## Antipasti

### Antipasto della Casa
An assortment of regional specialties such as: involtini, panzarotti, meats and cheeses, roasted peppers and uccelletto beans. Plenty to share  
**9.95**

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### Soups
We make our soups with home made free-range chicken stock

- **Pasta e Fagioli**  
  Classic Italian soup thick with pasta and cannellini beans  
  **3.50**

- **Chicken Escarole**  
  Shredded chicken, little meatballs and chopped escarole  
  **3.50**

### Salads
Add grilled chicken to any salad  **2.50**

- **Caesar Grana**  
  Home made dressing, fresh baked croutons and shaved Grana cheese  
  **Side 2.95**  **Small 5.95**

- **Chopped Italian Salad**  
  Lettuce, beans, Kalamata olives and tomatoes tossed in an extra-virgin olive oil and lemon vinaigrette  
  **Side 2.95**  **Small 5.95**

- **Insalata Mista**  
  Mesclun greens, arugula, cucumbers and Kalamata olives, with a basil-citrus vinaigrette  
  **6.95**

- **Spinach & Gorgonzola**  
  Baby spinach, gorgonzola, caramelized onions, citrus dressing and garlicky croutons  
  **6.95**

- **Mozzarella San Remo**  
  Fresh Mozzarella, sliced ripe plum tomatoes, drizzled with pesto genovese and topped with toasted pine nuts  
  **6.25**

### Seafood

- **Fritto Misto di Mare**  
  A staple in many seaside resorts of Italy. Platter of fried calamari, shrimp and scallops  
  **9.95**

- **Shrimp & Peperoncino**  
  Shrimp sautéed in olive oil, garlic and hot pepper. Served with a lemon risotto cake  
  **6.95**

- **Mussels Salerno**  
  Pot full of mussels steamed in a fragrant tomato broth  
  **7.95**

- **Scallops Fiorentina**  
  Sea scallops baked over baby spinach and topped with Romano breadcrumbs  
  **7.95**

### Grilled Flat Bread Bruschette

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- **Pomodoro**  
  The original Italian Bruschetta: diced plum tomatoes, extra virgin olive oil and basil  
  **5.25**

- **Potato and Gorgonzola**  
  Rosemary potatoes, creamy Gorgonzola cheese, roasted tomatoes and caramelized onions  
  **6.95**

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“Being beautiful can never hurt, but you have to have more. You have to sparkle, you have to be fun, you have to make your brain work if you have one.”  
Sophia Loren
**Pasta**

**Venetian Scampi**
Sautéed shrimp in garlic, herbs, hot pepper, Sicilian olives and white wine over fresh linguine
13.95

**Hot Sausage Penne**
Home made sausage and roasted peppers flamed with brandy in a tomato cream sauce
11.95

**Broccoli and Chicken**
Penne with a light garlic cream sauce or a white wine and chicken broth sauce
11.95

**Meat Lasagne Pavarotti**
Pasta sheets, layered with a rich meat sauce and béchamel
11.95

**Spaghetti Pomodoro**
Slow cooked tomato sauce with fresh basil
8.95

**Shrimp Puttanesca**
Sautéed shrimp in a spicy tomato and caper sauce with Kalamata olives over linguine
13.95

**Spaghetti Clam Sauce**
Whole baby clams in a spicy, white wine and garlic sauce
12.95

**Eggplant Parmigiana**
With mezzisti rigati pasta
11.95

**Spaghetti & Meatballs**
Home made meatballs in a rich tomato sauce
10.95

**RISOTTO**

**House Specialty**
Traditional cooking technique from Milano, Italy using imported Arborio Rice

**Chicken & Asparagus**
Pan-fried chicken pieces, fresh asparagus, sage and chicken stock
12.75

**Scallops Del Nero**
Sweet pan-seared scallops in a delicate risotto with baby spinach and shaved grana Parmigiano
13.95

**Seafood**
Lemon risotto with shrimp, calamari and scallops
13.95

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**Gnocchi**
(tender potato dumplings)

**Gnocchi Abruzzo**
With shredded prosciutto in a light pink sauce
10.95

**Gnocchi Domingo**
Slow cooked tomato sauce, with fresh basil and finished with Fontina cheese
9.95

**Calabrese Meat Sauce**
A full-flavored meat sauce that is a Sunday afternoon staple in southern Italian homes
11.95

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**Ravioli**

**Pumpkin Carreras**
Sage, brown butter, roasted butternut squash and shaved Parmigiano cheese
11.95

**Three Cheese**
Large cheese filled ravioli with our slow cooked tomato sauce
10.95

**Lobster Ravioli**
Pasta triangles filled with Maine lobster and tossed with baby shrimp in a smooth pink sauce heightened with a touch of vodka
14.95

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**THREE TENORS**
A sampling of three flavors

**Pumpkin Ravioli Carreras**
Sage, brown butter and Parmigiano cheese

**Gnocchi Domingo**
Potato dumplings with a fresh tomato and basil sauce

**Meat Lasagne Pavarotti**
Pasta sheets, layered with a rich meat sauce and béchamel
13.95

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**Sides**

Meatballs (2)
Penne or Spaghetti Broccoli Rabe
Sicilian Couscous
Mezzi Rigati Pasta
Sautéed Spinach
Fagioli all’ Uccelletto (Tuscan Beans)
2.95
Chicken Sicilian
A house signature dish: Sautéed chicken fillets with roasted tomatoes, Kalamata olives and capers. Served with a side of Sicilian couscous
12.95

Lemon Capers
Pan-seared chicken with artichokes, capers & lemon with a side of spaghetti aglio olio
12.95

Marsala
Sautéed chicken and mushrooms in a Marsala wine sauce with potato gnocchi
12.95

Francese
Chicken breast dipped in egg, sautéed in lemon butter, served with broccoli rabe
11.95

Milanese
Breaded chicken cutlet, pan fried in extra virgin olive oil. Served with a lemon wedge and baby spinach salad
11.95

Marengo
Chicken breast sautéed with garlic, roasted peppers and a hint of peperoncino in a white wine and roasted tomato sauce
12.95

Veal Francese
Veal dipped in egg batter and sautéed in lemon butter, served with broccoli rabe
14.95

Marsala
Veal scaloppine and mushrooms in a Marsala wine sauce with potato gnocchi
14.75

Parmigiana
Pan-fried cutlet lightly topped with tomato sauce and Fontina cheese served with rigati pasta
15.95

Marsala
Sautéed chicken and mushrooms in a Marsala wine sauce with potato gnocchi
14.75

Marsala
Veal scaloppine and mushrooms in a Marsala wine sauce with potato gnocchi
14.75

Carina
Asparagus, prosciutto and Fontina over veal scaloppine in a sage-wine sauce with fluffy potato gnocchi
14.95

Grilled Chicken Paillard
Simple and classic: grilled chicken breasts splashed with lemon and extra-virgin olive oil. Served with roasted potatoes and our house chopped salad
13.95

Marinated Steak Tips
Basted with Salmoriglio sauce (a parsley pesto with extra virgin olive oil, lemon juice and garlic), served with roasted potatoes and chopped salad
13.95

Steak Pizzaiola
Pan seared sirloin medallions, deglazed with balsamico and finished with a roasted tomato sauce. Served with sautéed potatoes, onions and peppers
15.95

Seafood
Romano Encrusted Haddock
Moist haddock fillet encrusted with a light crumb and Pecorino Romano topping, roasted over sliced potatoes and served with sautéed baby spinach
16.95

Haddock al Forno
Baked fresh haddock with roasted tomatoes, olives and caramelized onions, served with sautéed spinach
16.95

Cioppino
Shrimp, calamari, haddock, scallops and mussels in a caper garlic tomato broth, served with Sicilian couscous
16.95

Per Health Dept. regulations, we provide the following information: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
## Region of Origin

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<thead>
<tr>
<th>Region</th>
<th>White Wines</th>
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<tr>
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## Red Wines

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## Blush Wine

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## Sparkling

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**ITALIAN COCKTAILS**

**Bellini**  
_A Venetian classic._ Prosecco Italian champagne with peach purée  5.95

**Bruno's Lemonade**  
Stoli raspberry, Cointreau, fresh lemon and cranberry juice  6.25

**Italian Cosmo**  
Absolut Citron, Limoncello and a splash of cranberry  5.75

**Mad Moroccan**  
Strawberry Vodka, fresh strawberries and Prosecco  5.95

**Dolce Vita**  
Limoncello, strawberry vodka and a splash of cranberry  5.75

**Espresso Martini**  
Chilled espresso, Stoli Vanilla and white crème de cocoa  6.50

**Como**  
Strawberry vodka, peach schnapps, cranberry with fresh mint leaves  6.25

**SANGRIA**  
Fresh fruit marinated in red wine with a splash of brandy and a bit of ginger ale  
Glass  5.95  Pitcher  18.95