

## *Antipasti / Appetizers*

### *Bruschetta \$ 8.00*

Diced tomatoes, fresh garlic, onions, basil, served on grilled bread slices.

### *Polenta La Notte \$ 12.00*

Creamy corn meal finished with diced Barese sausage and peas in a white wine, garlic and oil sauce.

### *Salsiccia e Peperoni \$ 15.00*

Sausage and peppers sautéed in white wine garlic and virgin olive oil.

### *Antipasto Italiano \$ 12.00*

A combination of cured Italian cold cuts, cheeses, olives, artichoke hearts and roasted red peppers.

### *Formaggio di Capra in Marinara \$ 12.00*

Goat cheese baked in marinara sauce served with toasted bread seasoned with garlic and paprika.

### *Vongole Casino \$ 16.00*

Baked clams (A Mio Modo) (Six per order)

### *Cozze Nere \$ 15.00*

East Coast black mussels simmered in marinara or sautéed in white wine, garlic, scallions and virgin olive oil.

### *Calamari \$ 15.00*

Fried or Grilled

*Oysters Half shell \$18.00 (6) Rockefeller (A Mio Modo) \$24.00 (6)*

### *Risotto con Funghi \$ 24.00*

Imported Italian Arborio rice with mushrooms.

### *Risotto del Mare \$ 36.00*

Imported Italian Arborio rice with shrimp, black mussels, baby Manila clams and calamari in red (marinara) or white (garlic, oil, white wine) sauce.

### *Risotto 4 Formaggi \$ 24.00*

Imported Italian Arborio rice with 4 cheeses.

## *Primi / Pastas*

### *Spaghetti all' Amatriciana \$ 15.00*

White wine, onions, cherry tomatoes and pancetta.

### *Penne Ortolane \$ 16.00*

Garlic and oil with roasted peppers, escarole and mushrooms.

### *Fettuccine Bolognese \$ 19.00*

Homemade pasta tossed in a ground meat sauce.

### *Gnocchi Arrabbiata \$ 16.00*

Potato dumplings in spicy marinara sauce with pancetta.

### *Baked Homemade Cavatelli \$ 17.00*

Tossed with fresh ricotta cheese and marinara topped with mozzarella and baked.

### *Farfalle con Broccoli \$ 16.00*

Bowtie shaped pasta in garlic and oil with broccoli.

### *Fettuccine Alfredo \$ 16.00*

Homemade pasta tossed in a classic cream and cheese sauce.

### *Linguine and Shrimp Fra Diavolo \$ 24.00*

Shrimp, minced green, red peppers, olives, capers, anchovies in spicy white wine tomatoes sauce.

### *Orecchiette della Casa \$ 28.00*

Small cap-shaped homemade pasta in garlic and oil with shrimp, sun-dried tomatoes and rapini.

### *Ravioli Marinara \$ 16.00*

Cheese filled ravioli in marinara sauce.

### *Pappardelle Vodka \$ 16.00*

Homemade wide fettuccine egg pasta in a creamy marinara sauce with vodka.

### *Linguine with Clams \$ 24.00*

Baby Manila clams in red (marinara) or white (garlic, oil, white wine) sauce.

### *8 Finger Cavatelli Barese \$ 20.00*

Homemade 8 finger cavatelli in garlic and oil sauce with our homemade sausage and rapini.

### *Rigatoni Filo di Fumo \$ 16.00*

A light creamy tomato sauce with onions smoked pancetta finished with fresh mozzarella.

### *Zuppa di Pesce \$ 34.00*

Traditional southern Italian dish consisting of black mussels, clams, calamari and shrimp slowly braised in marinara sauce served with linguine.

*Other dishes are available, please ask your server  
All our dishes are made to order please be patient and enjoy!*

## *Contorni / Sides*

Chicken \$ 4.00 - Sausage \$ 5.00 - Meatballs (2) \$ 6.00 - Shrimp \$ 10.00 (4) - Scallops \$ 20.00 (4)  
Rapini \$ 8.00 - Asparagus \$ 8.00 - Escarole \$ 7.00 - Spinach \$ 6.00 - Broccoli \$ 6.00  
Mix Vegetables \$ 8.00 - Vesuvio Potatoes \$ 5.00

## *Zuppe / Soups*

### *Minestrone \$ 3.00 cup - \$5.00 bowl*

Nonna Nicoletta's old recipe of hand diced mix vegetables with white and red beans.

### *Zuppa del Giorno / Soup of the Day (Priced Daily)*

## *Insalate / Salads*

### *House Salad \$3.00*

Hearts of romaine, grape tomatoes, red onions and carrot. (Served with your choice of dressing)

### *Insalata Paesana \$ 8.00*

Grape tomatoes, red onions, garlic and cucumbers drizzled with virgin olive oil and oregano.

### *Caesar Salad in a Basket \$ 12.00*

Traditional Caesar salad served in a Romano/Parmigiano cheese basket.

### *Insalata Caprese \$ 15.00*

Tomatoes slices, fresh mozzarella, basil, roasted peppers olives, drizzled with balsamic glaze and virgin olive oil.

### *Insalata Di Arugula \$ 10.00*

Baby arugula and grape tomatoes drizzled with lemon juice and virgin olive oil finished with cracked black pepper and shaved Parmigiano cheese.

## *Risotti*

## *Secondi / Entrees*

### *Pollo alla Parmigiana \$ 20.00*

Chicken breasts pounded thin, breaded, pan fried and baked in marinara sauce layered with mozzarella cheese served with a side of pasta.

### *Pollo Oreganato \$ 19.00*

Chicken breasts sautéed in lemon butter sauce, with oregano and paprika served with potatoes.

### *Pollo alla Fiorentina \$ 20.00*

Chicken breast sautéed in lemon butter sauce layered with spinach and mozzarella cheese.

### *Vitello al Marsala \$ 24.00*

Veal cutlets sautéed in Marsala wine with mushrooms served with a side of pasta.

### *Vitello Piccata \$ 26.00*

Veal cutlets sautéed in a lemon butter sauce with artichokes hearts, mushrooms and capers, served over angel hair pasta.

### *Vitello Saltimbocca \$ 26.00*

Veal cutlets sautéed in a light white wine sauce with a touch of marinara layered with sage, prosciutto, mozzarella cheese served over angel hair pasta.

### *Tilapia alla Gio \$ 20.00*

Tilapia filet in a light tomato cream sauce with artichoke hearts, roasted red pepper, asparagus served over imported Italian Arborio rice risotto.

### *Branzino Cileano Piccato \$ 34.00*

Chilean Sea bass filet, sautéed in a light lemon butter sauce with capers and sun-dried tomatoes served with grilled asparagus and ours soon to be famous roasted garlic and onions mashed potatoes.

### *Salmon Pesavento \$ 26.00*

Wild caught Atlantic salmon fillet in classic white wine, olive oil & garlic sauce with jalapenos.

### *Salsiccia Barese \$ 20.00*

Homemade pork and lamb sausage in a white wine, onion, garlic and marinara sauce with red and green peppers, mushrooms and potatoes.

### *Pork Chop Vesuvio \$ 24.00*

Bone in pork chop baked in classic Vesuvio sauce with rosemary and potatoes.

### *12oz. Falda di Manzo Molise \$ 28.00*

Skirt steak, marinated in garlic, lemon, olive oil and oregano. Grilled to taste and served with an arugula salad and parmesan crusted potatoes.

### *27oz. Bone in Rib Eye \$ 40.00*

Bone in prime cut Rib Eye steak seasoned with salt, pepper and a touch of garlic. Grilled to perfection and served with roasted potatoes and steamed broccoli.

### *8oz. Filet Mignon \$ 49.00*

### *14oz. Veal Chop \$ 65.00*

### *Lobster Tail (Market Price)*

•••We reserve the right to seat or serve our patrons•••  
•••Additional \$ 10.00 charge for plate sharing •••  
•••Menu items and price subject to change without notice•••

Our Philosophy "Le cose piu' semplici sono le migliori"