

Antipasti

1. BRUSCHETTA

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

2. BURRATA FELLINI

Burrata cheese and prosciutto served over a mix of crushed cherry tomatoes, sun-dried tomatoes and shallots. Served with Pesto crostini. 18

3. MOZZARELLA CAPRESE

Fresh mozzarella, basil and fresh sliced tomato, splash of olive oil and balsamic glaze. 18

5. GRILLED ARTICHOKE

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

6. MUSSELS FELLINI

Fresh mussels served with crispy crostini, your choice of garlic white wine sauce or marinara. 18

7. SAUSAGE & BROCCOLI RABE

Sweet Italian sausage topped over broccoli rabe. 16

8. CALAMARI ALLA GRIGLIA

Grilled calamari, lemon garlic, white wine sauce, crostini. 20 minutes preparation. 18

9. CALAMARI FRITTI

Homemade fried calamari served with marinara sauce. 18

10. EGGPLANT PARMIGIANA

Layers of fried eggplant, mozzarella, parmesan, fresh marinara sauce. 18

Fishes

70. SALMON

Fresh pan seared salmon topped with chopped tomatoes and capers in a piccata sauce. 29

71. MEDITERRANEAN BRANZINO

Grilled and topped with black olives, capers, artichokes and balsamic vinegar drizzle in a puttanesca sauce. 36

72 A. GROUPER AL BIANCO

grouper fillet served over sautéed spinach, cherry tomatoes, capers, and artichokes in a garlic white wine sauce. 36

Risotto

64. RISOTTO FELLINI

Saffron risotto, grilled chicken, mushrooms, peas & prosciutto. 26

73. SHRIMP RISOTTO

Saffron risotto, fresh shrimp, basil & cherry tomatoes sprinkled with parmesan cheese. 27

74. SCALLOP RISOTTO

Saffron risotto, fresh pan seared scallops, sauteed spinach & bacon with a splash of brandy. 29

Insalata

11. INSALATA MISTA

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

13. INSALATA CAESAR

Romaine lettuce, croutons, parmesan cheese, homemade Caesar dressing. 11
Add chicken and tomatoes 6

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

20. INSALATA SALMONE

Grilled wild salmon, arugula, grilled asparagus, chopped tomatoes, balsamic and olive oil. 24

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

19. INSALATA AL PROSCIUTTO

Prosciutto, green olives, sliced tomato, spring mix, house dressing. 19

Table-Side Specialties

EVERY THURSDAY: MOZZARELLA CAPRESE

Fresh mozzarella made table-side, topped with cherry tomatoes, basil, olive oil, balsamic vinegar and glaze. 21

EVERY SUNDAY: TABLE-SIDE CACIO E PEPE

Fresh pasta tossed in a Pecorino Romano cheese wheel, infused with black pepper and a creamy sauce. 24

Chicken & Veal

Served with a Choice of Pasta or Vegetables

AILA MELANZANE

Fried eggplant, mozzarella cheese, tomato cream sauce and your choice sautéed or cutlet.
Chicken 27 • Veal 30

AILA GORGONZOLA

Sauteed chicken or veal in a gorgonzola cream sauce.
Chicken 26 • Veal 29

MILANESE

Chicken cutlet or veal topped with baby arugula, chopped tomato, fresh mozzarella, lemon oil drizzle.
Chicken 26 • Veal 29

PARMIGIANA

Chicken cutlet or veal or eggplant, mozzarella cheese, tomato sauce.
Chicken 26 • Veal 29 • Eggplant 22

MARSALA

Sauteed chicken or veal, mushrooms, marsala wine.
Chicken 26 • Veal 29

PICCATA

Sauteed chicken or veal, capers, lemon butter sauce.
Chicken 26 • Veal 29

SALTIMBOCCA

Prosciutto, sage, provolone, garlic white wine sauce and your choice of
Chicken 27 • Veal 30

COSTOLETTE DI VITELLO

14 ounce veal chop butterflied, pounded, breaded and fried to a golden perfection. Milanese Style: topped with baby arugula, chopped tomato, fresh mozzarella, lemon oil drizzle. Parmigiana Style: fresh tomato sauce and melted mozzarella cheese. 45

Pasta

21. SUNDAY DINNER

Two homemade meatballs, sliced sweet sausage, spaghetti in marinara sauce. 25

22. PASTA BOLOGNESE

Homemade tomato meat sauce with your choice of pasta. 23

23. RIGATONI AL POLLO DE PESTO

Chicken, sun-dried tomatoes, creamy pesto. 25

24. SPAGHETTI PRIMAVERA

Mushrooms, asparagus, zucchini, tomatoes, peas, garlic olive oil. 23

25. SPAGHETTI CARBONARA

Bacon, egg,onions, parmesan, cream. 24

29. TAGLIATELLE AL FUNGHI
PORCINI

Mushrooms, onions, cream sauce. 23

31. TAGLIATELLE POSITANO

Shrimp, crab meat, tomatoes, peas, tomato cream sauce (pink sauce). 29

33. SEAFOOD FELLINI

Shrimp, scallops, zucchini, chopped tomato, fresh mozzarella, light garlic marinara with your choice of pasta. 30

34. PROSCIUTTO FELLINI

Prosciutto di parma, peas, onions, light cream sauce with your choice of pasta. 24

35. PENNE ALLA VODKA

Tomato cream sauce reduced in vodka. 18
Add Chicken 6 • Add Shrimp 10

36. PENNE ALLA SOFIA LOREN

Diced chicken, tomato, broccoli, light marinara sauce. 25

37. PENNE PUTTANESCA

Capers, olives, anchovies, hot pepper flakes, garlic marinara sauce. 23

39. QUATTRO FORMAGI

Gorgonzola, mozzarella, parmesan, Pecorino cream sauce with your choice of pasta. 23

40. LINGUINI AL FRUTTI DI MARE

Mussels, calamari, crab meat, fresh marinara sauce. 30

41. LINGUINI ALLE VONGOLE

Little neck clams, chopped tomatoes, parsley, garlic white wine sauce, olive oil drizzle. 26

43. LINGUINI AGLI SCAMPI

Shrimp, chopped tomato, parsley, garlic white wine sauce with a touch of marinara. 27

44. LINGUINI AL POLPO DI
GRANCHIO

Crab meat, basil, garlic, fresh tomato sauce. 29

45. CAPELLINI RUSTICO

Sweet Italian sausage, sun-dried tomatoes, white beans, garlic white wine with touch of marinara. 24

46. RAVIOLI IN SALSA AURORA

Fresh tomato cream sauce (pink sauce). 23

46A. LOBSTER RAVIOLI

Lobster filled ravioli, topped with zucchini and portobello mushroom in a basil cream sauce. 30

47. RIGATONI CON SALSICCE

Sliced sweet Italian sausage , mushrooms, fresh tomato sauce. 24

50. RAVIOLI ALLA GEORGIA

Shrimp, asparagus, brandy cream sauce. 27

51. PASTA AL POMODORO

Fresh tomato sauce with your choice of pasta. 21

53. TORTELLINI ALLA MICHAEL

Shrimp, walnuts, spinach, gorgonzola cream sauce. 27

54. TORTELLINI PASTICCIATI

Prosciutto, peas,onions, mozzarella, cream sauce baked in the oven. 25

55. GNOCCHI AL POMODORO

Fresh tomato sauce, basil. 22

56. LASAGNA AL FORNO

Traditional homemade lasagna. 23

56A. FETTUCCINE ALFREDO

Alfredo cream sauce 18
Add Chicken 6 • Add Shrimp 10

Sides

SIDE OF SAUSAGE

Sliced sweet Italian sausage in our marinara sauce. 10

SIDE OF ROASTED PEPPERS

Roasted red peppers in garlic and olive oil. 8

SIDE OF SHORE FRIES

Seasoned french fries. 7

SIDE OF SAUTÉED SPINACH

Sautéed spinach in garlic and olive oil. 7

SIDE OF BROCCOLI RABE

Sautéed broccoli rabe in garlic and olive oil. 9

SIDE OF ASPARAGUS

Sautéed asparagus in garlic and olive oil. 8

SIDE OF MEATBALLS

Two meatballs in a marinara sauce. 10

SIDE OF SALAD

Choice of Caesar or mixed green. 7

Drinks

SOFT DRINKS, COFFEE &
ESPRESSO. 3.50

CAPPUCCINO. 7