

Antipasti

<u>Gamberi Grigliati</u>	8.95
<i>grilled shrimp over sautéed zucchini, pine nuts & plum tomato</i>	
<u>Crespelle Fiorentina</u>	7.95
<i>eggplant cannelloni filled w/ ricotta & spinach</i>	
<u>Grilled Portobello Mushroom</u>	7.95
<i>served over field salad</i>	
<u>Melanzane Afumigate</u>	7.95
<i>grilled eggplant w/ smoked mozzarella & tomato</i>	
<u>Vongole Oreganata</u>	7.95
<i>little neck baked clams</i>	
<u>Calamari Fritti</u>	8.95
<u>Portobello ai Barolo</u>	10.95
<i>cap layered w/ crabmeat & mozzarella in a Barolo Red wine reduction sauce</i>	

<u>Mozzarella, Pepper & Tomato</u>	7.95
<i>fresh mozzarella, roasted peppers & tomatoes</i>	
<u>Fegatini di pollo ai Balsamico</u>	7.95
<i>sautéed chicken liver in balsamic over field salad</i>	
<u>Insalata Bianca</u>	7.95
<i>hearts of palm, artichoke, mushrooms & endive tossed in oil & lemon w/ shaved parmesan</i>	
<u>Insalate Cesare</u>	6.95
<i>caesar salad</i>	
<u>Insalata Francese</u>	6.95
<i>field greens, red beets, corn, tomato & dried ricotta</i>	
<u>Insalata Caprini</u>	7.95
<i>goat cheese baked over field greens salad w/ walnuts</i>	
<u>Carpaccio Bomba</u>	7.95
<i>beef over Arugula in oil & lemon w/ parmesan</i>	

Pasta

<u>Fidellini Mare e Monte</u>	15.95
<i>w/ shitake mushrooms & shrimp in a light red sauce</i>	
<u>Ravioli Piemontese</u>	14.95
<i>filled w/ spinach & cheese in a pink sauce</i>	
<u>Tortelloni Quattro Formaggi</u>	14.95
<i>green tortelloni in a four cheese sauce</i>	
<u>Fussilli ai Salmone</u>	14.95
<i>w/ fresh salmon in a pink sauce</i>	
<u>Linguine alle Vongole</u>	15.95
<i>w/ white clam sauce</i>	
<u>Linguine Frutti di Mare</u>	15.95
<i>w/ mixed seafood marinara</i>	

<u>Rottolo Montanara</u>	14.95
<i>homemade pasta rolled & filled w/ spinach, ricotta & wild mushrooms in a pink sauce w/ parmesan</i>	
<u>Risotto Milanese or Porcini Mushroom</u>	14.95
<i>w/ saffron or dry porcini mushrooms</i>	
<u>Tortellini Gratinati</u>	14.95
<i>meat tortellini w/ prosciutto & peas in a pink sauce</i>	
<u>Rigatoni Cipullo</u>	14.95
<i>w/ ground sweet sausage, prosciutto & cream</i>	
<u>Penne alle Melanzane</u>	14.95
<i>w/ eggplant, fresh tomatoes & shaved dry ricotta</i>	
<u>Spaghetti Bolognese</u>	14.95
<i>w/ veal meat sauce</i>	

Pesce

<u>Salmon Livornese</u>	18.95
<i>salmon sautéed w/ onions, capers, black olives & fresh tomatoes</i>	
<u>Zuppa di Pesce</u>	19.95
<i>mixed seafood stewed in tomato sauce</i>	

<u>Filet Sole Fiorentina</u>	18.95
<i>sautéed w/ lemon & white wine over spinach</i>	
<u>Shrimp Parmeggiana</u>	18.95
<i>w/ marinara sauce & mozzarella served w/ linguine</i>	

Pollo

<u>Pollo Scarpariello</u>	15.95
<i>w/ bones, sautéed with rosemary, garlic & wine</i>	
<u>Pollo Giambotta</u>	15.95
<i>boneless, sautéed w/ roasted peppers, potatoes, sausage & white wine</i>	
<u>Fegatini di Pollo alla Venesiana</u>	13.95
<i>chicken liver sautéed w/ onions</i>	

<u>Pollo San Remo</u>	15.95
<i>boneless, sautéed w/ sun dried tomatoes, peas & Portobello mushrooms</i>	
<u>Pollo Castelli Romana</u>	15.95
<i>boneless w/ shallots, artichokes & mushrooms</i>	
<u>Pollo Sorrentino</u>	15.95
<i>breast layered w/ prosciutto, eggplant & fontina</i>	

Carne

<u>Nodino alla Salvia</u>	25.95
<i>broiled veal chop w/ fresh sage</i>	
<u>Nodino Valdostana</u>	25.95
<i>thinly pounded veal chop layered w/ prosciutto & fontina cheese w/ Porcini, cream & wine sauce</i>	
<u>Bistecca ai Ferri</u>	25.95
<i>grilled sirloin steak served w/ roasted potatoes</i>	
<u>Vitello del Bosco</u>	16.95
<i>scaloppini w/ shitake mshrms, sage & white wine</i>	

<u>Vitello Milanese Capriciosa</u>	16.95
<i>cutlet w/ fresh tomatoes & melted fontina cheese</i>	
<u>Fegato alla Venesiana</u>	16.95
<i>sautéed calve's liver w/ onions</i>	
<u>Vitello Martini</u>	16.95
<i>veal encrusted w/ parmesan sautéed in lemon & white wine</i>	
<u>Vitello Saltinbocca</u>	16.95
<i>scaloppini layered w/ prosciutto over spinach</i>	

Broccoli di Rabe 9.95

Fried Zucchini 6.95