

SALADS

Mix Salad **\$9.50**

Mixed greens with balsamic dressing

Fresh Spinach Salad **\$13.50**

Baby spinach, fresh mozzarella, fresh sliced champignon mushrooms, cherry tomatoes, olive oil lemon dressing

Mediterranea **\$13.50**

Baby mixed greens, tomatoes, kalamata olives, cucumbers, artichoke hearts, feta cheese, lemon dressing

Shrimp Salad **\$14.50**

Grilled shrimp served with mixed greens and garlic in an olive oil and lemon dressing

Caesar Salad **\$10.50**

Classic Caesar salad topped with homemade croutons and homemade Caesar dressing

Parma Salad **\$14.50**

Grilled asparagus, crispy prosciutto di Parma, baby mixed greens, cherry tomatoes, candied walnuts, sliced strawberry, pomegranate dressing

Chicken Salad **\$14.00**

Grilled chicken breast, avocado, romaine lettuce, red onions, cherry tomatoes, parsley, yogurt dressing

Salmon Salad **\$14.50**

Grilled Atlantic salmon with mixed greens, tomatoes and red onions on olive oil lemon dressing

Add chicken - \$6.00; add shrimps - \$6.50; add salmon - \$6.50

ANTIPASTI

Calamari Fritti **\$13.50**

Deep fried calamari served with a choice of spicy tomato sauce

Eggplant Parmigiana **\$14.00**

Fried eggplants with mozzarella, parmesan cheese, tomato sauce and basil

Insalata di Mare **\$15.00**

Steamed clams, mussels, shrimps and calamari topped with evoo and lemon

Trio Bruschetta **\$12.00**

Assortment of bruschetta

Tagliere **\$16.00**

Selection of Italian cold cuts and cheese

Burrata **\$14.50**

Fresh Imported burrata cheese with prosciutto di Parma, cherry tomatoes and fresh basil

Caprese **\$13.50**

Fresh mozzarella with sliced tomatoes, topped with basil

SOUP OF THE DAY

Bowl **\$9.00**

Cup **\$5.00**

PIZZE

Margherita	\$12.50
Tomato sauce, mozzarella and basil	
Pepperoni	\$14.00
Tomato sauce, mozzarella and pepperoni	
Pizza Carciofini e Olive	\$15.00
Tomato sauce, mozzarella, baby artichokes and black olives	
Salmone e Arugula	\$15.50
Mozzarella and sliced smoked salmon topped with fresh arugula	
Pizza Pinguini	\$14.50
Tomato sauce, mozzarella, red and yellow bell peppers, onions and basil	
Prosciutto Funghi	\$15.00
Tomato sauce, mushrooms, mozzarella and prosciutto	
Quattro Formaggi	\$14.00
A blend of mozzarella, fontina, gorgonzola and parmesan cheese	

PASTA

Fettuccine Bolognese	\$14.50
Fettuccine with delicate ground Beef in tomato sauce	
Penne Arrabbiata	\$13.50
Spicy garlic and tomato sauce	
Spaghetti Meatballs	\$14.50
Homemade beef meatballs in a tomato sauce	
Linguine Mare	\$17.00
Clams, shrimp, mussels, calamari, garlic, parsley, touch of red chile peppers with a choice of tomato sauce or white wine sauce	
Fettuccine Alfredo	\$13.50
Fettuccine on a light cream sauce and parmesan cheese	
Spaghetti al Pesto	\$14.50
Homemade pesto sauce, potatoes and green beans	
Fettuccine Contadina	\$14.50
Green peas, mushrooms, pancetta in a light creamy sauce	
Penne Vodka	\$14.00
Penne sautéed with mushrooms a touch of Vodka in a Pink sauce	

Add chicken - \$6.00; add shrimps - \$6.50; add salmon - \$6.50

RISOTTO

Risotto Mare **\$18.00**

Italian rice, mussels, clams, calamari, shrimps, cherry tomatoes, parsley

Risotto ai Funghi **\$16.00**

Italian rice with mushrooms, truffle oil and parmigiano

SECONDI

Pollo alla Griglia **\$16.00**

Grilled chicken breast marinated with fresh herbs, topped with lemon dressing

Veal or Chicken Milanese **\$24.00/\$20.00**

Pounded, breaded and fried veal or chicken

Veal or Chicken Limone **\$24.00/\$20.00**

Veal or chicken pounded floured and sautéed with white wine, lemon and butter

Veal or Chicken Parmigiana **\$24.00/\$20.00**

Veal or chicken with eggplant, mozzarella cheese in a marinara sauce

Veal or Chicken Marsala **\$24.00/\$20.00**

Veal or chicken pounded floured and sautéed with mushrooms in a marsala wine sauce

Vegetarian Grill **\$17.00**

Grilled seasonal vegetables, dressed with olive oil, salt pepper

Salmon Lemon and Capers **\$28.00**

Fresh grilled salmon on a lemon and caper sauce

Fresh Fish of the Day **MP**

Ask your waiter for details

Some menu items may be prepared from rare to well done and may contain raw ingredients. The Department of Health requires us to inform you that consuming rare and undercooked foods may increase your risk of foodborne illness, especially those with certain medical conditions.