

# PRIMI

- Antipasto Di Mare*: marinated shrimp, baby octopus, calamari, pickled vegetables 12
- Calamari Fritti*: lightly breaded, roasted red pepper aioli 9
- Melanzane Parmigiana*: breaded eggplant layered with ricotta cheese and tomato sauce 8
- Antipasto Freddo For 2-4 People*: marinated vegetables, prosciutto, soppressata, olives, cheese 12
- Bruschetta 2 Ways*: 3 traditional Italian tomato AND 3 grilled eggplant and roasted red peppers 6
- Insalata Di Cesare*: romaine lettuce, crispy bacon, seasoned croutons, house made Caesar dressing 7
- Insalata*: romaine lettuce, tomato, red onion, cucumbers, roasted red peppers, green olives, balsamic vinaigrette 7
- Minestrone*: hearty homemade Italian risotto and vegetable soup 5

# PIZZA

- Verdura A La Griglia*: grilled eggplant, zucchini, onions, roasted red pepper 11
- Soppressata e Ricotta*: roasted red peppers, soppressata, ricotta cheese 12
- Acciuga*: anchovies, green olives, tomatoes 12
- Pepe Rossi e Pollo*: roasted red peppers, spinach, grilled chicken 12
- Frutti Di Mare*: shrimp, little neck clams, red onion, green olives 14
- Agnello*: shredded lamb, caramelized onion 14
- Calabrese*: Italian sausage, soppressata, wild mushrooms 12

# PASTA

- Ravioli di Aragosta E Gamberi*: lobster tail and black tiger shrimp stuffed ravioli, lemon parmesan cream sauce 17
- Vitello Aglio Olio*: veal cutlet, olives, roasted red pepper, spinach, fresh mushroom, tomato sauce, extra virgin olive oil 17
- Alfredo Di Pollo*: grilled chicken breast, parmesan cream sauce 14
- Gamberi Prima Vera*: black tiger shrimp, variety of fresh vegetables, blush sauce 16
- Pescecatore*: calamari, shrimp, scallops, clams, tomato sauce, extra virgin olive oil 17
- Carbonara*: prosciutto, red onion, red pepper, egg yolk, light cream sauce 14
- Pasta E Polpette*: house made meatballs, fresh tomato sauce 13

# SECONDI

- Trota Di Arcodaleño*: pan seared rainbow trout, sherry balsamic and black fig glaze 19
- Frutti Di Mare*: lobster tail stuffed with an artichoke crab with asiago cream sauce, lightly breaded shrimp & baby octopus with a roasted red pepper sauce, served with sweet potato chips 23
- Coniglio*: rabbit braised in white wine, black olives, fennel, served with spaghetti aglio olio 19
- Shank Di Agnello*: lamb shank braised in red wine, veal stock, tomato & vegetables, served with spinach risotto 19
- Costoletta Di Maiale*: pork chop stuffed with figs and prosciutto, Guinness reduction 17
- Petto Di Pollo*: cashew breaded chicken breast, raspberry balsamic sauce, fresh goat cheese 18
- Vitello Parmigiano*: breaded veal cutlet, tomato sauce, mozzarella cheese, served with penne tomato sauce 14
- Scallapine Di Vitello*: veal cutlets, fresh mushrooms, white wine cream sauce 16