

# Antipasti

<b>PORTABELLO E PROVALONE</b>	<b>\$ 158.00</b>	<b>CARPACCIO DI MANZO ALLA PIEMONTESE</b>	<b>\$ 195.00</b>
Portabello mushroom and malted Provalone cheese. Covered with fine herbs sauce.		Paper thin slices of filet mignon marinated with extra virgin olive oil, capers and Parmigiano.	
<b>ANTIPASDO FREDDO</b>	<b>\$ 215.00</b>	<b>PROSCIUTTO E MELONE</b>	<b>\$ 215.00</b>
Assorted of meats and cheeses (Feta, Provalone and Mozzarella), Kalamata green olives, artichokes hearts and cherry tomatoes.		Fresh melon wrapped with imported italian prosciutto.	
<b>PEPPERONI ARROSTI SOTTO OLIO</b>	<b>\$ 138.00</b>	<b>CALAMARI ALLA GRIGLIA</b>	<b>\$ 215.00</b>
Green, red and yellow bell roasted peppers, marinated in Olive oil, garlic salt and pepper.		Grilled calamari, marinated with fine herbs, lime juice and Chardonnay wine sauce.	
<b>CARPACCIO DI TONNO</b>	<b>\$ 185.00</b>		
Yellow fin tuna, thinly sliced, marinated with extra virgin Olive oil, lime juice and capers.			

# Zuppe

<b>ZUPPA DI MINISTRONE</b>	<b>\$ 118.00</b>	<b>ZUPPA DI POLLO E RISOTTO</b>	<b>\$ 118.00</b>
Our classic Minestrone soup. Mixed vegetables, beans and pasta.		Chicken and rice soup.	
<b>ZUPPA DI LENTICHE</b>	<b>\$ 98.00</b>	<b>CREMA DI PATATE E PANCETTA</b>	<b>\$ 118.00</b>
Lentil soup.		Potato cream soup with bacon bits.	

# Insalate

<b>INSALATA RUSTICA</b>	<b>\$ 108.00</b>	<b>INSALATA DI FUNGHI</b>	<b>\$ 205.00</b>
Potatoes, tomatoes, red onions tossed with our classic house dressing.		Mushrooms salad with fresh celery, shaved Parmigiano cheese and lime juice.	
<b>INSALATA MISTA DELLA CASA</b>	<b>\$ 128.00</b>	<b>INSALATA DI CALAMARI</b>	<b>\$ 215.00</b>
Assorted seasonal greens, tomatoes, cucumbers, black olives, walnuts and raisins, tossed with our house dressing.		Squid salad.	
<b>INSALATA GRECA</b>	<b>\$ 148.00</b>	<b>INSALATA DI SCAMPI</b>	<b>\$ 215.00</b>
Romaine lettuce, tomatoes, cucumbers, red onions, green and red peppers, black olives, anchovies, oregano, tossed with our classic greek dressing.		Shrimp salad.	
<b>INSALATA ATHENEAN</b>	<b>\$ 138.00</b>	<b>INSALATA DI PULPO</b>	<b>\$ 215.00</b>
Tomatoes, cucumbers, red onions, green and red peppers, black olives, anchovies, oregano, tossed with our classic greek dressing.		Octopus salad.	
<b>INSALATA CAPRESE</b>	<b>\$ 138.00</b>	<b>INSALATA DE MARE</b>	<b>\$ 225.00</b>
Sliced tomatoes, Mozzarella slices, basil and extra virgin olive oil and greek oregano.		Shrimp, octopus and squid salad.	

(All salads above are mixed with fresh celery, fresh parsley, extra virgin olive oil and lime juice, served with toasted italian bread.)

## Pasta

<b>PENNE ARRABBIATA</b>	<b>\$ 165.00</b>	<b>RAVIOLI 4 FORMAGGI</b>	<b>\$ 185.00</b>
Penne pasta with fresh spicy tomato sauce, sauted with garlic slices.		Four cheeses ravioli in a fresh tomato/cream sauce.	
<b>LASAGNA VEGETARIANA</b>	<b>\$ 195.00</b>	<b>RAVIOLI SCAMPI</b>	<b>\$ 195.00</b>
Vegetables lasagna, tomato sauce, Mozzarella cheese and Bechamel sauce.		Ravioli filled with shrimp served with creamy tomato sauce.	
<b>RIGATONI ALLA AMATRICIANA</b>	<b>\$ 175.00</b>	<b>LINGUINE CON VONGOLE</b>	<b>\$ 195.00</b>
Rigatoni pasta with spicy tomato sauce, pancetta (italian bacon), onions and fresh basil.		Linguine with fresh clams in garlic, Chardonnay wine sauce and fresh parsley.	
<b>LASAGNA DI CARNE</b>	<b>\$ 185.00</b>	<b>LINGUINE CON COZZE E VONGOLE IN SALSA MARINARA</b>	<b>\$ 215.00</b>
Meat lasagna (USDA Choice Ground Beef), Bolognese sauce, Mozzarella and Parmigiano.		Linguine with mussels and clams in red marinara or white wine sauce.	
<b>SPAGHETTI PUTTANESCA</b>	<b>\$ 195.00</b>	<b>LINGUINE AI FRUTTI DE MARE</b>	<b>\$ 265.00</b>
Spaghetti with chopped fresh tomatoe, onions, anchovies, capers, olive oil, garlic, fresh pastly, greek kalamata olives.		Linguine with fresh clams, squid, mussels, shrimp, octopus and fish.	
<b>TAGLIATELLE AL RAGU</b>	<b>\$ 195.00</b>	<b>RIGATTONI ALLA PIAMONTESE</b>	<b>\$ 335.00</b>
Ground beef (USDA Choice Ground Beef), and pork, tomato sauce and parmesan cheese.		Tube pasta with fresh broccoli, garlic, 6 U15 jumbo shrimps and extra virgin olive oil.	
<b>LINGUINE CARBONARA</b>	<b>\$ 195.00</b>	<b>BAVETTE ALLA DIAVOLA</b>	<b>\$ 335.00</b>
Italian bacon (Pancetta), egg, cream, Parmigiano and black pepper.		Bavette, jumbo shrimp, spicy Marinara sauce with wine and garlic.	
<b>FETTUCCHINE ALFREDO</b>	<b>\$ 195.00</b>	<b>TORTOGLIONI ALLA SARDA</b>	<b>\$ 185.00</b>
Our famous Alfredo sauce. Cream and Parmigiano.		Pasta with italian sausage, tomato sauce with cream, onion, olives and raisins.	
<b>FETTUCCHINE ALFREDO E SCAMPI</b>	<b>\$ 335.00</b>	<b>EXTRA MARINARA SAUCE</b>	<b>\$ 65.00</b>
Our famous Alfredo sauce. Cream, Parmigiano and shrimp.		<b>EXTRA POMODORO SAUCE</b>	<b>\$ 60.00</b>
<b>FETTUCCHINE ALFREDO E POLLO</b>	<b>\$ 285.00</b>	<b>EXTRA PARMESAN CHEESE</b>	<b>\$ 40.00</b>
Our famous Alfredo sauce. Cream, Parmigiano and chicken.			

**NOTE: Pasta with seafood and fish does not include cheese.**

## Pesce

<b>SCAMPI AL VINO BLANCO</b>	<b>\$ 335.00</b>	<b>SPIEDINI ADRIATICA</b>	<b>\$ 335.00</b>
Jumbo shrimp sauteed with fresh garlic in a Chardonnay wine sauce, served with mixed vegetables.		Jumbo shrimp-kabob. Grilled onions, green and red bell peppers, cherry tomato on a bed of spinach sauteed with garlic and olive oil.	
<b>BRODETTO DI PESCE</b>	<b>\$ 265.00</b>	<b>DENTICE ROSSO</b>	<b>\$ 285.00</b>
Seafood soup in tomato sauce. Fish stock and vegetables.		Red snapper fillet in white wine, capers, and lemon sauce, served with mashed potatoes and fresh spinach with garlic.	

## Contorni

<b>SIDE OF VEGETABLES</b>	<b>\$ 108.00</b>	<b>SIDE OF POTATOES</b>	<b>\$ 108.00</b>
Broccoli, cauliflower and carrots.		Roasted, baked, mashed or baby.	
<b>SIDE OF BROCCOLI</b>	<b>\$ 108.00</b>	<b>SIDE OF SPINACH</b>	<b>\$ 118.00</b>
Sauteed with garlic and extra virgin olive oil.		Fresh spinach sauteed with garlic and extra virgin olive oil..	

## Poultry

<b>POLLO AL LIMONE</b>	<b>\$ 245.00</b>
Chicken breast with capers, lime and Chardonnay wine sauce, served with carrots and broccoli.	
<b>POLLO ALLA PARMIGIANA</b>	<b>\$ 245.00</b>
Chicken breast Mozzarella cheese and fresh tomato sauce served with fusilli pasta four cheese sauce.	
<b>POLLO ALLA CARUSO</b>	<b>\$ 255.00</b>
Chicken breast, Mozzarella cheese, eggplant, prosciutto, fine herbes. With mixed vegetables.	
<b>POLLO ALLA SAVOIA</b>	<b>\$ 235.00</b>
Chicken breast in a Marsala cream sauce, spinach and mushrooms, served with roasted potatoes.	

## Pizza

	<b>MEDIUM</b>	<b>LARGE</b>
<b>MARGHERITA</b>	<b>\$ 175.00</b>	<b>\$ 195.00</b>
Cheese and tomato sauce.		
<b>MARGHERITA RUSTICA</b>	<b>\$ 185.00</b>	<b>\$ 205.00</b>
Cheese, slices of fresh tomatoes, fresh basil, oregano.		
<b>MARINARA</b>	<b>\$ 185.00</b>	<b>\$ 205.00</b>
Spicy tomato sauce, cloves of garlic and fresh oregano.		
<b>QUATRO STAZIONI</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Cheese, tomato, salami, ham, black olive and green bell pepper..		
<b>GRECA</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Cheese, slices of fresh tomatoes, fetta and oregano..		
<b>VEGETARIANA</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Cheese, tomato, spinach, onion and mushrooms.		
<b>SORRENTO</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Cheese, tomato sauce, ham and mushrooms.		
<b>MEDITERRANEA</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Cheese, tomato, anchovies, black olive and capers.		
<b>QUATTRO FORMAGGI</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Parmigiano, Gorgonzola, Mozzarella and cream cheese.		
<b>DIABLA</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Cheese, spicy tomato sauce, spicy pepper and italian sausage.		
<b>CAPRICCIOSA</b>	<b>\$ 195.00</b>	<b>\$ 215.00</b>
Cheese, tomato, artichoke heart, black olives, ham and mushrooms.		
<b>DI CARNE</b>	<b>\$ 225.00</b>	<b>\$ 245.00</b>
Cheese, salami, pepperoni, ham, Mortadella. With prosciutto.	<b>\$ 245.00</b>	<b>\$ 265.00</b>
<b>OUR TRADICIONAL CALZONI</b>	<b>\$ 195.00</b>	
With tomato sauce, cheese, mushrooms and ham.		

## Meats

<b>COSTOLETTA DI MAILE</b>	<b>\$ 385.00</b>
Grilled porkchops, served in a butter and white wine sauce with a touch of balsamic vinagrette, served with potatoes and mixed vegetables.	
<b>FILETTO DI MANZO AL BAROLO</b>	<b>\$ 415.00</b>
Grilled prime fillet Mignon in a Barolo red wine sauce and mushrooms, served with roasted potatoes and spinach.	
<b>ABBACHIO ALLA ROMANA</b>	<b>\$ 775.00</b>
Grilled lambchops from New Zealand. With fine herbs sauce, spinach and mashed potatoes. (Ask your waiter for availability.)	

<b>EXTRA INGREDIENT</b>
<b>ANCHOVIES</b>
<b>\$ 75.00</b>
<b>SERRANO HAM</b>
<b>\$ 75.00</b>