

# Antipasti - Appetizers

## **3 Homemade Meatballs -18**

with marinara sauce and Parmesan cheese

## **Calamari Fritti -22**

Fried squid, served with lemon wedge and a side marinara

## **Homemade Mozzarella Sticks - 14**

stuffed with pistachio pesto

## **Fried Artichoke Hearts -15**

Fried baby artichokes served with Lemon aioli

## **\*Beef Carpaccio -22**

Thin slices of raw beef tenderloin served with arugula, shaved Parmesan cheese and drizzled with E.V.O.O.

## **Prosciutto di Melone - 18**

24 month aged prosciutto with fresh cantaloupe

## **Shrimp Cocktail - 21**

three jumbo U-8 Shrimp, cocktail sauce

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# Insalate - Salads

## **\*Caesar Salad - 16**

Traditional Caesar salad with homemade dressing and homemade focaccia croutons

## **Insalata Della Casa - 15**

Baby field greens with julienne carrots, shaved parmesan cheese, balsamic vinaigrette dressing

## **Burrata Cheese - 20**

Prosciutto di Parma, arugula, grilled crostini, roasted red peppers

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# Paste - Pasta

## **Sicilian Eggplant Rollatine - 22**

Gaetano's mother's Sicilian dish thinly sliced eggplant stuffed with angel hair, garlic, tomato basil, baked with marinara sauce, and cheese

## **Spaghetti Vongole - 30**

homemade spaghetti, Manila clams  
*white or red sauce*

## **Pappardelle Filetto - 35**

filet mignon tips, mushrooms,  
Marsala wine cream sauce

## **Penne Vodka - 26**

vodka, marinara and cream sauce

## **Fettuccini Alfredo - 28**

homemade fettuccini with Alfredo sauce

## **Spaghetti Meatballs - 28**

marinara, three homemade meatballs

## **Zucchini Noodles - 20 (V)**

marinara sauce, mushrooms

## **Spinach Ricotta Ravioli - 26**

tomato, garlic, basil sauce

## **Mezzaluna Ravioli - 28**

veal with porcini mushrooms, peas  
prosciutto cream sauce

## **Pappardelle Bolognese - 28**

meat sauce

# Aggiunte

**Sausage - 8**

**Chicken - 8**

**1 Meatball - 6**

**Shrimp - 14 (2 Jumbo U8 Shrimp)**

## *Pesce - Fish*

### **Cioppino - 48**

mussels, clams, scallops, calamari, fresh fish, shrimp  
lightly spiced fresh tomato and garlic sauce  
homemade spaghetti

### **Stuffed Salmon - 44**

stuffed Dungeness crab  
lemon, white wine, garlic, fresh thyme sauce  
casarecce pasta and vegetables

### **Filet of Sole - 35**

pan seared with lemon, white wine, garlic, capers  
sautéed vegetables

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## *Surf n Turf*

### **Surf n Turf - 70**

6oz Filet Mignon red wine demiglace sauce and 5 oz Lobster tail with drawn butter  
served with garlic mashed potatoes

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## *Pollo - Chicken*

### **Piccata:** lemon, white wine, and capers - 34

**Marsala:** shiitake mushrooms, marsala wine - 34  
served with seasonal vegetables

### **Pollo Parmesan - 34**

breaded chicken cutlet topped with marinara, parmigiana,  
and mozzarella cheese  
served with spaghetti marinara

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## *Vitello - Veal*

### **Ossobucco alla Milanese - 60**

braised veal shank with red wine demi-glace, fresh herbs, and tomato  
served on a bed of saffron risotto

### **Vitello Scallopine**

**Piccata:** lemon, white wine and capers, with vegetables and potatoes - 35

**Veal Milanese:** breaded veal, arugula, tomatoes - 34

**Veal Parmigiana:** served with spaghetti marinara - 35

## *Carne - Meat*

### **10oz Hanger Steak - 48**

grilled, sliced served with Arugula  
and tomatoes

### **Braised Beef Short Ribs - \$44**

braised in a root vegetable, tomato port wine  
reduction sauce, served on a bed of  
homemade pappardelle

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk,  
poultry or shellfish reduces the risk of food borne illness. Also may contain nuts  
NO SUBSTITUTIONS MADE OF ANY KIND..20% GRATUITY ON PARTIES OF 6 OR MORE

**NO COUPONS OF ANY KIND ON MOTHERS DAY**