

Antipasti

Beef Carpaccio

paper thin beef sprinkled evoo, shaved parmigiano & capers

Octopus Carpaccio

sliced thin octopus, evoo, a drizzle of freshly squeezed lemon

Antipasto Rustico

assorted Italian meats and cheeses

Meatball Ricotta Salata

polpette, grated salted ricotta cheese, pomodoro & basilico

Prosciutto Di Parma with Marinated Artichoke

stem artichoke, tomatoes & parma prosciutto

Bruschetta Al Pomodoro

traditional apulian bread topped with fresh tomatoes & basil

Eggplant Rollatini

rollatini of melanzane stuffed with ricotta & basil

Fried Calamari

served with a spicy marinara sauce

Sauteed Clams

littleneck clams with evoo & garlic

- ❖ Ask our Staff about our Daily Specials
- ❖ We respectfully decline requests to modify the menu

Insalate

Classic Caesar Salad

Mozzarella al Verde

tomatoes, fresh homemade mozzarella & basil

Sauteed Spinach Oil & Garlic

Spinach & Gorgonzola

organic spinach topped with gorgonzola, olives & tomatoes

Puglia Cerignola Olives & Taralli

Arugula & Parmigiano

organic arugula topped with parmigiano and tomatoes

Soup of the Day

White Anchovies

marinated white anchovies served on a bed of arugula

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Pasta

Tortelloni Alla Vodka

pasta filled with beef & veal served with a vodka sauce and pancetta

Penne Pesto Genovese

sauteed with pesto di basilico & grilled chicken

Linguini Clams

sauteed littleneck clams served with oil & garlic

Spaghetti alla Carbonara

eggs, parmigiano & pancetta

Sacchetti alla Pere e Zafferano

bag pasta stuffed with pear, cheese & served in a saffron sauce

Linguine with Shrimp & Crab

linguine with shrimp, crab, oil, garlic & tomatoes

Rigatoni alla Norcina

rigatoni with cream of truffle & sausage

Pappardelle Amici

homemade fettuccine, chicken & sun-dried tomatoes in a creamy sauce

Pappardelle Bolognese

original "Mamma" recipe of meat sauce

Ravioli with Wild Mushroom

cheese ravioli with a cream & wild mushroom sauce

Lasagna al Forno

homemade pasta baked with cheese & topped with a bolognese sauce

Gnocchi Caprese

dumpling potato pasta served with tomato, basil & mozzarella

- ❖ Gluten Pasta Available upon Request
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Secondi

Eggplant Parmigiana

layer of eggplant, cheese, & tomato sauce

Grilled Sausage

homemade sausage (cervellata) with roasted peppers

Pollo Milanese with Arugula

milanese-style paper thin chicken, topped with arugula & parmigiano

Braciolo Orecchiette

beef rollatini stuffed with garlic & parmigiano, served with homemade orecchiette
Nonna Rita's original recipe, an authentic Puglia dish

8oz Filet Mignon

marinated & grilled, served with a green peppercorn sauce

Salmone & Artichoke

filet of salmon baked with artichokes, capers, olives & tomatoes

Roasted Duck Confit

slowly cooked with caramelized onion

Veal Amici

house specialty veal served with pancetta & a creamy mushroom sauce

Beef Short Rib and Polenta

slowly simmered beef short ribs served over polenta

Rack of Lamb

scottadito-style with rosemary & garlic

- ❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition
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