed Greens, Cucumbers, Kalamata Olives, Red Onion, Grape Tomatoes, Artichoke Hearts, Feta Cheese, Balsamic Vinaigrette	
<b>CAESAR</b>	8
Romaine Hearts, Homemade Croutons, Shaved Parmesan, Traditional Caesar Dressing	
<b>BARBABIETOLE E CAPRINO</b>	8
Frisee Salad, Roasted Beets, in Balsamic Vinaigrette with Goat Cheese	
<b>GORGONZOLA PERE E NOCI</b>	13
Boston Lettuce in Gorgonzola Dressing, Pears, Walnuts and Gorgonzola Dolce Latte	
<b>MELANZANE ALLA PARMIGIANA</b>	17
Old Style Eggplant Parmesan in a light Garlic Tomato and Basil Sauce	

### *Add To Any Salad Above*

*Grilled Chicken 6      Grilled Shrimp 6*

## SANDWICHES

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

**All Sandwiches are Served with French Fries or House Salad**

## PASTAS

<b>SPAGHETTI INTEGRAL ALLA PRIMAVERA</b>	17
Whole Wheat Spaghetti with Mixed Vegetables, and Crumbled Goat Cheese	
<b>PENNE ALLA VODKA CON SALMONE E PISELLI</b>	21
Penne in Vodka Sauce with Salmon and Peas	
<b>*TAGLIOLINI ALLA BOLOGNESE</b>	21
Tagliolini in our Signature Bolognese Ragu	
<b>*RAVIOLI DI ARAGOSTA</b>	26
Lobster Ravioli in a creamy bisque	
<b>*FETTUCCINE AI PORCINI</b>	24
Fettuccini Porcini Mushroom in Garlic, Oil, and Parsley	
<b>*PAPPARDELLE FRA DIAVOLO*</b>	36
Flat Wide Noodle with Lobster Meat Fra Diavola Style in Spicy Tomato Sauce	
<i>Whole Wheat and Gluten Free Pasta Available on Request</i>	

## FISH

<b>TONNO</b>	26
Seared Yellowfin Tuna with Sautéed Belgium Endive, Radicchio, Red Onion, and Balsamic Reduction	
<b>SALMONE ALLA GRIGLIA</b>	26
Grilled Salmon with Sautéed Spinach, Roasted Potatoes and Purple Basil Aioli	
<b>GAMBERONI ALLA GRIGLIA</b>	31
Grilled Jumbo Shrimp with Hearts of Palm, Arugula, Grape Tomatoes Salad in a Light Honey Citrus Dressing and Mango sauce	
<b>SEAFOOD PAELLA</b>	36
Valencia Rice, Saffron, Shrimp, Scallops, Mussels, Calamari, Clams, Chorizo, Red Peppers, Onions and Peas	

## MEATS

<b>ENTRECOTE AL PEPE VERDE</b>	43
Grilled NY Strip with Roasted Potatoes, Sautéed Spinach and Brandy Green Peppercorn Sauce	
<b>VEAL SCALLOPINI AL MARSALA</b>	28
Sautéed Veal Scaloppini with Mushrooms, Sweet Marsala on Mashed Potatoes and Asparagus	

## ALL NATURAL CHICKEN

<b>MILANESE</b> 24	<b>PICATTA</b> 22
Breaded Pounded Chicken Breast Milanese Style with Arugula Salad, Marinated Tomatoes and Shaved Parmesan	Sautéed Chicken Breast in Lemon, Caper, White Wine Butter sauce with Mashed Potatoes
<b>MARSALA</b> 22	<b>PAILLARD</b> 22
Chicken Scaloppini in Marsala, Mushroom Sauce with Mashed Potatoes	Grilled Chicken Breast with Tricolor Salad in lemon Vinaigrette

## SIDE DISHES

Sautéed Mixed Vegetables in Garlic EVOO	9
Homemade Veal Meatballs with Light Garlic Spicy Tomato Sauce	9
Garlic & Citrus Sautéed Spinach	8
Grilled Asparagus Spears with Balsamic Drizzle & Shaved Parmesan	8