

## **INSALATE /SALAD**

### **CAESAR SALAD**

Romaine lettuce in a homemade Caesar dressing,cROUTONS and shaved parmesan cheese \$ 7

### **SPRING SALAD**

Spring green mix salad with cherry tomatoes,radish,carrots,walnuts and goat cheese in a honey balsamic dressing \$8

### **CAPRESE**

Rome tomato,fresh mozzarella,roasted pepper,balsamic reduction and finished in a extra virgin olive oil \$ 12

## **ANTIPASTI/APPETIZERS**

### **DEL PAESE**

Assortment of salami, cherry peppers pickles and cherry mozzarella \$ 14

### **FORMAGGI**

Mix cheeses, Italian crackers ,cut-up fresh pears served with walnuts and honey \$ 15

### **LA VERANDA**

Combination of cheeses and salami \$ 15

### **ANTIPASTO DELLA CASA**

Assortment of fresh baked vegetables \$ 12

### **COCKTAIL**

#### **CLASSIC SHRIMP COCKTAIL**

Five shrimps (13-15) served with cocktail sauce \$ 15

#### **CRAB MEAT COCKTAIL**

4 oz colossal crab meat served with tartar sauce \$ 16

### **CALDI/HOT**

#### **CALAMARI**

Calamari served grilled or fried \$ 13

#### **ZUPPA DI PESCE**

Assortment of seafood served in a white or red sauce \$ 26

#### **MUSSELS**

Sauteed Blue mussels served in a white or red sauce \$ 13

## **PASTA**

### **TORTELLINI BOLOGNESE**

Ragu' meat sauce served with tortellini pasta \$ 16

### **PESCE DEL MERCATO**

Seafood assortment served with linguini pasta in a white or marinara sauce \$ 26

### **PRIMAVERA**

Whole wheat pasta served with mixed vegetables in a touch of plum tomato sauce \$ 14

### **RIGATONI**

Sauteed artichokes, mushroom, colossal crab meat in a pink cognac sauce served with rigatoni pasta \$ 27

### **FETTUCCINE**

Sauteed shrimp in a mint pesto creamy sauce served with fettuccine pasta \$ 23

### **VONGOLE**

Sauteed clams in a white or red sauce served with linguini pasta \$ 20

### **GNOCCHI**

Gnocchi sauteed in a porcini mushroom creamy sauce and finished in an infusion of black truffle oil \$ 17

### **GNOCCHI GORGONZOLA**

Dough dumplings served in a creamy gorgonzola cheese \$ 15

### **RAVIOLI & FUNGHI**

Stuffed ravioli mushroom in a filet mignon meat sauce \$ 20

### **Additional items**

Colossal crab meat – 2 oz –\$8

Shrimp –(13 -15)-- \$ 2.50 each

Chicken breast -- \$ 5

Vegetables--\$ 4

Langostino \$ 8 each

Italian sausage \$ 5

**Please feel free to ask your server for gluten free items  
For any kind of allergies, please let your server know.**

## **VITELLO /VEAL**

### **SALTINBOCCA ALLA ROMANA**

2 oz veal medallion topped with prosciutto,mozzarella finished in a homemade veal stock sauce \$ 22

### **VITELLO&FUNGHI**

Sauteed veal medallion,mixed mushrooms in homemade veal stock and infusion of port wine \$ 21

### **VITELLO AL GRANCHIO**

Veal medallion topped with spinach ,crab meat in lemon white wine sauce \$ 23

### **VITELLO PARMIGIANA**

Breaded veal medallion topped with mozzarella cheese in a marinara sauce,served with vegetables or pasta \$ 20

### **VITELLO&ASPARAGI**

Pan seared veal medallion topped with asparagus and goat cheese, in a homemade veal stock \$ 22

## **POLLO**

### **POLLO&BALSAMICO**

Sauteed chicken tender with almonds,sundried tomatoes,provolone cheese in a balsamic sauce \$ 18

### **POLLO&MELANZANE**

Pan seared chicken tender with eggplant,prosciutto and mozzarella in a homemade demi veal stock \$ 19

### **POLLOALLA PARMIGIANA**

Chicken breaded in marinara sauce topped with mozzarella served with vegetables or pasta \$ 17

### **POLLOALLAPICCATA**

Chicken tender sautéed with capers, in a lemon butter sauce \$ 17

### **Sides**

Large sautéed asparagus in a garlic oil \$ 6

Sauteed spinach \$ 6

Sautéed mushrooms and onions \$ 7

Brussel sprouts \$ 5

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## **CARNE/MEAT**

### **FILETO DI MANZO**

Choice of filet mignon 8-10 oz topped with gorgonzola \$34

### **COWBOY STEAK**

28 oz bone-in USDA Prime \$42

### **BISTECCA FIORENTINA**

22 oz porterhouse steak \$40

### **VITELLO**

Grilled veal chop \$38

### **RIB-EYE**

16 oz USDA Prime rib \$35

## **PESCE/FISH**

### **SALMON**

8-10 oz Salmon filet infused with ginger and spinach \$26

### **SURF AND TURF**

Lobster tail and Filet Mignon \$45

### **DOVER SOLE**

Pan seared dover sole finished in a lemon citronete \$ 36

### **BRANZINO**

Grilled \$34/Salt \$40

### **SCAMPI**

Five baby mediterranean lobster (langostinos) \$ 40

### **CODA DI ARAGOSTA**

8ozlobster tail (warm water) served with pasta or veggies \$ 27

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