

Antipasti

Carciofi alla Giudea	14	Timballo Vegetariano	14
<i>Baby artichokes sautéed with garlic and olive oil</i>		<i>Caponata wrapped with eggplant with fresh herbs besciamella</i>	
Shrimp Cocktail	16	Cozze alla Marinara	14
Caprese	14	<i>Mussels in red sauce</i>	
<i>Fresh mozzarella with roasted peppers, organic tomatoes, fresh basil</i>		Calamari Fritti	16
Carpaccio di Manzo	16	<i>Fried calamari</i>	
<i>Thinly sliced filet mignon over arugula topped with shaved parmigiano reggiano cheese and capers</i>		Clams Oreganate	14
Insalata di Frutti di Mare	16	<i>On a half shell with seasoned bread crumbs</i>	
<i>Scungilli, octopus and shrimp with extra virgin olive oil and lemon</i>		Clams Casino	14
Mozzarella in Carrozza	14	<i>On a half shell with bacon, roasted peppers and capers</i>	
<i>Brick oven bread topped with mozzarella pan seared served with anchovy sauce</i>		Hot Antipasto	16
		<i>Shrimp, clams, mushrooms, and eggplant rollatini in a light marinara sauce</i>	
		Aragosta con Brie	20
		<i>Danish lobster tail sautéed with Grand Marnier and served over baked brie crusted with almonds</i>	

Fuppe

Pasta e Fagioli	10	Stracciatella	10
<i>Hearty and flavorful pasta and cannellini beans</i>		<i>Baby spinach, poached eggs, parmesan cheese</i>	

Insalate

Insalata Mista	13	Insalata di Endivia	13
<i>Baby greens served with balsamic vinegar and virgin olive oil topped with shaved parmigiano cheese</i>		<i>Belgian endive served with gorgonzola cheese, caramelized walnuts, and balsamic vinaigrette dressing</i>	
Insalata di Barbabietole	14	Insalata Saw Pit	14
<i>Red and golden beets, vine tomatoes, arugula, red onion in a horseradish dressing topped with crumbled goat cheese</i>		<i>Boston and mixed green lettuce with pear, bleu cheese and vidalia onion in a walnut vinaigrette dressing</i>	
Insalata alla Cesare	13	Insalata di Farro	13
<i>Traditional Caesar salad</i>		<i>Ancient whole grain, arugula, red onions, green apples, gorgonzola cheese in a lemon dressing</i>	

Pasta

Gnocchi alla Sorrentina	23	Linguini alle Vongole	24
<i>Fresh potato dumplings in a light tomato sauce and fresh ricotta</i>		<i>Linguini with manilla clams in a garlic white wine sauce</i>	
Ravioli di Funghi	26	Linguini ai Gamberi	24
<i>Mushroom ravioli with creamy black truffle sauce</i>		<i>Linguini with baby shrimp in fra diavolo sauce</i>	
Cavatelli con Cime di Rape	23	Penne alla Vodka	23
<i>Broccoli rabe, cannelloni bean, sausage, olive oil and garlic</i>		<i>Penne in a tomato sauce with a touch of cream, basil and scallions</i>	
Rigatoni alla Bolognese	23	Bucatini alla Amatriciana	23
<i>Short rigatoni with chef's signature Bolognese</i>		<i>Pinhole spaghetti in a classic guanciale Amatriciana sauce</i>	
Capellini Primavera	23	Pappardelle alla Boschiola	23
<i>Angel hair pasta with vegetables in garlic and olive oil</i>		<i>Papperdelle served with mushrooms, prosciutto di parma, green peas in a pink sauce</i>	
Linguine ai Frutti di Mare	32	Risotto ai Funghi Porcini	25
<i>Squid ink linguini with clams, mussels, shrimp and lobster tail in a light marinara sauce</i>		<i>Risotto with porcini mushrooms and a touch of truffle oil</i>	
		Risotto con Spinaci e Aragosta	27
		<i>Risotto with spinach and lobster</i>	

Secondi

Pollo Martini 24 <i>Organic chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce</i>	Pollo Capriccioso 24 <i>Organic chicken cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes</i>
Pollo alla Diavola 24 <i>Organic chicken breast oven roasted and served with sautéed smoked sausage, hot cherry peppers, potatoes in garlic cognac sauce</i>	Vitello Martini 27 <i>Veal scallopini lightly breaded with parmesan cheese in a lemon and white wine sauce</i>
Pollo Rustico Balsamico 24 <i>Organic chicken with sausage, peppers, mushrooms and onion in a balsamic sauce</i>	Vitello Sorrentino 27 <i>Veal scallopini with eggplant, prosciutto, and fontina cheese in a marsala wine sauce</i>
Pollo Parmigiana 24 <i>Organic breaded chicken cutlet topped with mozzarella and tomato sauce</i>	Veal Chop Parmigiana 42 <i>mozzarella and tomato sauce</i>
Pollo Fino 24 <i>Strips of chicken topped with asparagus, shrimp and mushrooms in a white wine citrus sauce</i>	Vitello Capricciosa 27 <i>Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes</i>

Dalla Griglia

Shell Steak 36 <i>Charbroiled to your desire and served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	Rack of Lamb 42 <i>Baby rack of lamb roasted to perfection, served with sautéed mushrooms, seasonal vegetables and mashed potatoes</i>
Filet Mignon 39 <i>Generous filet of beef grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	Veal Chop 42 <i>Veal chop grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>
Berkshire Pork Chop 28 <i>Grilled double-cut berkshire pork chops topped with sliced potatoes, onions, hot or sweet peppers</i>	

Pesce

Domestic and imported, only the best the market has to offer

Cioppino 32 <i>Half lobster, clams, shrimp, calamari, scungilli in a marinara or fra diavolo sauce</i>	Gamberi Scampi 32 <i>Sautéed jumbo shrimp in garlic oil lemon sauce, over risotto</i>
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Contorni

Asparagus 9	String Beans 9	Spinach 9
Broccoli Rabe 9	Mixed Mushrooms 9	Mashed Potatoes 9
Patate Fritti 6 <i>Roasted potatoes or steak fries</i>		

If you have a food allergy, please speak to the owner, manager, chef or your server.