



Pasta Menu

Antipasto

BRUSCHETTA 7.95

Fresh Roma tomatoes, white onions, garlic, salt and pepper- with basil on toasted French bread, topped with Asiago cheese

PANE CON AGLIO E FORMAGGI 6.95

Our signature appetizer; Italian garlic bread topped with Asiago cheese

MUSSELI E PENNE 8.95

Steamed mussels in a zesty chicken broth with tomatoes, herb spices and penne pasta

MOZZARELLA POMODORO FRITTI 6.95

Fried, breaded mozzarella topped with homemade marinara spice sauce, sprinkled with Asiago cheese

CALAMARI FRITTI CON BAGNA CAUDA 7.95

Select fresh calamari breaded and fried to perfection, served with our secret sauce

SCAMPI 8.95

Jumbo Prawns sautéed in a lemon butter caper sauce

STEAMED CLAMS 8.95

Open face clams sautéed in a lemon butter caper sauce

Pasta

FETTUCINI

ALFREDO 11.95

Cream sauce with nutmeg and Asiago cheese Add Chicken- 3.00

SALMONE AFFIMUCATO 13.95

Smoked salmon and lemon in a cream sauce

AL PESTO 12.95

Basil, Asiago, and cream

PESCATORE 16.95

Calamari, prawns, mussels and clams, with choice of tomato, cream or olive oil

QUATTRO FORMAGGI 13.95
Four cheeses

ALLA SALVIA CON FUNGHI SELVATIGO 13.95
Roasted sage, walnuts and wild mushrooms

POLLO CON MARINARA 13.95
Chicken breast, capers, herbs and spices

MARSALA 13.95
Chicken, green onions, mushrooms and Marsala wine (also available in a cream sauce)

POMODORO 11.95
Tomatoes, basil, garlic and olive oil (Add chicken 3.00)

SPAGHETTI

BOLOGNESE 12.95
Spaghetti with our homemade meat sauce

CARBONARA 13.95
Pancetta, mushroom and Asiago in a cream sauce

CIOCIARA 13.95
Peas, prosciutto, mushrooms and Asiago in a cream sauce

AGLIO E OLIO 11.95
Garlic and olive oil

INDIAVOLATI 11.95
Garlic and olive oil and hot red pepper, (very spicy)

SPAGHETTI MARINARA 11.95
Spaghetti with our homemade marinara sauce

SPAGHETTI AND MEATBALLS 13.95
Three homemade meatballs served over a generous bowl of spaghetti Topped with our homemade marinara

PENNE

BURINA 13.95
Tomato, sausage, garlic, hot red peppers and herbs (Also available in a tomato cream sauce)

PRIMAVERA 12.95

Spring vegetables and walnuts with choice of tomato, olive oil or a cream sauce

ARRABIATA 12.95

Olive oil, garlic, parsley, tomatoes and red chili peppers (very spicy) Add chicken or prawns- 3.00

CARCIOFINI 13.95

Chicken, artichoke hearts, marinated tomatoes and white onions

PUTTANESCA 13.95

Olive oil, garlic, tomato, olives, red hot peppers, capers, parsley and anchovy

Split fee- 4.00

Corkage fee- 12.00

SECONDI

POLENTA CON SALSICCE 16.95

Two Italian sausage links on a bed of creamy polenta, covered with a rich homemade tomato sauce with fresh herbs and spices, topped with Asiago cheese

POLLO CON PANCETTA 17.95

Butter fried chicken breast pan seared and broiled; topped with slices of pancetta and a lemon butter caper sauce

SCALLOPINE VITELLO SALTIMBOCCA 18.95

Veal topped with prosciutto and mozzarella with a white wine and sage sauce

SCALLOPINE DI VITELLO 17.95

Veal topped with a mushroom demi glaze sauce

SCALLOPINE DI VITELLO PICCATA 17.95

Veal topped with a lemon butter caper sauce

NEW YORK STEAK 18.95

9 oz. New York steak sautéed in a rich mushroom and shallot demi- glaze

SALMONE 18.95

Fresh salmon broiled to perfection and topped with our lemon butter caper sauce

CHICKEN PARMESAN 17.95

Large boneless Chicken breast pan seared and baked~ Topped with melted mozzarella and marinara sauce

CRUSTED HALIBUT 18.95

Fresh halibut, pan seared then baked to perfection, topped with our lemon butter caper sauce

Linguini

VONGOLE 13.95

Clams, lemon, onions, garlic and cream

PERTUTTI 13.95

Prawns, broccoli, garlic, tomatoes, white onions, herbs and spices

SEAFOOD LINGUINI 13.95

Tomato, seafood, garlic, hot red peppers, and herbs

TRE PEPERONI 13.95

Sausage, white onions, red, yellow and green bell peppers, herbs and spices, garlic and olive oil

Gnocchi

Served with your choice of Bolognese meat sauce, gorgonzola cream, pesto or marinara sauce 13.95

Split fee- 4.00 Corkage fee-12.00