



Antipasto
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Scampi, francese, or oreganato.

Antipasto -				Risotto				
Lunch / Dinner			Lunch / Dinner	Lunch / Dinner ~Rice~			Lunch / Din	
Galamari Fritti (for 2) Lightly fried calamari served with	14.95 / 18.95	Zuppetta Mussels, clams, scallops, shrimp and to	12.95 / 14.95 comatoes	Risotto del Giorno ~Rice of the day~			M/P	
spicy marinara sauce <b>Spiedini alla Romana</b> Fresh fried mozzarella with light butter, capers, anchovies and white wine sauc		in a garlic white wine sauce  Mare & Monti  12.95 / 14.95  Broccoli di rabe, shrimp, and cannelli beans sautéed in garlic and extra virgin olive oil		Risotto ai Trutti di Mare Risotto Brimavera Risot <b>Lollo</b> ~Chicken~			otto Funghi	
Salmone Affumicato  Norwegian smoked salmon, capers, rea  virgin olive oil and lemon dressing	8.95 / 12.95		12.95 / 14.95	<b>Pollo Lombardo</b> Boneless breast of chicken over spinach and melted fontina cheese	14.95 / 22.95	<b>Pollo Milano</b> Thinly pounded and breaded chicken chopped salad and burrata truffle.	14.95 / 26.9 with	
Zuppa ~Soup~				<b>Lollo Carruso</b> Grilled boneless breast of chicken topped very eggplant, roasted peppers and goat cheese in a brandy sauce		<b>Pollo Scarpariello</b> Pieces of chicken breast with hot che sausage, rosemary, garlic in white will lemon sauce		
<b>Liselli con Seppi</b> Calamari and green peas	9.95 / 12.95	Minestrone di Verdura Italian vegetable soup	6.95 / 8.95	Vitello  ~Veal~				
<b>Lasta &amp; Fagioli</b> Pasta and bean soup	6.95 / 8.95	<b>Del Giorno</b> Soup of the day	M/P	<b>La Larmigiana</b> Traditional breaded veal topped with tomato and mozzarella	17.95 / 26.95	Vitello alla Sorrentino Veal scallopini with eggplant, proscit fresh mozzarella in a light red sauce	17.95 / 26. utto di Parma,	
Farinacci ~Pasta~ * Pasta can be served as appetizer or side dish				Vitello Nerone  Veal scaloppini with wild mushrooms  and carinii marsala	17.95 / 26.95	Vitello alla Romana Veal scallopini sautéed with fresh bai in a white wine, capers and lemon wi		
Linguine Al Monello 14.95 / 19.95 Fettuccine Alfredo 12.95 / 19.95			<i>Grigliate</i> ~Grilled~					
Wild mushroom and pancetta in a vodka cream sauce  Classic alfredo sauce with sweet peas			12.73 / 17.73				M/P	
Pancetta, onions, red wine and Romana cheese Fresh tomato sauce, anchovies, garlic, olives, capers			12.95 / 19.95 s, capers and	Insalate ~Salad~				
served in a full body tomato sauce <b>Linguine alle Vongole</b> Linguine with clams sautéed in a red or	16.95 / 26.95 r white sauce	onion. <b>Rigatoni Bolognese</b> Braised veal, lamb and beef in a rich tomato s	12.95 / 19.95 sauce	Insalata Di Lollo  Marinated boneless free range chicken stri  arugula and chopped fresh tomatoes	10.95 / 14.95 ips over organic	Insalata Tre Golore Fresh medley of rocula, endive, toma tossed with Italian vinaigrette	8.95 / 12 toes, radicio	
<b>Lenne Rigate "Organic</b> " Jumbo gulf Shrimp, broccoli di rabe, fr	esh tomato, cherry	Gnocchi Napoletani Homemade potato dumplings in tomato and	12.95 / 19.95	Insalata Di Rucola Italian bitter greens tossed with balsamic vinegar and extra virgin olive oil	8.95 / 12.95	<b>Insalata Cesare (for 2)</b> Traditional Caesar salad	/ 12.95 / 18	
Peppers, roasted garlic in "whole wheat" penne mozzarella cheese sauce  Pesce				<i>Vegetali</i> ~Vegetables~				
~Fish~ Lesce del Giorno			M/P	<b>Spinaci Aglio e Olio</b> Spinach, extra virgin olive oil and garlic	5.95 / 8.95	<b>Broccoli di Rabe.</b> Broccoli, extra virgin olive oil and go	M/P arlic	
~Fish of the day~			Latate Arrostite al Forno	5.95 / 7.95	Fuṇghi	7.95 / 8		
Gamberi al Gusto	18.95 / 28.95	Salmone A Monello	20.95 / 28.95	Oven roasted potatoes and onions		Crispy mushroom sautéed with garlic		
Over pasta Jumbo gulf shrimp either in fresh tomat Scampi francese or oreganato	20.95 / 32.95 toes,	Fresh fillet of wild Salmon baked in garlic, lea white wine.	mon sauce and	* Lunch Menu only available Monday to Thursday!				

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