

## Appetito o Insalata

Vongolette Oreganata o Casinó	10.
Calamari Fritti	16.
Bruschetta	14.
Pane all Gorgonzola	16.
Crostini Saltimbocca - brick oven bread topped with prosciutto, roasted peppers, fresh mozzarella.	16.
Crostini di Fegatini - sourdough brick oven bread topped with a Tuscan herb chicken liver pate.	16.
Spiedini alla Romano - mozzarella sautéed in a light pomodoro with capers, olives, and sherry.	16.
Bresaola con Arugula	16.
Pomodoro con Gorgonzola e Arugula	16.
Antipasto al Freddo - Assorted artisanal cured meats & cheese.	18.
Caprese - fresh mozzarella with ripened tomatoes, roasted peppers, and fresh basil.	16.
*Ceasare - traditional ceasare dressing made to order.	16.
Tuscan Mista - mixed greens, portabello, sundried tomatoes, pignoli nuts, goat cheese, olive oil, and lemon.	16.

## Pasti

Capelli d' Angelo	28.
Angel hair, fresh clams accompanied by tender white shrimp and served in its own broth.	
Orechiette Salsiccia e Broccoli di Rabe	26.
Little ear pasta with broccoli rabe, sweet or hot sausage, garlic and virgin olive oil.	
Rigatoni alla Creole	26.
Fresh plum tomatoes, prosciutto, ground veal and sausage, mushrooms, shallots, cream and sherry.	
Farfalle San Biagio	26.
Bowties with white chicken, asparagus tips, sundried tomato, broccoli, zucchini, garlic, touch of parmigiano.	
Gnocchi Toscana	26.
Potato pasta ,sweet or hot sausage, prosciutto, shallots, garlic, baby peas, virgin olive oil, dusted with reggiano.	
Puttanesca alla Carly	25.
Spaghettini tossed with plum tomato, gaeta olives, capers, roasted garlic, basil, a hint of anchovies.	
Paglia e Fieno alla Katie	25.
Flat spinach and egg pasta, mushrooms, shallots, prosciutto, parmigiano cheese, a touch of cream and wine.	
Pappardelle alla Tage	26.
Classic "sugo di carne" meat sauce from Bologna.	
Bucatini alla Amatriciana	26.
Shallots, prosciutto, pancetta, fresh plum tomato, basil, and dusted with parmigiano.	
Linguinette Gamberi & Vongolette	28.
Thin linguini tossed with tender white shrimp, little neck clams, served in a light plum tomato sauce.	
Tagliatelli alla Roma	26.
Pasta tossed with artichoke hearts porcini mushrooms, virgin olive oil and parmigiano.	

Plate Charge \$10.

\*Consuming raw or undercooked meats, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## Piatto Forte

Pollo & Salsiccia Scarpareillo	26.
Bone in or bonless chicken, sweet or hot sausage, roasted garlic, shallots, mushrooms and hot cherry peppers.	
Pollo al Forno	26.
Chicken breast layered with eggplant, roasted tomato, fresh mozzarella then baked, served in a light tomato.	
Pollo alla Romano	26.
Bone in or boneless chicken, shallots, prosciutto, mushrooms, baby peas, artichoke hearts, brown sherry sauce.	
Pollo alla Calabrese	26.
Chicken pieces on the bone braised with roasted peppers, onion, grape tomato and fresh herbs.	
Maiale Milanese	26.
Lightly breaded boneless loin of pork on a bed of escarole, with roasted garlic yukon gold mashed potatoes.	
Pollo o Maiale alla Valdostana	26.
Boneless loin of pork, or chicken breast, shaved prosciutto, spinach, topped with mozzarella.	
Vitello o Pollo Capricciosa	27.
Lightly breaded cutlet tossed with a mix of cold plum tomato, bermuda onions, sweet red & green peppers, virgin olive oil, balsamic vinegar, and topped with fresh mozzarella.	
Involtini di Vitello	28.
Veal bundles stuffed with fresh asparagus, zucchini, prosciutto, fontina served in a light fresh plum tomato sauce.	
Vitello alla Saltimbocca	28.
Scaloppini topped with shaved prosciutto di parma, sage leaf, fresh mozzarella on a bed of sauteed spinach.	
*Filetto Piccolo alla Panna o alla Barolo	36.
Pettite filet, sautéed to your liking with green peppercorns, shittake mushrooms, grappa cream sauce or a porcini mushroom Barolo sauce.	

## Pesce

Caruso	28.
Fish dusted with seasoned bread crumbs steeped in extra virgin olive oil, lemon, chic peas and fresh herbs.	
Venecian	28.
Fresh fish topped with a shrimp, roasted tomato, on a bed of sautéed spinach, with a lemon sherry sauce.	
Livornesse	28.
Fish subtly surrounded with clams, mussels, shrimp, olives, and capers in a light plum tomato sauce.	
Gamberi alla Scampi	28.
Frutti di Mare con Fregola	28.
A assortment of clams, mussels, scallops and shrimp braised with tiny semolina granular pasta.	
Capesante Arrosta	28.
Roasted Nantucket sea scallops and grape tomatoes set on a bed of sautéed escarole.	

## Contorni

Broccoli di Rabe	15.	Patate e Zucca al Forno	12.
Asparagi Griglia	14.	Spinaci o Escarole	12.

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