



Antipasti e Insalate (Appetizer and Salads)

Mozzarella alla Caprese	12.95
Fresh mozzarella sliced with fresh tomatoes, basil, herbs and olive oil.	
Prosciutto Crudo e Mozzarella	14.95
Cured ham wrapped around fresh mozzarella.	
Bruschetta al Pomodoro	11.95
Italian garlic bread topped with diced tomatoes, fresh basil, garlic, Italian parsley and olive oil.	
Mixed Dinner Salad	10.95
Our spring mix salad comes with fresh cut cucumbers, tomatoes, mozzarella cheese, capers and artichokes tossed with extra virgin olive oil and balsamic vinegar.	
Mixed dinner salad with marinated grilled chicken.	15.95
Mixed dinner salad with marinated grilled salmon.	19.95

Primi Piatti (First Courses)

Side salad with primi piatti 3.00

Spaghetti Carbonara	16.95
Spaghetti with eggs, bacon and Parmesan cheese. Very popular in Central Italy. One of the most classic Italian dishes.	
Linguine e Gambieri al Brandito	20.95
Sautéed shrimp with flamed brandy, tomato and cream over linguine pasta.	
Aglio Olio e Peperoncino	12.95

C lassic southern dish, made with olive oil, lots of garlic and red hot pepper over spaghetti.

Ravioli Vodka in S alsa Rosa 14.95

C heese ravioli sautéed in olive oil and butter, then splashed with Vodka and tomato sauce.

Penne Michele con A rugola 14.95

T his is my son's favorite, its penne tossed together with sautéed garlic, olive oil fresh diced tomatoes, arugula and a hint of hot red pepper.

T ortellini alla Panna 16.95

C heese tortellini with A lfredo sauce, diced grilled chicken and topped with fresh grated parmesan cheese.

S paghetti e Polpette 16.95

S paghetti tossed with tomato and homemade meatballs.

Rigatoni Rustica 16.95

S autéed Italian sausage, portobello mushrooms, tomato sauce and cream tossed over rigatoni.

Fettuccine con Petti di Pollo G rigliato 18.95

E gg pasta tossed in a white cream sauce and topped with grilled marinated chicken.

S paghetti alla Puttanesca 16.95

S picy dish that is very famous in Italy. B lack olives, anchovies, capers, diced tomatoes and red hot pepper sautéed in olive oil then tossed with spaghetti.

Ravioli or G nocchi 12.95

A sk your server what kind of filling we have and then choose your favorite sauce: tomato, pesto, bolognese (meat) or panna (white cream). C ombination of sauce or ravioli add 1.50.

Lobster Ravioli 18.95

Ravioli filled with North A tlantic Lobster, your choice of sauce. C ombination of sauce add 1.50

S econdi Piatti (S econd courses)

O ur second course includes spring mix salad in our homemade Italian dressing

S altinbocca alla Romana 25.95

Veal filled with a slice of prosciutto crudo and fontina cheese, then sautéed in olive oil, butter and splashed with chardonnay wine, and side vegetable.

Vitello al Limone 25.95

Veal slightly floured and sautéed in olive oil and butter, then drizzled with wine and lemon juice, and side vegetable.

Vitello al Marsala	25.95
Veal floured and sautéed with Portobello mushrooms then splashed with Marsala wine.	
Filetto al S yrah	23.95
Tenderloin medallion marinated in red wine S yrah with herbs, then grilled and served with the reduced wine sauce, and side vegetable.	
Filetto al Marsala	23.95
Tenderloin medallion floured and sautéed with portobello mushrooms then splashed with Marsala wine.	
Pollo alla Zia Tina	16.95
Chicken breast floured and sautéed in olive oil and butter, flamed with brandy and thickened with a dash of cream, and side vegetable.	
Bocconcini di Pollo in Agrodolce al Timo	18.95
Mouthful pieces of chicken breast sautéed in butter with thyme and leeks until golden brown, then dusted with sugar to caramelize, drizzled with white wine, red vinegar, and reduced.	
Pollo al Marsala	18.95
Chicken breast floured and sautéed with portobello mushrooms and then splashed with Marsala wine.	
Salmonone grigliato con Salsa di Salmoriglio	19.95
Grilled salmon topped with a spicy sauce made with olive oil, lemon juice, garlic, hot red pepper, and fresh Italian parsley.	
Salmonone alla Panna e Capperi	21.95
Salmon lightly floured sautéed in butter with small capers, drizzled with chardonnay wine and a dash of cream and tomato sauce.	

Dolci e Gelati (Dessert and Ice Cream)

Tiramisú	5.95
Lady finger cookies dipped in espresso coffee corrected with brandy and spread with mascarpone cheese and cocoa.	
Cannoli Siciliani	5.95
A very light, crunchy shell filled with ricotta cheese, chocolate and a touch of pistachio.	
Gelato	5.95
Italian ice cream. Ask your server what kind of flavors we have to offer.	

Enjoy the food and smile.

Groups of six or more there will be no separate checks and 20% gratuity will be applied.

Private room available for all occasions.

We use only the finest and freshest ingredients for all of our dishes.

Red Wine

Placido Merlot from Puglia

100% Merlot, this is a soft, velvety wine. After careful hand selection, the grapes are vinified by highly skilled winemakers. Placido Merlot is an ideal selection for pastas with red sauces, grilled seafood and spicy cuisine.

Bottle 20.00 Glass 6.00

Lavis Pinot Noir from Trentino

This wine has a ruby red core with aromas of red berry fruit that are echoed on the palate, along with hints of licorice, fennel and a touch of cinnamon.

Bottle 25.00 Glass 7.00

Fuodo Monaci Primitivo

In the heart of Puglia, Italy is where this red wine originated. The grapes come from three provinces of Salento: Brindisi, Lecce, and Taranto. Bright in color, intense, pleasant taste, smooth, full and warm structured. This wine compliments pizza, pasta in meat sauce, beef and BBQ.

Bottle 22.00 Glass 6.50

Placido Chianti

From the region of Tuscany, this wine is delightfully charming with a hint of violets in the nose and a dry harmonious lightly tannin taste to your palate. This enticing Chianti is excellent with a broad range of foods including meats, pasta, and even spicy foods.

Bottle 20.00 Glass 6.00

Contempo Nero D'Avola Sant'Anastasia

Obtained from Nero D'Avola, a traditional Sicilian grape from a very Sicilian dry wine but a modern and up to date taste. Best with savory red meat, white meat and fish.

Bottle 27.00 Glass 7.75

Brunello di Montalcino

From the heart of Italy, Brunello is a wine of robust character. The Sangiovese grapes are transformed into a remarkable world-class wine, perhaps the most respected red of Italy. It possesses a rich garnet color, and depth, complexity and opulence that is softened by and elegant, lingering aftertaste.

Bottle 99.50

Marcarini 2001 La Serra Barolo

This full-bodied, tannic Barolo is firmly astringent on the finish, but there's enough fruit behind the tannins to emerge with proper aging. The complex aroma and flavors showcase cherries and plums, but also darker earthier notes of tobacco, humus and spice.

Bottle 100.00

Rosso di Montalcino Sangiovese

This is a wine of noble origins and impressive original thinking. Made from 100% Sangiovese clones. It is a deep ruby-red in color with dry, round, velvety taste and generous body-characteristics similar to those desired in a great Brunello. It is an outstanding companion to veal, red meats and cheese.

Bottle 49.00

Melini Chianti Classico Riserva "Laborel"

Bottle 49.00

Bright ruby-red, the bouquet is intense with violets raspberries and iris scents and overtones of aromatic hay, spices and toasted almonds. The taste is dry, full, and harmonious with an elegant aftertaste of liquorices, ripe fruits and jam.

St Valpolicella Classico Superiore "Solane"

Bottle 30.00 Glass 8.50

From the region of Valpolicella, this wine is ruby red in color, intense bouquet, with hints of cloves, vanilla cherry jam and almonds. Dry taste, full, warm and harmonious with an elegant finish.

Marco Felluga Merlot

Bottle 43.00

Deep ruby red with aromas of cherry and a hint of spices. Warm, firm, and round on the palate with soft mellow tannins.

Boroli Quattro Fratelli Barbera D'Alba

Bottle 33.00 Glass 9.50

Traditional Piemontese red wine. This Boroli rosso is obtained with 100% Barbera grapes, from the vineyards of the estate. It is a well structured wine that has great concentration of fruit.

Terrabianca Campaccio

Bottle 68.00

The bouquet is ample, intense and elegant with berry fruit chocolate and roasted almond notes that continue on the palate sustained by superb structure and depth.

Boom Town Syrah

Bottle 26.00 Glass 7.50

From the unique vineyards of Washington State this wine capture and deliver an experience to savor. Deep garnet color with aromas of blackberry, coffee and spice.

Torre Mellotti Cabernet Sauvignon

Bottle 30.00 Glass 8.50

Wine of intense ruby red color, with a aroma of raspberry and blueberries. Full-bodied, spicy and proper tannins to the palate.

Marchesi di Gresy Dolcetto d'Alba

Bottle 35.00

Intense and persistent with small fruits and almonds. Velvety taste with good structure and the right tannins.

White Wine

Pink Pinot Grigio

Bottle 19.00 Glass 5.50

Light rose color, fragrant nose of flowers and fresh fruit. Soft ripe on the palate with a nice pop of sweetness.

Pinot Grigio Vigneti delle Dolomiti

Bottle 25.00 Glass 7.00

Delicately perfumed with scents of flower and spice, it features almond, tangerine and apricot fruits. Softly textured and balanced with a crisp citrus finish. A delicious aperitif or pair with seafood and salad.

Marco Felluga Pinot Grigio

Bottle 36.00

It presents an intense and immediate bouquet. In the mouth is elegantly fruity and becomes full-bodied and well structured with a long finish.

Pieoropan S oave C lassico S uperiore

85% G arganega, 15% T rebbiano di S oave, straw yellow color with an ample delicate nose complex and structured on the palate, with good acidity, silky texture, and pleasing finish.

B ottle 39.00

Principessa G avia G avi

C onsidered the premier dry white wine of Italy. Principessa is fruity, fresh and crisp with a gentle acidity and balanced finish. T his is ideal with shellfish; it also marries well with fish, veal and grilled chicken.

B ottle 31.00 G lass 9.25

Riesling S tone's T hrow of D oor C ounty

A romas reminiscent of fresh apricot, apple and pear. C risp, clean, with a refreshing slightly sweet finish. Made in D oor C ounty from C alifornia G rapes.

B ottle 33.00 G lass 7.00

T oscolo Vernaccia di S an G imignano

T he ancient native grape of Vernaccia, and the medieval village of S an G imignano it's a tribute to T uscany. S tar enologist Franco B arnabei has deftly capture the sunlight of the Val d'E lsa hills in the varietals' luminous, straw yellow hue. A delicately aromatic bouquet of white flowers, pears and honeysuckle calls to mind the vineyards springtime awakening on the palate, the full flavors, citrus aroma, firm freshness and almond nuance five the finishing touches to this quintessential T uscan experience.

B ottle 26.00 G lass 7.50

C hardonnay T rentino D O C

A clean, crisp, refreshingly unoaked wine with pure apple and pear flavors and balanced acidity. T his light to medium-bodied wine provides a great match for baked, fried or broiled white fish and cream-based pastas.

B ottle 25.00 G lass 7.00

Maschio Prosecco

T his is a fun spontaneous wine that's great for celebrating the moment. Maschio has a gentle sparkle with aromas and flavors of melons, peaches and hints of nuts. C an be enjoyed before and after dinner.

B ottle 33.00

Marchesi di G resy Moscato d'A sti

T his is the candy wine!! Fruity peach and pear flavors with a hint of bubbles. Not just for breakfast anymore.

B ottle 30.00 G lass 8.50

Enjoy the food and smile.

Groups of six or more there will be no separate checks and 20% gratuity will be applied.

Private room available for all occasions.

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Lunch Menu

B ruschetta and S alad

G arlic bread topped with diced tomatoes, fresh basil, garlic, parsley and olive oil. S erved with a spring mix salad

7.95

Panini sandwich and salad:

Caprese	8.95
Slices of roma tomatoes and fresh mozzarella seasoned with our balsamic vinegar, olive oil and fresh basil.	
Prosciutto	9.95
Cured ham with fontina cheese, tomatoes and spring mix.	
Chicken	9.95
Grilled and marinated in balsamic vinaigrette with tomatoes and fontina cheese.	
Veggie Sicilian	8.95
Roasted zucchini, artichokes, portabella mushrooms and mozzarella.	

Pastas

Ravioli and Salad	8.95
Choice of cheese, spinach or meat ravioli served with your choice of sauces: Tomato Pesto, Alfredo, or Meat.	
Pasta con Pollo	9.95
Cheese tortelloni topped with chicken and alfredo sauce.	

Salads

Spring mix Salad with Grilled Portobello Mushrooms	10.95
Fresh spring mix salad topped with mushrooms, tomatoes, cucumber, mozzarella, capers, artichokes and a balsamic vinaigrette.	
Tuna Salad	14.95
Tuna combined with capers, and tomatoes then tossed with lemon vinaigrette.	
Grilled Veggie Salad	12.95
Grilled asparagus, zucchini and mushrooms served in a bed of greens in balsamic vinaigrette with tomatoes and parmesan cheese.	