

## ***Appetizers - Antipasti***

### ***Lasagnetta***

Homemade thin pasta sheets stuffed w thin sliced grilled eggplant, homemade tomatoes sauce, mozzarella and parmigiano cheese; lightly baked until crispy and finished w a touch of pesto sauce...our chef feature.

**\$18.99**

### ***La Fragaia***

Crispy assortment of calamari, shrimp and zucchini served with tomato sauce.

**\$19.99**

### ***Guazzetto***

Mussels and clams sautéed in a fresh tomato sauce.

**\$16.99**

### ***Calamari Adriatico***

Calamari sautéed with artichoke hearts, calamata olives and cherry tomatoes served with tostitini bread.

**\$18.99**

### ***Mozzarella di Parma***

Fresh mozzarella wrapped and infused with prosciutto topped with roasted peppers and sliced tomato.

**\$18.99**

### ***Bruschetta all' Italiana***

Slices of Italian bread topped with chopped tomatoes marinated in an olive oil, garlic and chopped basil.

(4 pieces) **\$15.99**

### ***Salsiccia Italiana***

Italian Sausage sautéed in oil, garlic, roasted peppers and onions. **\$16.99**



## ***Zuppe - Soups***

### ***Zuppa di Fagioli***

White beans soup with homemade pasta.

\$10.99

### ***Zuppa Stracciatella***

Chicken consume with fresh spinach, eggs, e  
parmigiano cheese.

\$10.99

Add homemade cavatelli +\$2.99

## ***Insalate – Salads***

### ***Insalata Mangia***

Mixed greens, tomatoes, onions,  
roasted peppers, Kalamata olives, with balsamic  
dressing.

\$12.99

### ***Insalata di Cesare***

Romaine hearts, croutons,  
traditional Cesar dressing and parmigiano cheese.

\$10.99

### ***Insalata Caprese***

Ripe tomatoes served with sliced  
fresh mozzarella cheese, extra virgin olive oil and  
basil.

\$17.99

## ***Side***

Pasta oil garlic: \$6.99

Pasta Alfredo sauce: \$7.99

Pasta Bolognese sauce: \$7.99

Sauté Spinach: \$7.99

Broccoli Di Rape: \$9.99

Meat balls (3): \$7.99

Italian Sausage: \$7.99

Add Chix or Shrimp: +\$5.99

Add Anchovies: +\$1.99



## *Paste*

### *Trio dello Chef*

A must try! Homemade meat lasagna, cannelloni and manicotti all in one dish with Bolognese sauce. \$27.99

### *Fettuccine con salsiccia*

Homemade pasta with mild Italian sausage, mushrooms, mildly spiced Tomatoes and basil. \$25..99

### *Linguini allo Scoglio*

Linguini topped with clams, mussels, finished in a white wine sauce or red sauce. \$26.99

### *Pappardelle Bosco*

Homemade pasta served with Bolognese meat sauce, porcini mushrooms, finished with a touch of truffle oil. \$25.99

### *Gnocchi Gorgonzola*

Homemade potato dumplings in a creamy gorgonzola sauce. \$24.99

### *Cavatelli di Mare*

Homemade cavatelli topped with shrimp in a spicy fradiavola tomato sauce. \$26.99

### *Gnocchi alla Sinatra*

Homemade potato dumplings topped with pesto and shrimp in a creamy alfredo sauce. \$27.99

### *Penne alla Vodka*

Penne sautéed with fresh tomatoes in a fresh cream sauce. \$22.99

Add Chix or Shrimp +5.99

### *Cavatelli Michelle*

Homemade Cavatelli pasta served w Broccoli di Rape and Sausage in an oil and garlic sauce. \$26.99

### *Ravioli Boscaiola*

Homemade cheese ravioli served in a white creamy sauce with prosciutto, sweet peas and mushrooms. \$24.99

Add Chix or shrimp +\$5.99

### *Ravioli Romantici*

Homemade Cheese Ravioli served in a light saffron sauce with shrimp and Julienne zucchini. \$28..99

## *Carni - Meats*

### *Pollo Ortolana*

Chicken breast sautéed with mushrooms, garlic and light demiglace finished in a balsamic reduction served over a bed of arugula. \$26.99

### *Pollo Carciofini*

Chicken breast, artichoke hearts, mushrooms, and sundried tomatoes in a garlic white wine sauce. \$27.99

### *Pollo Piccata*

Chicken breast sautéed in a white wine, capers, and lemon butter sauce over linguini or veggies. \$26.99

### *Veal Mangia*

Veal scaloppini sautéed with mushrooms, Kalamata olives, and roasted peppers over fettuccine pasta in a light marinara sauce over fettuccine pasta. \$32.99

### *Veal Piccata*

Thin veal scaloppini sautéed in a white wine, capers lemon sauce over linguini or veggies. \$30.99

### *Veal Marsala*

Veal scaloppini sautéed in a light marsala wine sauce with mushrooms served over linguini pasta. \$30.99

### *Veal Modo Mio*

Thin veal breaded, and pan seared, topped w/arugula, tomatoes, onions with EVO and balsamic vinegar. \$30.99



### *Maiale alla Pastore*

Pork loin rolled and stuffed with prosciutto, spinach and fontina cheese topped with mixed mushrooms in a light Demi glacé sauce over pasta. \$31.99

Consuming raw or undercooked meats may increase your risk of food born illness.

### *Pesce - Fish*

#### *Brodetto alla Vastese*

Filet of fish of the day with clams, mussels, calamari and shrimp finished in a fresh cherry tomatoes sauce served over homemade cavatelli. \$39.99

#### *Shrimp Scampi*

Shrimps sautéed with garlic, white wine and lemon over veggies or linguini. \$28.99

#### *Cod Piccata or Livornese*

Cod fillet sautéed in a white wine, cappers, and lemon butter sauce or Livornese sautéed in a red sauce with anchovies, calamari olives and capers, both served over pasta or veggies. \$36.99

All veal, chicken, fish dishes served over linguini pasta, add homemade pasta +\$1.99

Serving a wide selections of wines or  
Bring your own wine..Cork fee \$25.00

