
Appetizer

- **CAPRESE** \$6.95
fresh hand made mozzarella with tomatoes and basil.
- **SALMONE AFFUMICATO** \$7.95
Norwegian smoked salmon, capers, red onions, virgin olive oil and lemon.
- **CARCIOFINI ALLA ROMANA** \$7.95
fresh baby artichokes sautéed in garlic, olive oil and white wine.
- **MOZZARELLA IN CARROZZA** \$6.95
Bread and pan seared and mozzarella, anchovies, capers in white wine or marinara sauce
- **ZUPPA DEL VONGOLE O COZZE** \$9.95
Your choice of the freshest clams or mussels in white wine or fresh tomatoes.
- **PORTOBELLO DI FUNGHI** \$6.95
Grilled portobello mushrooms topped with melted gorgonzola and aged balsamic vinaigrette over arugula.
- **RAVIOLI FRITTI** \$6.95
Home-made cheese ravioli lightly breaded and fried served with wine ripe tomato sauce
- **MARE & MONTI** \$9.95
Broccoli di rabe, shrimp and cannelli beans sautéed in garlic and extra virgin olive oil.

Soup

- **PASTA & FAGIOLO** \$5.95
Cannelloni beans and pasta with a touch tomato
- **PASTINA NEL BRODO** \$5.95
pasta in light broth (angel hair)
- **ZUPPA DEL GIORNO - Soup of the day** \$

Salad

- **DI CESARE** \$5.95
Classic Caesar salad
- **TRE COLORE** \$6.95
Fresh medley of rucola, endive, tomatoes, radicchio tossed with Italian vinaigrette
- **DI ARUGULA** \$6.95
Fresh arugula tossed with extra virgin olive oil and balsamic vinegar
- **DI POLLO** \$8.95
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** **\$10.95**
A hearty meat sauce with herbs and spices
- **PENNE E BROCCOLI** **\$10.95**
Penne with broccoli sautéed in garlic and extra virgin olive oil
- **TORTELLINI IL MONELLO** **\$10.95**
Meat tortellini in fresh Alfredo sauce or marinara
- **SPAGHETTI CARBONARA** **\$10.95**
Light cream sauce with bacon and onion
- **RIGATONI ALLA VODKA** **\$10.95**
Classic rigatoni in tomato cream with pancetta
- **FETTUCCINE CON SALMONE** **\$12.95**
Wide home-made noodles with fresh salmon chunks in a light tomato and cream sauce
- **SPAGHETTI PUTTANESCA** **\$10.95**
Fresh tomato sauce, garlic, black olives and capers
- **LINGUINI VONGOLE** **\$12.95**
With fresh clams, garlic and virgin olive oil in a white or red sauce
- **ORECHIETTI SALSICCE E RAPPINI** **\$10.95**
Little ears tossed in garlic, olive oil, sausage and broccoli rabe
- **FETTUCCINE ALFREDO** **\$10.95**
 -With grilled chicken \$12.95 *-with shrimp \$17.95*
- **LINGUINI PESCATORE** **\$17.95**
Light tomato or white scampi sauce served with shrimp, calamari, mussels and clams
- **GNOCCHI NAPOLITANO** **\$10.95**
Home-made dumplings in tomato and mozzarella cheese sauce
- **LINGUINI ALLA AMATRICIANA** **\$10.95**
Pancetta, onion, romana cheese served in full body tomato sauce

Seafood Fresh fish daily

All Entrees served with mix vegetables

- CALAMARI FRITTI \$9.95

Golden fried calamari with marinara sauce

- CALAMARI LUCCIANO \$12.95

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

- GAMBERI AL GUSTO \$14.95 over pasta \$16.95

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

- ZUPPA DI PESCE \$18.95 over pasta \$22.95

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

- SALMONE IL MONELLO \$15.95

Fresh fillet of salmon sautéed in mustard, cognac or champagne sauce

Risotto

- RISOTTO FUNGHI \$14.95

Imported arborio rise with porcini and shiitake mushroom

- RISOTTO AL TUO GUSTO - to your taste \$18.95

Chicken We only carry free range chicken

- **POLLO SCARPARIELLO** \$11.75

Pieces of chicken breast in olive oil, white wine, garlic and balsamic vinegar

- **POLLO ORTOLANO** \$11.75

Chicken breast with artichoke hearts, mushrooms and peppers

- **POLLO ROSO & BIANCO** \$11.75

Grilled chicken breast with roasted peppers and mozzarella

- **POLLO ALLA VODKA** \$11.75

Chicken breast flambéed in vodka with shredded prosciutto in tomato cream sauce

- **POLLO E RAPPINI** \$11.75

Breast of chicken sautéed in white wine with cherry tomatoes & prosciutto on a bed broccoli rabe

- **POLLO SORENTINA** \$11.75

Chicken with eggplant, prosciutto and mozzarella in white wine sauce

- **POLLO CARCIOFINI** \$11.75

Breast of chicken sautéed with artichoke hearts, garlic and olive oil

- **POLLO FUMICATA** \$11.75

Breast of chicken layered with smoked mozzarella, sun-dried tomatoes in white wine sauce

ALWAYS AVAILABLE:

- CHICKEN PARMIGIANA, FRANCESE AND MARSALA** \$11.50

Veal We only carry the finest white milk fed

veal

- **VEAL ALLA COGNAC** \$14.95
Veal flambéed with Remy Martin in tomato cream sauce
 - **SCALOPPINI PICCATA** \$14.95
Veal in white wine, lemon and butter
 - **SCALOPPINI SALERNO** \$14.95
Veal scaloppine with baked eggplant, fresh mozzarella and tomatoes in white wine sauce
 - **SCALOPPINI E CARCIOFINI** \$14.95
Veal sautéed with artichoke hearts, garlic, olive oil and balsamic reduction
 - **SALTINBOCA ALLA ROMANO** \$14.95
Veal with white wine, spinach, prosciutto and mozzarella
 - **LA PARMIGIANA** \$14.95
Traditional breaded veal topped with tomato and mozzarella
 - **VITELLO ALLA PORTOBELLO** \$14.95
Veal scaloppine with fresh portobello mushrooms in white wine sauce
- ALWAYS AVAILABLE:**
- VEAL FRANCESE, PIZZAIOLA AND MARSALA** \$14.50

Steak • Chaps • Pork

We only carry aged Black Angus steak

- **SALSICCE CON PEPERONI E CIPOLLE** \$11.95
Homemade sausage, cooked with peppers and onions
- **BISTECCA ALLA GRIGLIA** \$18.95
Angus steak thick cut, sizzling off the grill
- **COSTATA DIMAILAE AL TUO GUSTO** \$12.95
Grilled pork chops with hot cherry peppers
- **BISTECCA CITACI** \$20.95
Angus steak with garlic, shiitake mushrooms and cognac cream sauce
- **CAMPAGNOLA** \$20.95
Chicken sautéed with chunks of Angus steak, sausage, potatoes, peas, mushrooms, onion and pepper

Vegetables

- **SPINACH SAUTEED \$3.95**
- **BROCCOLI SAUTEED \$3.95**
- **MUSHROOMS SAUTEED \$3.95**
- **SWEET RED PEPPERS SAUTEED \$3.95**
- **FRIED ZUCCHINI \$3.95**
- **PATATE AL FORNO \$3.95**
- **BROCCOLI RABE SAUTEED \$5.95**