

# DINNER MENU

## Appetizers

### ANTIPASTO DI MARE

Marinated seafood salad, clams, mussels, shrimp, calamari, octopus, celery, carrots, olive oil and lemon \$10.95

### ANTIPASTO PAESANO

Dish of selected cured meats, roasted vegetables, mozzarella cheese, seafood salad and an assorted olives \$12.95

### MOZZARELLA CAPRESE

Fresh whole milk Mozzarella with tomato, basil, and olive oil \$10.95

### PROSCIUTTO E OLIVE

Imported prosciutto from Parma with cured black olives and cracked green olives \$10.95

### \*CARPACCIO

Thinly sliced raw beef with shaved parmesan cheese, arugula, capers, extra virgin olive oil and lemon \$10.95

### VEGETALI ALLA GRIGLIA

Grilled eggplant, zucchini, and sweet bell peppers, with fresh garlic, olive oil, balsamic vinegar and fresh mint. \$10.95

### Zuppe

#### MINISTRONE FRESCO

Fresh Italian vegetable soup \$7.95

#### TORTELLINI IN BRODO

Meat tortellini in chicken broth \$7.95

#### ZUPPA DEL GIORNO

Soup of the day \$7.95

### BRUSCHETTA

Toasted bread, with fresh tomato, garlic, basil and olive oil \$9.95

### MELANZANA PARMIGIANA

Breaded eggplant topped with tomato sauce, parmesan and mozzarella cheese \$10.95

### MOZZARELLA IN MARINARA

Mozzarella cheese and bread dipped in egg batter and flour and deep fried, topped with marinara sauce \$10.95

### FRITTO DI CALAMARI

Deep fried Calamari \$12.95

### GUAZZETTO

Clams and mussels with garlic, olive oil, white wine in marinara sauce \$12.95

### Insalate-Salad

#### INSALATA VERDE

Mixed greens with tomato, carrots, olive oil and balsamic vinegar \$7.95

#### INSALATA PALERMO

Fresh tomato, oranges, black and green olives, red onions, and anchovies in olive oil and balsamic vinegar \$8.95

#### INSALATA DI SPINACI

Baby spinach with gorgonzola cheese, roasted walnuts, tomato in a vinaigrette dressing \$8.95

#### INSALATA CESARE

Romaine lettuce, tomato, Caesar dressing, croutons and Parmesan cheese \$8.95

## Pasta

### SPAGHETTI BOLOGNESE

Spaghetti pasta with meat sauce \$16.95

### PENNE SANTA ROSALIA

Penne pasta with ricotta cheese, tomato sauce, topped with eggplant, parmesan cheese and fresh basil \$16.95

### FARFALLE VULCANO

Bow tie pasta with Italian ground sausage, mushrooms, sweet bell peppers and a dash of hot pepper \$16.95

### PAPPARDELLE ALEXANDRA

Broad ribbon pasta with pancetta, crab meat in a vodka tomato cream sauce \$18.95

### LINGUINE CASARECCIA

Linguine pasta with garlic, sundried tomatoes, black olives, capers, fresh parsley, olive oil and dash of hot pepper \$16.95

### GNOCCHI ALLA GENOVESE

Homemade potato dumplings, with pesto and a touch of cream \$17.95

### RAVIOLI MAMMA ROSA

Cheese ravioli with mushrooms, artichokes, sweet bell peppers and fresh tomato \$16.95

### LINGUINE TRAPANESE

Linguini pasta with fresh peeled tomato, fresh garlic and basil with extra virgin olive oil \$16.95

\* **CONSUMER ADVISORY** Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**All our dishes are made from scratch at your order, it takes time.**

**Not responsible for lost or stolen items.**

**Visa, MasterCard or American Express accepted no checks. We reserve the right to refuse service to anyone.**

### TORTELLINI CAPRICCIOSI

Meat tortellini with mushrooms, asparagus and pancetta in a white cream sauce \$17.95

### LASAGNA RUSTICA

Lasagna filled with mushrooms, ground sausage and ricotta cheese in tomato sauce, topped with mozzarella cheese \$17.95

### FARFALLE AL SALMONE

Bow tie pasta with fresh salmon in a vodka tomato cream sauce \$17.95

### FETTUCCINE ALLA MODA

Egg fettuccini pasta with, shrimp, porcini mushrooms in brandy cream sauce \$17.95

### PENNE ZIO PINO

Penne pasta with diced chicken, asparagus and mushrooms in a brandy cream sauce \$17.95

### SPAGHETTI PORTICELLO

Spaghetti pasta with shrimp, scallops, arugula and fresh tomato in a white wine sauce \$17.95

### LINGUINE CON VONGOLE O COZZE

Linguine pasta with fresh clams or black mussels in a white wine sauce or red sauce 17.95

### SPAGHETTI TUTTO MARE

With clams, black mussels, shrimp, scallops, calamari and white wine in a marinara sauce \$18.95

**\*Whole wheat spaghetti available upon request with any sauce listed above, please allow a few extra minutes**

## *Secondi Piatti*

### *Pollo*

#### POLLO SALTIMBOCCA

Chicken breast topped with prosciutto and mozzarella cheese in a marsala wine sauce with mushrooms \$19.95

#### POLLO AL LIMONE

Grilled chicken breast with artichokes mushrooms, in a garlic and lemon sauce and a dash of hot pepper \$19.95

### *Salsiccia campagnola*

Italian sausage with mushrooms red bell peppers sweet onion white wine and marinara sauce \$18.95

### *Vitello*

#### VEAL PARMIGIANA

Breaded veal with a tomato sauce and melted mozzarella cheese \$21.95

#### VEAL GIANFRANCO

Veal scaloppine with sun dried tomato, garlic and black olives in balsamic vinegar sauce \$21.95

#### VEAL VERONICA

Veal scaloppine with prosciutto, mushrooms on Marsala wine sauce \$21.95

### *Agnello aromatico*

Lamb chops, marinated with fresh Italian aromatic herbs, grilled and topped with green peppercorn in a raspberry vinegar,sauce, on a layer of arugula. \$29.95

### *Bistecca ai ferri*

Grilled, Angus rib-eye steak, with vino rosso and porcini mushrooms sauce \$28.95

### *Sogliola d'ore*

Fresh filet of Sole egg battered, sautéed with capers, lemon, and butter \$21.95

### *Salmone alla Siciliana*

Fresh filet of salmon with sweet onions, green olives, capers, fresh mint and fresh tomato \$22.95

### *Gamberi e calamari fra diavola*

Sautéed prawns and tender calamari with garlic, olive oil and vodka in a spicy marinara sauce \$22.95

### *Pesce fresco del giorno*

Ask server for the fish of the day