

Appetizers

Polenta all'Italiana \$ 16.95

Pan fried polenta wedges served topped with ground Barese sausage, green and red peppers, garlic, white wine sauce

Oysters on Half Shell (6) \$ 15.95

Oyster Rockefeller (6) \$ 18.95

Clams Casino A mio modo (6) \$ 15.95

Entrees

Pollo Capriccioso \$ 24.95

Chicken breasts sautéed in white wine with grape tomatoes, scallions, garlic, anchovies (optional) and Capers finished with shaved parmiggiano served with asparagus and wedged potatoes

Ravioli Affumicati \$ 19.95

Homemade Portobello mushrooms filled ravioli, tossed in a cognac, shallots, sun-dried tomatoes and smoked Gouda cheese reduction

Add Chicken \$4.00 – Shrimp \$ 10.00 – Sausage \$ 5.00~Meat Balls \$ 6.00

Zuppa di Mare \$ 32.95

Traditional southern Italian dish consisting of black mussels, Clams, Calamari and shrimp slowly braised in marinara sauce served on a bed of linguine.

Falda di Manzo Molise \$ 28.95

Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste and served with Arugula and parmesan crusted potatoes.

Pesce alla Puttanesca \$ 32.95

Mahi- Mahi fillet sautéed then baked in a traditional old fashion sauce made with virgin olive oil garlic, grape tomatoes, black olives, capers, anchovies (optional) and a touch of marinara served with asparagus and mashed potatoes.