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# Appetizer

- **CAPRESE** ..... \$9.95  
*fresh hand made mozzarella with tomatoes and basil.*
- **SALMONE AFFUMICATO** ..... \$10.95  
*Norwegian smoked salmon, capers, red onions, virgin olive oil and lemon.*
- **CARCIOFINI ALLA ROMANA** ..... \$12.95  
*fresh baby artichokes sautéed in garlic, olive oil and white wine.*
- **MOZZARELLA IN CARROZZA** ..... \$9.95  
*Bread and pan seared and mozzarella, anchovies, capers in white wine or marinara sauce*
- **ZUPPA DEL VONGOLE O COZZE** ..... \$12.95  
*Your choice of the freshest clams or mussels in white wine or fresh tomatoes.*
- **PORTOBELLO DI FUNGHI** ..... \$12.95  
*Grilled portobello mushrooms topped with melted gorgonzola and aged balsamic vinaigrette over arugula.*
- **RAVIOLI FRITTI** ..... \$10.95  
*Home-made cheese ravioli lightly breaded and fried served with wine ripe tomato sauce*
- **MARE & MONTI** ..... \$12.95  
*Broccoli di rabe, shrimp and cannelli beans sautéed in garlic and extra virgin olive oil.*
- **ZUPPETA IL MONELLO** ..... \$14.95  
*Mussels, Clams, Shrimp, Calamari and white or red sauce*

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# Soup

- **PASTA & FAGIOLO** ..... \$7.95  
*Cannelloni beans and pasta with a touch tomato*
- **PASTINA NEL BRODO** ..... \$7.95  
*pasta in light broth (angel hair)*
- **ZUPPA DEL GIORNO - Soup of the day** ..... \$

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# Salad

- **DI CESARE** ..... \$7.95  
*Classic Caesar salad*
- **TRE COLORE** ..... \$8.95  
*Fresh medley of rucola, endive, tomatoes, radicchio tossed with Italian vinaigrette*
- **DI ARUGULA** ..... \$8.95  
*Fresh arugula tossed with extra virgin olive oil and balsamic vinegar*
- **DI POLLO** ..... \$12.95  
*Marinated boneless free range chicken strips over organic bitter greens and chopped fresh tomatoes*

# Pasta

**\*ALL THIS PASTA CAN BE SERVED AS APPETIZER OR SIDE DISH**

- **SPAGHETTI BOLOGNESE** ..... **\$16.95**  
*A hearty meat sauce with herbs and spices*
- **PENNE E BROCCOLI** ..... **\$15.95**  
*Penne with broccoli stalks sautéed in garlic and oil*
- **TORTELLINI IL MONELLO** ..... **\$15.95**  
*Meat tortellini in Alfredo or marinara sauce*
- **SPAGHETTI CARBONARA** ..... **\$16.95**  
*Light cream sauce with bacon and onion*
- **RIGATONI ALLA VODKA** ..... **\$15.95**  
*Classic rigatoni in tomato cream with pancetta*
- **FETTUCCINE CON SALMONE** ..... **\$18.95**  
*Wide home-made noodles with fresh salmon chunks in a light tomato and cream sauce*
- **SPAGHETTI PUTTANESCA** ..... **\$16.95**  
*Fresh tomato sauce, garlic, black olives and capers*
- **LINGUINI VONGOLE** ..... **\$17.95**  
*With fresh clams, garlic and virgin olive oil in a white or red sauce*
- **ORECHIETTI SALSICCE E RAPPINI** ..... **\$16.95**  
*Little ears tossed in garlic, olive oil, sausage and broccoli rabe*
- **FETTUCCINE ALFREDO** ..... **\$16.95**  
    • *With grilled chicken* **\$18.95** .....   • *with shrimp* **\$24.95**
- **LINGUINI PESCATORE** ..... **\$24.95**  
*Light tomato or white scampi sauce served with shrimp, calamari, mussels and clams*
- **GNOCCHI NAPOLITANO** ..... **\$16.95**  
*Home-made dumplings in tomato and mozzarella cheese sauce*
- **LINGUINI ALLA AMATRICIANA** ..... **\$16.95**  
*Pancetta, onion, romana cheese served in full body tomato sauce*

# Seafood Fresh fish daily

All Entrees served with mix vegetables

- CALAMARI FRITTI ..... \$15.95

*Golden fried calamari with marinara sauce*

- CALAMARI LUCCIANO ..... \$17.95

*Calamari served with linguini your choice of marinara, diavolo or white wine*

- GAMBERI AL GUSTO ..... \$26.95 ..... over pasta \$32.95

*Jumbo gulf shrimp either in fresh tomatoes, scampi, francese or oreganato style*

- ZUPPA DI PESCE ..... \$28.95 ..... over pasta \$32.95

*Shrimp, clams, mussels, calamari and fresh fillet in marinara sauce*

- SALMONE IL MONELLO ..... \$26.95

*Fresh fillet of salmon sautéed in mustard, cognac or vodka sauce*

## Risotto

- RISOTTO FUNGHI ..... \$24.95

*Imported arborio rise with porcini and shiitake mushroom*

- RISOTTO AL TUO GUSTO - to your taste ..... \$

# Chicken We only carry free range chicken

- **POLLO SCARPARELLO** ..... \$17.75  
*Pieces of chicken breast in olive oil, white wine, garlic and balsamic vinegar*
  
- **POLLO ORTOLANO** ..... \$17.75  
*Chicken breast with artichoke hearts, mushrooms and peppers*
  
- **POLLO ROSO & BIANCO** ..... \$17.75  
*Grilled chicken breast with roasted peppers and mozzarella*
  
- **POLLO ALLA VODKA** ..... \$17.75  
*Chicken breast flambéed in vodka with shredded prosciutto in tomato cream sauce*
  
- **POLLO E RAPPINI** ..... \$17.75  
*Breast of chicken sautéed in white wine with cherry tomatoes & prosciutto on a bed broccoli rabe*
  
- **POLLO SORENTINA** ..... \$17.75  
*Chicken with eggplant, prosciutto and mozzarella in white wine sauce*
  
- **POLLO CARCIOFINI** ..... \$17.75  
*Breast of chicken sautéed with artichoke hearts, garlic and olive oil*
  
- **POLLO FUMICATA** ..... \$17.75  
*Breast of chicken layered with smoked mozzarella, sun-dried tomatoes in white wine sauce*
  
- ALWAYS AVAILABLE:**  
**CHICKEN PARMIGIANA, FRANCESE AND MARSALA** ..... \$17.50

# Veal We only carry the finest white milk fed

## veal

- **VEAL ALLA COGNAC** ..... \$22.95  
*Veal flambéed with Remy Martin in tomato cream sauce*
  - **SCALOPPINI PICCATA** ..... \$22.95  
*Veal in white wine, lemon and butter*
  - **SCALOPPINI SALERNO** ..... \$22.95  
*Veal scaloppine with baked eggplant, fresh mozzarella and tomatoes in white wine sauce*
  - **SCALOPPINI E CARCIOFINI** ..... \$22.95  
*Veal sautéed with artichoke hearts, garlic, olive oil and balsamic reduction*
  - **SALTINBOCA ALLA ROMANO** ..... \$23.95  
*Veal with white wine, spinach, prosciutto and mozzarella*
  - **LA PARMIGIANA** ..... \$23.95  
*Traditional breaded veal topped with tomato and mozzarella*
  - **VITELLO ALLA PORTOBELLO** ..... \$22.95  
*Veal scaloppine with fresh portobello mushrooms in white wine sauce*
- ALWAYS AVAILABLE:**
- VEAL FRANCESE, PIZZAIOLA AND MARSALA** ..... \$21.95

## Steak • Chaps • Pork

### We only carry aged Black Angus steak

- **SALSICCE CON PEPERONI E CIPOLLE** ..... \$18.95  
*Homemade sausage, cooked with peppers and onions*
- **BISTECCA ALLA GRIGLIA** ..... \$28.95  
*Angus steak thick cut, sizzling off the grill*
- **COSTATA DIMAILAE AL TUO GUSTO** ..... \$22.95  
*Grilled pork chops with hot cherry peppers*
- **BISTECCA CITACI** ..... \$34.95  
*Angus steak with garlic, shiitake mushrooms and cognac cream sauce*
- **CAMPAGNOLA** ..... \$32.95  
*Chicken sautéed with chunks of Angus steak, sausage, potatoes, peas, mushrooms, onion and pepper*

# Vegetables

- **SPINACH SAUTEED** ..... \$6.95
- **BROCCOLI SAUTEED** ..... \$6.95
- **MUSHROOMS SAUTEED** ..... \$6.95
- **SWEET RED PEPPERS SAUTEED** ..... \$6.95
- **FRIED ZUCCHINI** ..... \$6.95
- **PATATE AL FORNO** ..... \$6.95
- **BROCCOLI RABE SAUTEED** ..... \$8.95