

## **Dinner Menu**

## ANTIPASTI / APPETIZERS

TRADITIONAL BRUSCHETTA	\$6.95
Fresh garden tomatoes diced in garlic oil & fresh basil	
CARPACCIO	\$12.95
BRESAOLA	\$14.95
Air-cured beef	
SMOKED SALMON	\$13.50
ROASTED PEPPERS	\$10.95
Homemade grilled sweet peppers in garlic oil spices & fresh herbs	
GRILLED CALAMARI	\$13.50
PROSCIUTTO & MELON	\$12.50
Italian cured ham with melon	
SHRIMPS ALLA DIAVOLA	\$13.95
Shrimps in spicy garlic oil	
SHRIMP COCKTAIL	\$16.95
Jumbo Tigers Shrimps / Classic Cocktail Sauce	
FRUTTI DI MARE	\$14.50
Marinated seafood with squid, baby shrimps, octopus & cuttlefish	
ANTIPASTO DELLA CASA FOR TWO	\$16.95
Combination of cold cuts, seafood & roasted peppers	
COZZE MARINARA	\$12.50
Mussels steamed in tomatoes, garlic wine, spices & herbs	
GRILLED GOAT CHEESE	\$14.95
INSALATE / SALADS & ZUPE / SOUPS	
INSALATA DELLA CASA	\$8.50
Crisp romaine lettuce, tomatoes, cucumbers & our chef's house dressing	
ORGANIG SALADCombination of organic lettuce tossed together in	\$9.95
balsamic vinegar &olive oil dressing	
CAESAR SALAD	\$9.95
Crisp romaine lettuce, croutons & cheese with our chef's homemade caesar	
dressing	
Add Grilled Chicken breast for \$5.95/ Add Grilled Shrimps for \$8.95	
CAPRESE SALAD	\$9.95
Fresh garden tomatoes, with fresh bocconcini cheese, olive oil, & fresh basil	
TOMATO SALAD	\$9.50
Fresh garden tomatoes, red onions & herbs	

MINESTRONE OR STRACCIATELLA SOUP	\$7.50
<u>PASTA</u>	
SPAGHETTI 2000	\$17.50
Fresh basil with pine nuts in cream & tomato sauce	
FETTUCCINE ALLA PANNA	\$16.95
Fresh noodles with diced mushrooms in light cream sauce	
PENNE ARRABBIATE	\$16.95
Shortcut pasta with tomato sauce, basil & chili peppers	<b>4</b> 0
GNOCCHI DONATELLO	\$17.50
Potato dumplings, fresh basil, pine nuts in cream & tomato sauce	¢17.05
TORTELLINI ALLA BORINA  Tortellini stuffed with cheese, in cream sauce, with sausage, mushrooms &	\$17.95
peas	
LINGUINI ALLE VONGOLE	\$18.95
Linguini noodles with fresh manila clams in white wine or tomato sauce	Ψ10.95
<u>CARNE / MEAT</u>	
PETTO DI POLLO VALDOSTANA	\$21.50
Deboned chicken breast sauted with slice of prosciutto-melted mozzarella in rose sauce	
VITELLO AMERICANA	\$25.50
Sauted veal & shrimps in wine & tomato sauce	
VITELLO MARSALA	\$24.50
Sauted veal with mushrooms & sweet sherry sauce	
VITELLO PICCATA	\$23.95
Sauted veal in white wine & lemon sauce	
COSTOLETTE D'AGNELLO	\$26.95
Charcoal broiled lamb chops cut from the rack of lamb	<b>**</b>
PEPPER STEAK	\$26.95
PESCE / SEAFOOD	
GAMBERONI & SCALLOPS AL VINO BIANCO	\$26.50
Shrimps & scallops sauted in wine & garlic sauce	
GAMBERONI ALLA GRIGLIA	\$25.50
Charcoal broiled shrimps garnished with garlic oil & lemon sauce	Φ22.05
CALAMARI ALLA GRIGLIA  Chargoal broiled squid garnished with garlic oil & lemon squee	\$22.95
Charcoal broiled squid garnished with garlic oil & lemon sauce ZUPPA DI PESCE	\$25.50
Sauted shrimps, scallops, calamari, mussels, clams in garlic wine or tomato	φ <b>∠</b> 3.30
sauce on a	
bed of fettuccine noodles	

<sup>\*\*\*</sup>The above meat or seafood dishes are served with a side dish of pasta

or vegetables & potatoes