

Antipasti

PORTABELLO E PROVALONE	\$ 198.00	CARPACCIO DI MANZO ALLA PIEMONTESE	\$ 215.00
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.	
ANTIPASDO FREDDO	\$ 235.00	CALAMARI ALLA GRIGLIA	\$ 215.00
Assorted of meats and cheeses (Feta, Provalone and Mozzarella), Kalamata green olives, artichokes hearts and cherry tomatoes.		Grilled calamari, marinated with fine herbs, lime juice and Chardonnay wine sauce.	
CARPACCIO DI TONNO	\$ 215.00	GRILLED SHRIMP	\$ 215.00
Yellow fin tuna, thinly sliced, marinated with extra virgin Olive oil, lime juice and capers.		4 shrimps marinated with fine herbs, lemon juice and in a white wine sauce.	

Zuppe

ZUPPA DI LENTICHE	\$ 128.00	ZUPPA DI POLLO E RISOTTO	\$ 148.00
Lentil soup.		Chicken and rice soup.	
ZUPPA DI MINISTRONE	\$ 148.00	CREMA DI PATATE E PANCETTA	\$ 148.00
Our classic Minestrone soup. Mixed vegetables, beans and pasta.		Potato cream soup with bacon bits.	

Insalate

INSALATA RUSTICA	\$ 138.00	INSALATA CESAR	\$ 175.00
Potatoes, tomatoes, red onions tossed with our classic house dressing.		Our classic Caesar salad.	
INSALATA MISTA DELLA CASA	\$ 158.00	INSALATA CESAR/CHICKEN	\$ 245.00
Assorted seasonal greens, tomatoes, cucumbers, black olives, walnuts and raisins, tossed with our house dressing.		INSALATA DI FUNGHI	\$ 225.00
INSALATA GRECA	\$ 185.00	Mushrooms salad with fresh celery, shaved Parmigiano cheese and lime juice.	
Romaine lettuce, tomatoes, cucumbers, red onions, green and red peppers, black olives, anchovies, oregano, tossed with our classic greek dressing.		INSALATA DI CALAMARI	\$ 235.00
INSALATA ATHENEAN	\$ 165.00	Squid salad.	
Tomatoes, cucumbers, red onions, green and red peppers, black olives, anchovies, oregano, tossed with our classic greek dressing.		INSALATA DI SCAMPI	\$ 245.00
INSALATA CAPRESE	\$ 165.00	Shrimp salad.	
Sliced tomatoes, Mozzarella slices, basil and extra virgin olive oil and greek oregano.		INSALATA DE MARE	\$ 245.00
		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

PENNE ARRABBIATA	\$ 185.00	RAVIOLI 4 FORMAGGI	\$ 195.00
Penne pasta with fresh spicy tomato sauce, sauted with garlic slices.		Four cheeses ravioli in a fresh tomato/cream sauce.	
LASAGNA VEGETARIANA	\$ 185.00	RAVIOLI SCAMPI	\$ 195.00
Vegetables lasagna, tomato sauce, Mozzarella cheese and Bechamel sauce.		Ravioli filled with shrimp served with creamy tomato sauce.	
RIGATONI ALLA AMATRICIANA	\$ 185.00	LINGUINE CON VONGOLE	\$ 195.00
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.	
LASAGNA DI CARNE	\$ 195.00	LINGUINE CON COZZE E VONGOLE IN SALSA MARINARA	\$ 215.00
Meat lasagna (USDA Choice Ground Beef), Bolognese sauce, Mozzarella and Parmigiano.		Linguine with mussels and clams in red marinara or white wine sauce.	
SPAGHETTI PUTTANESCA	\$ 195.00	LINGUINE AI FRUTTI DE MARE	\$ 265.00
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.	
LINGUINE CARBONARA	\$ 195.00	RIGATTONI ALLA PIAMONTESE	\$ 335.00
Italian bacon (Pancetta), egg, cream, Parmigiano and black pepper.		Tube pasta with fresh broccoli, garlic, 6 U15 jumbo shrimps and extra virgin olive oil.	
FETTUCCINE ALFREDO	\$ 195.00	BAVETTE ALLA DIAVOLA	\$ 335.00
Our famous Alfredo sauce. Cream and Parmigiano.		Bavette, jumbo shrimp, spicy Marinara sauce with wine and garlic.	
FETTUCCINE ALFREDO E SCAMPI	\$ 335.00	TORTOGLIONI ALLA SARDA	\$ 185.00
Our famous Alfredo sauce. Cream, Parmigiano and shrimp.		Pasta with italian sausage, tomato sauce with cream, onion, olives and raisins.	
FETTUCCINE ALFREDO E POLLO	\$ 285.00	EXTRA MARINARA SAUCE	\$ 85.00
Our famous Alfredo sauce. Cream, Parmigiano and chicken.		EXTRA POMODORO SAUCE	\$ 80.00
		EXTRA PARMESAN CHEESE	\$ 40.00

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

Pesce

SCAMPI AL VINO BLANCO	\$ 345.00	SPIEDINI ADRIATICA	\$ 365.00
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.	
SCAMPI AL OUZO	\$ 365.00	DENTICE ROSSO	\$ 315.00
6 U15 shrimp in cream sauce and OUZO liqueur (anise liqueur), served on a spinach base.		Red snapper fillet in white wine, capers, and lemon sauce, served with mashed potatoes and fresh spinach with garlic.	

Contorni

SIDE OF VEGETABLES	\$ 148.00	SIDE OF POTATOES	\$ 148.00
Broccoli, cauliflower and carrots.		Roasted, baked, mashed or baby.	
SIDE OF BROCCOLI	\$ 148.00	SIDE OF SPINACH	\$ 148.00
Sauteed with garlic and extra virgin olive oil.		Fresh spinach sauteed with garlic and extra virgin olive oil..	

Poultry

POLLO AL LIMONE	\$ 265.00
Chicken breast with capers, lime and Chardonnay wine sauce, served with carrots and broccoli.	
POLLO ALLA PARMIGIANA	\$ 265.00
Chicken breast Mozzarella cheese and fresh tomato sauce served with fusilli pasta four cheese sauce.	
POLLO ALLA CARUSO	\$ 285.00
Chicken breast, Mozzarella cheese, eggplant, prosciutto, fine herbes. With mixed vegetables.	
POLLO E SALSICCIA ALLA CASSEROULA	\$ 285.00
Chicken pieces, spicy Italian sausage, bell peppers, sliced onion, olives, mushrooms and fresh tomato sauce.	

Pizza

	MEDIUM	LARGE	EXTRA INGREDIENT
MARGHERITA	\$ 195.00	\$ 215.00	\$ 55.00
Cheese and tomato sauce.			
MARGHERITA RUSTICA	\$ 195.00	\$ 205.00	ANCHOVIES
Cheese, slices of fresh tomatoes, fresh basil, oregano.			\$ 95.00
MARINARA	\$ 195.00	\$ 215.00	SERRANO HAM
Spicy tomato sauce, cloves of garlic and fresh oregano.			\$ 95.00
QUATRO STAZIONI	\$ 205.00	\$ 225.00	
Cheese, tomato, salami, ham, black olive and green bell pepper..			
GRECA	\$ 215.00	\$ 235.00	
Cheese, slices of fresh tomatoes, fetta and oregano..			
VEGETARIANA	\$ 195.00	\$ 225.00	
Cheese, tomato, spinach, onion and mushrooms.			
SORRENTO	\$ 205.00	\$ 225.00	
Cheese, tomato sauce, ham and mushrooms.			
MEDITERRANEA	\$ 215.00	\$ 245.00	
Cheese, tomato, anchovies, black olive and capers.			
QUATTRO FORMAGGI	\$ 215.00	\$ 245.00	
Parmigiano, Gorgonzola, Mozzarella and cream cheese.			
DIABLA	\$ 205.00	\$ 225.00	
Cheese, spicy tomato sauce, spicy pepper and italian sausage.			
CAPRICCIOSA	\$ 215.00	\$ 245.00	
Cheese, tomato, artichoke heart, black olives, ham and mushrooms.			
DI CARNE	\$ 235.00	\$ 255.00	
Cheese, salami, pepperoni, ham, Mortadella. With prosciutto.	\$ 245.00	\$ 265.00	
OUR TRADICIONAL CALZONI	\$ 225.00		
With tomato sauce, cheese, mushrooms and ham.			

Meats

COSTOLETTA DI MAILE	\$ 395.00
Grilled porkchops, served in a butter and white wine sauce with a touch of balsamic vinagrette, served with potatoes and mixed vegetables.	
FILETTO DI MANZO AL BAROLO	\$ 425.00
Grilled prime fillet Mignon in a Barolo red wine sauce and mushrooms, served with roasted potatoes and spinach.	