

### Salads

**House Salad \$ 4.00**  
Choice of dressing

**Insalata Caprese \$ 20.00**  
Caprese Salad

### Soups

**Minestrone \$ 4.00 (cup)**

**Stracciatella Romana**  
Cup \$6.00 ~ Bowl \$9.00

### Appetizers

**Vongole Casino \$ 28.00**  
Baked clams (A Mio Modo) (Six per order)

**Oysters \$22.00 / \$ 29.00**  
On Half Shell (6) / Rockefeller (6)

**Calamari \$ 20.00**  
Fried or Grilled

**Bruschetta \$ 14.00**  
Diced tomatoes, fresh garlic, red onions, basil  
served on grilled bread slices.

**Carciofi Fritti \$ 16.00**  
Artichokes heard, eggwashed pan fried and  
served with dijon honey mustard

**Burrata \$30.00**  
Fresh Italian cheese consisting solid mozzarella outer shell  
with shredded mozzarella and cream filling served on a bed of pesto flanked by  
Roman artichokes and speck (Italian smoked prosciutto)

**Sausage & Peppers \$24.00**  
Our Home-made Barese sausage in white wine,  
garlic sauce with peppers

### Pasta/Risotti

**Ravioli con Brasato di Manzo \$ 29.00**  
Homemade braised beef ravioli served in traditional Genovese sauce- sautéed onions  
in virgin olive oil and white wine with freshly ground pepper, parsley and grated Parmigiano  
Add Chicken \$ 6.00 – Shrimp \$ 15.00 – Sausage \$ 8.00 - Meat Balls \$ 10.00 - Scallops \$ 25.00

**Linguine and Shrimp "Fra Diavolo" \$ 30.00**  
Shrimp, minced green and red peppers, olives, capers, anchovies in spicy marinara sauce

**Fettuccine Alfredo or Rigatoni Vodka \$ 20.00**  
(Add With shrimp \$10.00; with chicken \$4.00; with sausage \$5.00; with scallops \$20.0)

**Risotto Zafferano \$38.00**  
Imported Arborio rice risotto enriched with saffron, wild mushrooms, roasted peppers, asparagus, finished with  
broiled shrimp and jumbo scallops garnished with shaved Parmigiano cheese

### Entrees

**Pollo Parmiggiana \$ 28.00**  
(Other Style Available ask your server)  
Breaded pounded thin chicken breast pan fried and baked  
with marinara sauce finished with melted mozzarella  
served with a side of pasta

**Falda di Manzo Molise \$ 35.00**  
Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste served  
with arugula and parmesan encrusted red potatoes.

**Veal Marsala \$ 30.00 (Other Style Available ask your server)**  
Veal cutlet sautéed in Marsala wine with mushrooms  
served with a side of pasta.

**Costola di Maiale Ripiena \$ 34.00**  
Pork Chop stuffed with four cheeses, prosciutto, topped with Marsala wild mushrooms sauce, served  
on a bed of roasted garlic and onions mashed potatoes with a side of steamed broccoli.

**Agnellino alla Griglia \$ 59.00**  
Domestic lamb loin chops marinated in fresh garlic, lemon, and oregano grilled to perfection  
served with mashed potatoes and asparagus.

**Prime Rib all' Italiana \$ 59.00**  
16oz prime rib rubbed with garlic, oregano, rosemary, thyme, and extra virgin olive oil slowly cooked to med/rare  
and finished with a deep savory crust served with baked potatoes, broccoli, and horse radish.

**Bone in Rib Eye \$ 69.00**  
Succulent 28oz Prime cut bone in Rib Eye steak simply seasoned with salt, pepper and a touch of garlic grilled to  
perfection and served garnished with roasted potatoes and steamed broccoli drizzled with extra virgin olive oil

**Salmone Pesavento \$ 30.00**  
Wild caught Atlantic salmon fillet in classic white wine, virgin olive oil and garlic  
sauce Enhanced with sliced jalapenos served with potatoes and broccoli

**Branzino Cileano Piccato \$ 45.00**  
Chilean Sea Bass filet sautéed in a light lemon butter sauce with capers  
and sun-dried tomatoes served with grilled asparagus mashed potatoes.

**Lobster Tail (Market Price) or Filet Mignon (Market Price)**  
Served with baked potato, broccoli,  
drawn butter & sour cream.

**Surf and Turf (Market Price)**  
Served with baked potato, broccoli,  
drawn butter & sour cream.