

## Antipasti

<b>Carciofi alla Giudea</b> <i>Baby artichokes sautéed with garlic and olive oil</i>	16	<b>Cozze alla Marinara</b> <i>Mussels in red sauce</i>	14
<b>Shrimp Cocktail</b>	18	<b>Calamari Fritti</b> <i>Fried calamari</i>	16
<b>Caprese</b> <i>Fresh mozzarella with roasted peppers, organic tomatoes, fresh basil</i>	16	<b>Clams Posillipo</b> <i>Little neck clams sautéed in garlic and white wine with fresh basil</i>	16
<b>Carpaccio di Manzo</b> <i>Thinly sliced filet mignon over arugula topped with shaved parmiagano reggiano cheese and capers</i>	16	<b>Clams Oreganate</b> <i>On a half shell with seasoned bread crumbs</i>	16
<b>Insalata di Frutti di Mare</b> <i>Scungilli, octopus and shrimp with extra virgin olive oil and lemon</i>	18	<b>Clams Casino</b> <i>On a half shell with bacon, roasted peppers and capers</i>	16
<b>Mozzarella in Carozza</b> <i>Brick oven bread topped with mozzarella pan seared served with porcini mushroom sauce</i>	14	<b>Hot Antipasto</b> <i>Shrimp, clams, mushrooms, and eggplant rollatini in a light marinara sauce</i>	18
	<b>Aragosta con Brie</b>	22	
	<i>Danish lobster tail sautéed with Grand Marnier and served over baked brie crusted with almonds</i>		

## Fuppe

<b>Pasta e Fagioli</b> <i>Hearty and flavorful pasta and cannellini beans</i>	10	<b>Tortellini</b> <i>Meat tortellini with spinach in chicken broth</i>	10
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## Insalate

<b>Insalata Mista</b> <i>Baby greens served with balsamic vinegar and virgin olive oil topped with shaved parmigiano cheese</i>	14	<b>Insalata di Endivia</b> <i>Belgian endive served with gorgonzola cheese, caramelized walnuts, and balsamic vinaigrette dressing</i>	14
<b>Insalata di Barbabietole</b> <i>Red and golden beets, fresh diced tomatoes, arugula, red onion in a red wine vinegar dressing topped with crumbled goat cheese</i>	16	<b>Insalata Saw Pit</b> <i>Boston and mixed green lettuce with pear, bleu cheese and vidalia onion in a walnut vinaigrette dressing</i>	14
<b>Insalata alla Cesare</b> <i>Traditional Caesar salad</i>	14	<b>Insalata di Farro</b> <i>Ancient whole grain, arugula, red onions, green apples, gorgonzola cheese in a lemon dressing</i>	14

## Pasta

<b>Gnocchi alla Sorrentina</b> <i>Fresh potato dumplings in a light tomato sauce and fresh ricotta</i>	25	<b>Linguini alle Vongole</b> <i>Linguini with manilla clams in a garlic white wine sauce</i>	26
<b>Ravioli di Funghi</b> <i>Mushroom ravioli with creamy black truffle sauce</i>	27	<b>Linguini ai Gamberi</b> <i>Linguini with baby shrimp in fra diavolo sauce</i>	26
<b>Cavatelli con Cime di Rape</b> <i>Broccoli rabe, cannelloni bean, sausage, olive oil and garlic</i>	25	<b>Penne alla Vodka</b> <i>Penne in a tomato sauce with a touch of cream, basil and scallions</i>	25
<b>Rigatoni alla Bolognese</b> <i>Short rigatoni with chef's signature Bolognese</i>	25	<b>Bucatini alla Amatriciana</b> <i>Pinhole spaghetti in a classic guanciale Amatriciana sauce</i>	25
<b>Capellini Primavera</b> <i>Angel hair pasta with vegetables in garlic and olive oil</i>	25	<b>Pappardelle alla Boschiola</b> <i>Papperdelle served with mushrooms, prosciutto di parma, green peas in a pink sauce</i>	25
<b>Linguine ai Frutti di Mare</b> <i>Squid ink linguini with clams, mussels, shrimp and lobster tail in a light marinara sauce</i>	35	<b>Risotto ai Funghi Porcini</b> <i>Risotto with porcini mushrooms and a touch of truffle oil</i>	28
	<b>Risotto con Spinaci e Aragosta</b>	28	
	<i>Risotto with spinach and lobster</i>		

## Secondi

<b>Pollo Martini</b> 27 <i>Organic chicken breast lightly breaded with parmesan cheese in a lemon and white wine sauce</i>	<b>Pollo Capriccioso</b> 27 <i>Organic chicken cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes</i>
<b>Pollo alla Diavola</b> 27 <i>Organic chicken breast oven roasted and served with sautéed Italian spicy sausage, hot cherry peppers, potatoes in garlic cognac sauce</i>	<b>Vitello Martini</b> 30 <i>Veal scallopini lightly breaded with parmesan cheese in a lemon and white wine sauce</i>
<b>Pollo Rustico Balsamico</b> 27 <i>Organic chicken with Italian sweet sausage, peppers, mushrooms and onion in a balsamic sauce</i>	<b>Vitello Sorrentino</b> 30 <i>Veal scallopini with eggplant, prosciutto, and fontina cheese in a marsala wine sauce</i>
<b>Pollo Parmigiana</b> 27 <i>Organic breaded chicken cutlet topped with mozzarella and tomato sauce</i>	<b>Veal Chop Parmigiana</b> 48 <i>mozzarella and tomato sauce</i>
<b>Pollo Fino</b> 27 <i>Strips of chicken topped with asparagus, shrimp and mushrooms in a white wine citrus sauce</i>	<b>Vitello Capricciosa</b> 30 <i>Veal cutlet pounded thin with seasoned breadcrumbs topped with arugula, red onions and diced tomatoes, extra virgin olive oil and lemon wedge</i>

## Dalla Griglia

<b>Shell Steak</b> 45 <i>Charbroiled to your desire and served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	<b>Rack of Lamb</b> 48 <i>Baby rack of lamb roasted to perfection, served with sautéed mushrooms, seasonal vegetables and mashed potatoes</i>
<b>Filet Mignon</b> 48 <i>Generous filet of beef grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	<b>Veal Chop</b> 48 <i>Veal chop grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>
<b>Berkshire Pork Chop</b> 34 <i>Grilled double-cut berkshire pork chops topped with sliced potatoes, onions, hot and sweet peppers</i>	

## Pesce

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

<b>Cioppino</b> 35 <i>Half lobster, clams, shrimp, calamari, scungilli in a marinara or fra diavolo sauce</i>	<b>Gamberi Scampi</b> 34 <i>Sautéed jumbo shrimp in garlic oil lemon sauce, topped with fresh basil over risotto</i>
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## Contorni

Asparagus 10	String Beans 10	Spinach 10
Broccoli Rabe 10	Mixed Mushrooms 10	Mashed Potatoes 10
<b>Patate Fritti</b> 7 <i>Roasted potatoes or steak fries</i>		

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