



Antipasti Caldi

Polpettine della Nonna
HOMEMADE TRADITIONAL MEAT BALLS
IN A RED SAUCE

Vongole Oreganata
CLAMS ON THE HALF SHELL
BAKED WITH BREAD CRUMBS, GARLIC & HERBS

Fungi Fareiti
MUSHROOM CAPS BAKED WITH A
VEGETABLE FILLING

Pulpo alla Brace
GRILLED OCTOPUS
WITH ORZO SALAD

Zuppe

Zuppa di Cipolla Gratinata
CLASSIC FRENCH ONION SOUP AU GRATIN

Zuppa del Giorno
SOUP OF THE DAY

Antipasti Freddi

Prosciutto di Parma
IMPORTED PARMA PROSCIUTTO
AGED 16 MONTHS, PLATED WITH SEASONAL FRUIT

Burrata Pugliese
IMPORTED FRESH, SOFT, CREAMY MOZZARELLA
WITH GRILLED ZUCCHINI & ROASTED PEPPERS

Cocktail di Gamberi
(3) COLOSSAL SHRIMP, SERVED WITH FRESH
AVOCADO & SPICY COCKTAIL SAUCE

Dolpa di Cranchio
COLOSSAL CRAB MEAT COCKTAIL
WITH AVOCADO

Insalata

Insalata Mista
MIXED FIELD GREENS, SLICED PEAR & GOAT CHEESE
WITH RASPBERRY VINAIGRETTE DRESSING

La Cesare
CLASSIC CAESAR SALAD

Pasta

Buffalo Ravioli
IN HOUSE MADE WITH BUFFALO MOZZARELLA
RICOTTA LITE POMODORO SAUCE

Cannelloni alla Romana
HOMEMADE CREPE STYLE PASTA
WITH A VEAL & SPINACH FILLING
BAKED IN A BECHAMEL & MEAT SAUCE

Linguine alle Vongole
IMPORTED PASTA WITH A CHOICE OF WHITE OR RED
CLAM SAUCE, MADE WITH FRESH MANILA CLAMS

Pappardelle
IN HOUSE MADE PASTA
WITH A BRAISED LAMB RAGU



Entrees

Pollo ai Tre Funghi
CHICKEN BREAST SAUTEED IN A MARSALA WINE SAUCE WITH WILD, PORCINI,
& BUTTON MUSHROOMS

Vitello al Cognac
PLUME DE VEAU SCALOPPINE OF VEAL IN A LITE BRANDY SAUCE

Lombata alla Griglia
GRILLED DOUBLE CUT, PLUME DE VEAU VEAL CHOP LOIN

Filetto di Centro alla Griglia
GRILLED CENTER CUT FILET MIGNON

Agnello alla Griglia
NEW ZEALAND RACK OF LAMB

Salmon e alla Griglia
GRILLED FILET OF SALMON WITH GINGER & HERBS

Aragosta & Gamberi allo Spiedo
A BROCHETTE OF LOBSTER TAILS AND SHRIMP

Gamberi Riviera
STUFFED JUMBO SHRIMP WITH CRAB MEAT
BAKED IN A SCAMPI SAUCE

Branzino Filet
FRESH MEDITERRANEAN FISH
WITH WHITE WINE, LEMON, HERBS

La Marechiarra
AN ORIGINAL AMALFI STYLE SEAFOOD COMBINATION
WITH CLAMS, MUSSELS, SHRIMP, SCALLOPS, LOBSTER TAIL
IN LIGHT RED SAUCE

ENTREES SERVED WITH VEGETABLES AND POTATO CROQUETTES

