

## DINNER MENU

### ANTIPASTI

<b>TORTI DI GRANZEVOLA E GAMBERI.....</b>	<b>8.95</b>
Twin Crabmeat and Shrimp Cakes on dressed greens with saffron aioli	
<b>COZZE.....</b>	<b>8.95</b>
Green Lip Mussels steamed in Fish Broth with pureed tomatoes, Garlic, Onions, Herbs And Sambuca	
<b>POLENTA E PORTOBELLO GRIGLIATA.....</b>	<b>5.95</b>
Grilled Polenta and Portobello Mushrooms with a fresh Marinara	
<b>PEPERONI GRIGLIATA.....</b>	<b>6.95</b>
Grilled Red Bell Peppers with marinated White Anchovies, Capers, Roasted Garlic, Balsamic Vinegar and Extra Virgin Olive Oil	
<b>INSALATA DI SPINACI.....</b>	<b>7.95</b>
Baby Spinach tossed with a warm dressing of Pancetta, Red Bell Peppers, Red Onion, Mushrooms and Balsamic Vinaigrette	
<b>BRUSCHETTA DI POMODORO, PECORINO ROMANO E BASILICO....</b>	<b>5.95</b>
Grilled herbed bread with tomatoes, basil and Pecorino Romano cheese	
<b>INSALATA CAPRESE.....</b>	<b>6.95</b>
Whole Milk Mozzarella over Tomato Slices with fresh Basil and Vinaigrette	
<b>INSALATA MISTA.....</b>	<b>4.95</b>
Mixed field greens with Gorgonzola cheese and Balsamic Vinaigrette	
<b>INSALATA CESARE</b>	
Classic Cesare Salad	
<b>Grande.....</b>	<b>7.95</b>
<b>Piccolo.....</b>	<b>4.95</b>
<b>ZUPPA DEL GIORNO...Your server will describe today's Soup selection</b>	

### PASTE

Served with Insalata Mista or Insalata Cesare

<b>PENNE AL PROSCIUTTO E POMODORO SECCHI.....</b>	<b>10.95</b>
Penne pasta with Prosciutto, Sundried Tomatoes, Onions and Cream	
<b>RIGATONI ALLA BOLOGNESE.....</b>	<b>11.95</b>
A Classic Ragu-meat sauce-with diced Tomatoes and Porcini Mushrooms	
<b>FARFALLE AL SALMONE AFFUMICATO.....</b>	<b>12.95</b>
Bow tie pasta with Smoked Salmon, Red Bell Peppers, Asparagus and Cream	
<b>PENNE AL ARRABBIATA.....</b>	<b>10.95</b>
A HOT sauce with Pancetta, Tomato, Red Pepper Flakes and Garlic	
<b>FARFALLE ALLA MEDITERRANEA.....</b>	<b>12.95</b>
Italian Sausage, diced Tomatoes, Onion, Sicilian Olives, Capers and Parm cheese	
<b>SPAGHETTI ALLA PUTTANESCA.....</b>	<b>12.95</b>
A piquant Tomato, Garlic, Black Olive, Anchovy and Caper sauce	
<b>TORTELLINI DI FUNGHI E FORMAGGIO.....</b>	<b>12.95</b>
Tortellini with Porcini Mushrooms and Ricotta cheese with Gorgonzola/Cream sauce	
<b>SPAGHETTI ALLA CARBONARA.....</b>	<b>10.95</b>
Spaghetti tossed with whole Egg, Parm Cheese, Pancetta, Onion and Garlic	

## PASTE CONT'D

<b>SPAGHETTI AGLIO, OLIO E PEPERONCINI.....</b>	<b>9.95</b>
Olive Oil, Garlic and Red Pepper Flakes tossed with Spaghetti and Parm Cheese	
<b>CONCHIGLIE CON SALSICCIA E PANNA.....</b>	<b>11.95</b>
Shell pasta with Sausage, fresh Rosemary, diced Tomatoes and Cream	
<b>LINGUINE CON GAMBERI.....</b>	<b>12.95</b>
Shrimp sautéed in Olive Oil with Garlic, White Wine and Butter	
<b>SPAGHETTI ALLA POMODORO.....</b>	<b>10.95</b>
Spaghetti tossed with fresh diced Tomatoes, Garlic, Olive Oil and Parm Cheese	
<b>PENNE ALLA BETTOLA.....</b>	<b>10.95</b>
Penne pasta with Garlic, Red Pepper Flakes, Pureed Tomato, Vodka and light Cream	
<b>PENNE CON GORGONZOLA, PANNA E ASPARAGI.....</b>	<b>11.95</b>
Penne Pasta with a sauce of Gorgonzola Cheese, Cream and Asparagus	
<b>RIGATONI GARIBALDI ALLA VIVACE.....</b>	<b>12.95</b>
Chopped Chicken with Onion, Garlic, Mushrooms, Marsala Wine, Herbs and Cream	
<b>FETTUCCINE ALLA PRIMAVERA.....</b>	<b>11.95</b>
Fresh Vegetables tossed with Fettuccine with a light tomato and cream sauce	

## CARNE, PESCE E POLLO

Meat, Fish and Chicken dishes served with starch and Vegetable

<b>BISTECCA ALLA FIORENTINA.....</b>	<b>14.95</b>
Ribeye Steak in the style of Florence, rubbed with Garlic and Pepper—Grilled	
<b>POLLO ALLA MARSALA.....</b>	<b>12.95</b>
Chicken Breast sautéed, with a Marsala Wine Reduction with Cream, Onions and Mushrooms	
<b>POLLO GRIGLIATA.....</b>	<b>11.95</b>
Grilled Seasoned Chicken Breast with an herbed Balsamic Vinegar Sauce	
<b>INVOLTINI DI VITELLO.....</b>	<b>13.95</b>
Veal Leg Slices rolled with Prosciutto, Capers, Rosemary and Pecorino Romano	
<b>TROTA SALTATA.....</b>	<b>12.95</b>
Whole Rainbow Trout sautéed with a citrus butter sauce	
<b>TONNO GRIGLIATA.....</b>	<b>13.95</b>
Grilled Yellow Fin Tuna Steak with Tomato, Basil, Balsamic and Olive Oil	
<b>SALMONE GRIGLIATA.....</b>	<b>14.95</b>
Grilled Salmon Steak with a Lemon, Garlic and Caper Butter	
<b>VITELLO ALLA PICCATA.....</b>	<b>13.95</b>
Veal Leg Slices sautéed with a lemon, butter and Italian Parsley Sauce	
<b>PESCE DEL GIORNO</b> —Your Server will describe Today's Fresh Seafood Selection	