

## Antipasti

### 1. BRUSCHETTA

Crostini bread, fresh diced tomatoes, basil, garlic, olive oil drizzle. 11

### 3. MOZZARELLA CAPRESE

Fresh mozzarella, basil and fresh sliced tomato, splash of olive oil and balsamic glaze. 16

### 4. PROSCIUTTO AL MELONE

Fresh cantaloupe wrapped in prosciutto, fresh mozzarella, mixed greens. 16

### 5. GRILLED ARTICHOKE

Roman artichokes, fresh mozzarella, green olives, sliced prosciutto, shredded parmesan drizzled with truffle oil. 21

### 6. MUSSELS ALLA MARINARA

Bowl of fresh mussels, garlic, marinara, topped with crostini. 17

### 7. SAUSAGE & BROCCOLI RABE

Sweet Italian sausage topped over broccoli rabe. 16

### 8. CALAMARI ALLA GRIGLIA

Grilled calamari, lemon garlic, white wine sauce, crostini. 17

### 9. CALAMARI FRITTI

Homemade fried calamari served with marinara sauce. 17

### 10. EGGPLANT PARMIGIANA

Layers of fried eggplant, mozzarella, parmesan, fresh marinara sauce. Lunch Size 17 Entree Size 22

## Seafood

### 70. SALMON

Fresh pan seared salmon topped with chopped tomatoes and capers in a piccata sauce. 25

### 71. MEDITERRANEAN BRANZINO

Grilled and topped with black olives, capers, artichokes and balsamic vinegar drizzle in a puttanesca sauce. 35

### 72. GROUPELLO ALLA CREMA

Sauteed grouper, capers, asparagus, zucchini, finished with a creme dill sauce. 35

### 73. SHRIMP RISOTTO

Homemade risotto, fresh shrimp, basil & cherry tomatoes sprinkled with parmesan cheese. 25

### 74. SCALLOP RISOTTO

Homemade risotto, fresh pan seared scallops, sauteed spinach & bacon with a splash of brandy. 27

## Insalata

### 11. INSALATA MISTA

Spring mix, fresh sliced tomatoes, red onions, house dressing. 11

### 12. INSALATA CHICKEN CAESAR

Romaine lettuce, grilled chicken, roasted red peppers, croutons, parmesan cheese, chopped tomatoes, homemade Caesar dressing. 16

### 13. INSALATA CAESAR

Romaine lettuce, croutons, parmesan cheese, homemade Caesar dressing. 11

### 14. INSALATA AL FRUTTI DI MARE

Fresh mussels, shrimp, calamari, diced roasted red peppers, diced red onion, tangy lemon vinaigrette over a bed of Romaine lettuce. 20

### 15. INSALATA AL POLPO DI GRANGHIO

Crabmeat, fresh sliced tomatoes, spring mix, house dressing. 20

### 16. INSALATA DI ARUGULA PARMIGIANA

Arugula, fresh sliced tomato, shaved imported parmesan cheese, house dressing. 16

### 17. INSALATA CON GAMBERETTI E FAGIOLI

Shrimp, white beans, spring mix, sliced tomatoes, balsamic vinaigrette. 19

### 19. INSALATA AL PROSCIUTTO

Prosciutto, green olives, sliced tomato, spring mix, house dressing. 17

### 20. INSALATA SALMONE

Grilled wild salmon, arugula, grilled asparagus, chopped tomatoes, balsamic and olive oil. 22

## Chicken & Veal

Served with a Choice of Pasta or Vegetables

### 57. CHICKEN CONTADINA

Chicken, sauteed onions, roasted red peppers, mushrooms, reduced in a white vinegar sauce topped with homemade potato chips. 24

### 58. CHICKEN AILA MELANZANE

Chicken, fried eggplant, mozzarella cheese, tomato cream sauce. 24

### 59. CHICKEN GORGONZOLA

Sauteed chicken in a gorgonzola cream sauce. 24

### 61. VEAL PARMIGIANA

Veal cutlet, mozzarella cheese, tomato sauce. 26

### 61A. VEAL MARSALA

Sauteed veal, mushrooms, marsala wine. 27

### 61B. VEAL PICCATA

Sauteed veal, capers, lemon butter sauce. 27

### 62. CHICKEN CACCIATORE

Sauteed chicken, onions, mushrooms, white wine, marinara sauce. 24

### 62A. CHICKEN SALTIMBOCCA

Prosciutto, sage, provolone, garlic white wine sauce. 26

### 62B. VEAL SALTIMBOCCA

Prosciutto, sage, provolone, garlic white wine sauce. 29

### 63. CHICKEN PARMIGIANA

Chicken cutlet, mozzarella cheese, tomato sauce. 24

### 63A. CHICKEN MARSALA

Chicken sauteed, mushrooms, marsala wine sauce. 24

### 63B. CHICKEN PICCATA

Sauteed chicken, capers, lemon butter sauce. 24

### 63C. CHICKEN MILANESE

Chicken cutlet topped with baby arugula, chopped tomato, fresh mozzarella, lemon oil drizzle. 24

### 64. RISOTTO FELLINI

Homemade risotto, grilled chicken, mushrooms, peas & prosciutto. 23

## Pasta

*The sauce for all of our dishes can be substituted for another.*

*Our Sauces Include: Marinara, Garlic and Oil, Aurora (Pink Sauce), Pesto, Bolognese, Alfredo, Ala Vodka*

*Our Pastas Include: Spaghetti, Penne, Rigatoni, Tagliatelle, Linguini, Capellini (Angel Hair), Fettuccine, Ravioli, Tortellini, Gnocchi*

### 21. SUNDAY DINNER

Two homemade meatballs, sliced sweet sausage, spaghetti in maranara sauce. 24

### 22. PASTA BOLOGNESE

Homemade tomato meat sauce with your choice of pasta. 21

### 24. SPAGHETTI PRIMAVERA

Mushrooms, asparagus, zucchini, tomatoes, peas, garlic olive oil. 22

### 25. SPAGHETTI CARBONARA

Bacon, egg, parmesan, cream. 21

### 26. SPAGHETTI ALLA NORMA

Fried eggplant, scoop of ricotta, marinara sauce. 21

### 28. TAGLIATELLE AL PROFUMO DI BOSCO

Portobello, shitake mushrooms, chopped tomato, alfredo sauce. 21

### 29. TAGLIATELLE AL FUNGHI PORCINI

Mushrooms, onions, cream sauce. 21

### 30. TAGLIATELLE BOLOGNESE

Traditional tomato meat sauce. 21

### 31. TAGLIATELLE POSITANO

Shrimp, crab meat, tomatoes, peas, tomato cream sauce (pink sauce). 27

### 32. TAGLIATELLE AGLI ASPARAGI

Asparagus, parmesan, cream sauce. 21

### 33. SEAFOOD FELLINI

Shrimp, scallops, zucchini, chopped tomato, fresh mozzarella, light garlic marinara with your choice of pasta. 28

### 34. PROSCIUTTO FELLINI

Prosciutto di parma, peas, onions, light cream sauce with your choice of pasta. 21

### 35. PENNE ALLA VODKA

Tomato cream sauce reduced in vodka. 18 Add Chicken 5 • Add Shrimp 10

### 36. PENNE ALLA SOFIA LOREN

Diced chicken, tomato, broccoli, light marinara sauce. 22

### 37. PENNE PUTTANESCA

Capers, olives, anchovies, hot pepper flakes, garlic marinara sauce. 21

### 39. QUATTRO FORMAGI

Gorgonzola, mozzarella, parmesan, cream sauce with your choice of pasta. 21

### 40. LINGUINI AL FRUTTI DI MARE

Mussels, calamari, crab meat, fresh marinara sauce. 28

### 41. LINGUINI ALLE VONGOLE

Little neck clams, chopped tomatoes, parsley, garlic white wine sauce, olive oil drizzle. 25

### 42. LINGUINI ALLE COZZE

Fresh mussels in garlic marinara. 25

### 43. LINGUINI AGLI SCAMPI

Shrimp, chopped tomato, parsley, garlic white wine sauce with a touch of marinara. 25

### 44. LINGUINI AL POLPO DI GRANGHIO

Crab meat, basil, garlic, fresh tomato sauce. 27

### 45. CAPELLINI RUSTICO

Sweet Italian sausage, sundried tomatoes, white beans, garlic white wine with touch of marinara. 22

### 46. RAVIOLI IN SALSA AURORA

Fresh tomato cream sauce (pink sauce). 21

### 46A. LOBSTER RAVIOLI

Lobster filled ravioli, topped with zucchini and portobello mushroom in a basil cream sauce. 29

### 47. RIGATONI CON SALSICCE

Crumbled sausage, mushrooms, fresh tomato sauce. 22

### 50. RAVIOLI ALLA GEORGIA

Shrimp, asparagus, brandy cream sauce. 25

### 51. PASTA AL POMODORO

Fresh tomato sauce with your choice of pasta. 21

### 53. TORTELLINI ALLA MICHAEL

Shrimp, walnuts, spinach, gorgonzola cream sauce. 25

### 54. TORTELLINI PASTICCIATI

Prosciutto, peas, mozzarella, cream sauce baked in the oven. 23

### 55. GNOCCHI AL POMODORO

Fresh tomato sauce, basil. 21

### 56. LASAGNA AL FORNO

Traditional homemade lasagna. 21

### 56A. FETTUCCINE ALFREDO

Alfredo cream sauce 18 Add Chicken 5 • Add Shrimp 10

## Sides

### SIDE OF SAUTÉED SPINACH

Sautéed spinach in garlic and olive oil. 7

### SIDE OF BROCCOLI RABE

Sautéed broccoli rabe in garlic and olive oil. 7

### SIDE OF ASPARAGUS

Sautéed asparagus in garlic and olive oil. 7

### SIDE OF SAUSAGE

Sliced sweet Italian sausage in our marinara sauce. 7

### SIDE OF ROASTED PEPPERS

Roasted red peppers in garlic and olive oil. 7

### SIDE OF SHORE FRIES

Seasoned french fries. 5

### SIDE OF MEATBALLS

Two meatballs in a marinara sauce. 7

### SIDE OF MARINARA

Homemade marinara sauce. 4

### SIDE OF AURORA

Two meatballs in a marinara sauce. 7