

## ~MINESTRA~

### MINISTRONE ITALIANA

Soup of Italian Vegetables, Herbs and Orecchiette bowl 3.95/cup 2.95

### ZUPPA DEL GIORNO

Soup of the day bowl 3.50/cup 2.95

## ~ANTIPASTI~

### CALAMARI FRITTI

Tender Monterey Calamari coated with Semolina and Garlic, served with a Lemon Cocktail Sauce and a Side of Parmesan Cheese 8.95

### SPIEDINI AL POLLO

Half dozen grilled Chicken Tenders on a wooden skewer, served with a Roasted Garlic Dipping Sauce 10.00

### CAPELANTE CON PORRO E POMODRI

Fresh Baby Bay Scallops sautéed in Butter with Leeks, Tomatoes, Enoki Mushrooms and Herbs 13.95

### INVOLTINI DI MELANZANA

Stuffed Eggplant with Zucchini and Goat Cheese baked with Parmesan and Fontina 8.95

### ANTIPASTO MISTO

Small Antipasti Platter with Olives, Baby Mozzarella, Salami, Coppa and Artichokes 10.50

## ~INSALATA~

### CAESAR CON TIGLIO

Hearts of Romaine tossed in a tangy blend of Garlic, Anchovy and Parmesan 6.95  
With Fried Calamari 10.50 With Pancetta wrapped Prawns 16.95 With Chicken 12.95

### INSALATA AL DELLA MODA CHEF

Assorted Mixed Greens, tossed with Carrots, Cherry Tomatoes tossed with a House made Parsley Dressing 4.95

### PANZANELLA

Bread and Summer Vegetable Salad with Tomatoes, Cucumbers, Red Onions, Yellow Bell Peppers, Mozzarella and Herbs 13.95

### INSALATA DI FAGIOLI CON TONNO E RADICCHIO

White Bean Salad with an Oregano Vinaigrette and Red Onions finished with Radicchio and raw pan seared Ahi Tuna in Black Peppercorns 15.95

### INSALATA DI GRANCHIO AL FORNO

Wood oven roasted Crab Cakes served over mixed Greens tossed in a white Balsamic Vinaigrette garnished with fresh Raspberries 15.95

### SALMONE AFFUMICATO CALDO

4 oz Hot smoked Salmon Filet, marinated in Italian Herbs and Garlic, served with Field Greens tossed in an Oregano Vinaigrette 12.75

### INSALATA DI PINACI E ARUGULA

Baby Spinach and Arugula, Belgian Endives, Gorgonzola Cheese, finished with a Walnut Vinaigrette and Candied Walnuts 7.25

## ~PIZZA~

### PIZZA GORGONZOLA E PERE

Pizza with Prosciutto, sliced Pears, Gorgonzola and Fontina Cheese and Fresh Basil 14.95

### PIZZA POMODORO

Twice baked Pizza with Marinated Tomatoes, Pesto, Fresh Basil and Parmesan 12.50

### PIZZA PEPPERONI E SALSICCE

Pizza with Italian Sausage, Pepperoni and Pancetta, Roasted Peppers, Onions, Oregano, Arugula, Roasted Garlic, Fontina and Whole Milk Mozzarella 12.95

## ~PASTA~

### PENNE FRESCA

Fresh Penne Pasta with a spicy Tomato or Bolognese Sauce 13.95

### GNOCCHI AL BURRO E SALVIA

Small house made Potato Dumplings tossed in brown Butter, Olives, fresh Sage and Shallots 14.95

### SPAGHETTI CON PESTO

Fresh Spaghetti Pasta with house made Pesto Sauce with Pine Nuts 12.95

### RAVIOLI TRE FORMAGGI CON VERDURE ALLA GRIGLIA

Three Cheese Ravioli with grilled Vegetables, Kalamata Olives, fresh Garlic, Cherry Tomatoes, Italian Herbs, finished with Extra Virgin Olive Oil and Parmesan 14.95

### RISOTTO DEL GIORNO

Risotto of the day Priced Daily

## ~ENTRES~

### GRISSINI GRIGLIA

Half Pound Patty Charbroiled topped with crisp Pancetta and Provolone served on a toasted Focaccia Roll with Fried Potatoes 13.95

### PANINO BISTECCA DI GONNA

6 oz Skirt Steak Sandwich with Butter Lettuce, Tomatoes, Mozzarella spicy Garlic Sauce in an Italian Crunch Roll, served with French Fries 13.50

### PESCE DI SALMONE CON OLIVE E POMODORI

Fresh Salmon Pan seared in Butter, served with Cherry Tomatoes, Olives, Capers, finished with Herb Butter Glazed Seasonal Vegetables and Rice Pilaf 22.95

### POLLO DI ROSMARINO CON POLENTA

8 oz semi-boneless Chicken Breast pan seared with Fresh Rosemary served with a Sun Dried Tomato Sauce, Spinach and soft Polenta 17.95

### FILETTO DI MAIALE CON PORCINI

Pan seared Pork Tenderloin Medallions, served with Oven Roasted Potatoes, caramelized Shallots, Peppers and Arugula with a Porcini Mushroom Cream Sauce 20.95

### FILETTO DI MANZO CON PATATE AL FORNO

7 oz Filet Mignon Certified Angus Beef topped with a savory Herb Butter, served with a baked Potato, Sour Cream and Chives 31.50

### SPECIALE DEL GIORNO

Chef's Creation of the day Priced Daily

18% Gratuity will be added for parties of eight and over.

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### CARR'E D' AGNELLO CON POLENTA IL THYME DI ERBA

Four Chops of grilled Australian Lamb Rack, spiced with Garlic and Italian Herbs, served with a Tomato Demi-Glace and a creamy Lemon Thyme Polenta 23.50

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