

ANTIPASTI

ANTIPASTO DELLA CASA

Variety of house specialties prepared daily by our chef
\$15

COZZE

Fresh mussels in the shell opened in a broth of tomatoes, olive oil, garlic and red pepper, served with a bread crouton flavored with garlic
\$16

CAPRESE AL PROSCUITTO

Thinly sliced prosciutto served with diced mozzarella on a bed of arugula and diced tomatoes drizzled with extra virgin olive oil
\$13

BRUSCHETTA AL POMODORO E MOZZARELLA

Country style Italian bread, rubbed with fresh garlic, topped with heirloom tomatoes, fresh basil, mozzarella, and extra virgin olive oil
\$9

ZUPPA DEL GIORNO

(Soup of the Day)
Cup or Bowl
Market Price

INSALATE

(Salads)

INSALATINA DELLA CASA

A variety of baby greens, tomato, and endive served with a vinaigrette dressing
\$8

*** INSALATA DI CESARE**

Classic Caesar Salad
\$9

INSALATA DI PESCE

Shrimp, calamari, mussels, and clams tossed in a lemon chive vinaigrette served on a bed of baby greens and garnished with grape tomatoes and olives
\$18

INSALATA RUCOLA CON POLLO PAILLARD

Crispy baby arugula tossed with creamy peppercorn parmesan dressing. Finished with a grilled chicken paillard, roasted peppers, shitake and parmesan crisps
\$17

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PASTA

FETTUCINE SUGO DI VITELLO

Homemade fettuccine in a sauce of hand crushed
robust
Italian pear tomatoes, extra virgin olive oil and
ground veal. Finished with parmesan and
Romano cheese
\$16

BUCATINI ALLA ENZO

Thick hollow pasta with a
sauce of prosciutto, peas, bacon,
mushrooms, and parmesan
\$20

PENNE ALLA VODKA

Short hollow pasta served in a puree of
tomato sauce with cream and vodka
marinated in red pepper
\$17

RIGATONI ARUGULA

Rigatoni tossed in a tomato sauce of olive
oil, garlic, calamata olives and arugula
finished with Pecorino Romano cheese
\$17

FARFALLE ROSATE AI GAMBERI

Bowtie pasta and sautéed shrimp tossed in a champagne tomato basil cream sauce with
scallions and parsley
\$18

PANINI**PANINO CLASSICO**

Grill pressed ciabatta, prosciutto, mozzarella, tomato, and fresh basil panino
Served with our homemade potato salad and arugula salad.
\$13

CARNE E PESCI

(Meat and Fish Entrees)

ZUPPETTA DI PESCO

(Italian Bouillabaisse)

Baby shrimp, mussels, clams, and catch of the day in a light tomato broth
\$29

PESCE DEL GIORNO

(Catch of the Day)

\$31

SCALOPPINE LIVORNASE

Thinly sliced veal sautéed with calamata olives and capers in a robust tomato sauce
\$25

STRACCETTI DI MANZO

Black Angus aged beef thinly sliced with shitake mushrooms
\$23