

STARTERS

Zuppa Di Vongole or Cozze
clams or mussels, red or white
wine roasted garlic sauce \$11

Gamberi Scampi
jumbo shrimp white wine,
lemon and garlic \$12

Polpetti Parm
meatballs baked with ricotta and
fontina cheese in a tomato sauce
with a touch of cream \$10

Calamari Fritta Or Balsamico
fried calamari with your choice
of marinara or tossed with
herbed balsamic reduction \$13

Spiendo Romano
mozzarella sandwich with
prosciutto pan fried with your
choice of brown demi- glaze or
tomato sauce \$12

Eggplant Rollatini
rolled and baked with ricotta,
fresh mozzarella
and tomato sauce \$11

Arancini Di Formaggio
rice balls filled with parmigiana
and asiago cheese, served with a
pink champagne sauce \$13

SALAD / SOUP

Di Caesar
classic caesar salad with home
made croutons \$8

Di Mista
mixed greens, tomato and olives
balsamic dressing \$7

Dantes Chop
chopped greens, tomato, carrots
and crumbled gorgonzola \$9

Di Barbabietole
baby arugala, goat cheese and
grilled asparagus \$10

Tre Colore
endive, raddich, arugala, topped
with shaved parmigiana \$9

Pasta Fagioli
tomato beans and pasta \$8

FOR THE TABLE

Pizza Parma
white pie with prosciutto, arugala
and shaved parmigiana
10 inch \$15...14 inch \$19

Pizza Margherita
fresh mozzarella, basil and
tomato sauce
10 inch \$14 ...14 inch \$18

PASTA

Linguini Vongole
little neck clams with your choice
of red or white clam sauce \$19

Parpadella Boscaila
wide flat noodle in a veal meat
sauce with peas topped with a
dollop of ricotta \$18

Granno Primavera
whole wheat fettuccine tossed
with peas, carrots, zucchini and
broccoli, your choice of garlic
and oil or pink sauce \$17

Gnocchi Ala Sorrentino
potato gnocchi in a basil tomato
sauce baked with fresh
mozzarella \$19

Capellini Con Gamberi
angel hair pasta, shrimp and
arugula finished with a pink
champagne sauce \$19

Spaghetti Carbonara
the classic with pancetta, egg and
romano cheese \$19

Rigatoni Quattro Formaggio
four cheese sauce with chopped
tomatoes topped with grilled
chicken \$19

Farfalle Salmonera
bow tie pasta with salmon,
asparagus, capers and red onion
garlic and oil \$21

Troife Di Broccoli Rabe
home made pasta twists with
broccoli rabe, sausage garlic and
oil \$20

Ravioli

1/2 order \$13 -full order \$ 22

Fig and Goat Cheese
cream sauce with spinach
and walnuts

Di Costoletto
veal Osso Bucco ravioli finished
with a demi glaze

Ravioli Forno
cheese ravioli baked in a hearty
meat sauce

Wild Mushroom
in a brandy cream sauce with
wild mushrooms and shrimp

MAIN COUSE

**Marsala, Parmigiana,
Francese or Picatta**
chicken \$19 or Veal \$23
served with your choice of
vegetable of the day or pasta
add broccoli rabe or spinach \$4

Pollo Casa
chicken breast topped with
asparagus, fontina cheese, sliced
tomato and portobello mushroom
with a brown demi glaze \$20

Pollo Scarpareillo
free range chicken on the bone
with sausage, roasted red pepper
and fried potatoes \$22

Lombata Parmigiana
veal chop pounded thin and
breaded baked with tomato sauce
and mozzarella \$32

Vitello Sorrentino
medallions of veal with
prosciutto, eggplant and sherry
demi- glaze \$24

Maile Pizziola
thick cut pork chop with garlic,
plum tomatoes, onions, parsley,
mushroom & sweet peppers \$26

Filetto Di Peppe
peppercorn encrusted filet
mignon over grilled portobello
with broccoli rabe in a Dijon
demi glaze \$35

**Gamberi Parmigiana, Francese
Grilled Or Scampi**
with your choice of pasta or
vegetable of the day \$26
add broccoli rabe or spinach \$2

Salmon Dolce
grilled salmon, julienne sweet
potato, scallions, gorgonzola,
herbed balsamic sauce \$25

Aragosta Gamberi
lobster tails and jumbo shrimp
roasted garlic and shallots over
angel hair pasta \$35

Lemon Sole Oreganto
oregano crusted sole broiled with
broccoli, shrimp,
white wine and lemon \$28

Zuppa Di Pesce
lobster tail, clams, mussels,
calamari, shrimp your choice red
or white (feel free to make spicy)
over linguini \$30

Tonno Siciliano
pan seared rare yellow fin served
with capers, olives, tomatoes and
anchovies \$29

Salmone Griglia
grilled filet of salmon served over
a bed of baby spinach \$23