

Antipasti Freddi e Caldi *Cold and Hot Appppetizers*

Antipasto Italiano - \$18

*Prosciutto di Parma, Sopressata, Mozzarella, Provolone,
Roasted Peppers, Olives & Anchovies*

Caprese - \$18

*Mozzarella di Bufola, Prosciutto di Parma,
Red & Yellow Tomatoes*

Vongole Mezza Scorza - \$18

1 Doz. Clams Cocktail

Ostriche Mezza Scorza - \$18

½ Doz. Oysters Cocktail

Gamberi alla Americana - \$18

Jumbo Shrimp Cocktail

Polpette - \$18

Mom's Meatballs in a Sunday Sauce

Pulpo alla Brace - \$20

Grilled Pulpo with Potato, Beans & Grape Tomatoes

Involtini di Asparagi - \$15

*Asparagus Wrapped in Prosciutto with a Parmigiano Crust
In a Champagne Cream Sauce*

Melanzane Ripiene - \$15

*Eggplant with Ricotta & Prosciutto Topped with Fresh Mozzarella
In a Plum Tomato Sauce*

Crespelle D'agnello - \$18

Lamb Crepes with Porcini Mushroom Sauce

Zuppa di Cozze con Fagioli - \$15

Mussels with Beans & Tomato Sauce

Calamari Fritti - \$17

Fried Calamari

Peperoni Ripieni della Mamma - \$15

Stuffed Peppers with Parmigiana Bread Stuffing and Scamorza

Minestra *Soup*

Soup of the Day - \$10

Crema di Gamberi - \$10

Shrimp Bisque

Pasta e Fagioli - \$10

Italian Beans and Pasta

Insalate *Salad*

Barbabietole Mele e Noci - \$12

Baby Beets, Apple and Walnuts with Truffle Oil

Mele, Rucola e Gorgonzola - \$12

Apple, Arugula and Gorgonzola Cheese

Tricolore Italiano - \$10

Arugula, Endive and Ridicchio in a Balsamic Vinaigrette

Insalata di Cesare - \$12

Traditional Caesar Salad

Insalata di Pere - \$12

Poached Pear with Artisan Lettuce, Candy Walnuts and Gorgonzola Cheese

Gluten Free Pasta

Available upon Request

Primi Piatti

Linguine alle Vongole - \$25

White or Red Clam Sauce

Rigatoni alla Bolognese - \$25

Chef Enzo's Signature Famous Meat Ragu

Fusilli alla Tropeana - \$25

Red Onions, Spicy Sausage and Cherry Tomatoes

Spaghetti Puttanesca - \$25

Capers, Anchovies, Gaeta Olives and Plum Tomatoes

Orecchiette Barese - \$25

Broccoli Rabe, Italian Sausage and Pecorino Cheese

Tagliatelle della Nonna - \$25

Prosciutto, Peas, Mushrooms in a Light Cream Sauce

Paccheri alla Napoletana - \$25

*Typical Pasta in Naples with Ragu Napoletano
Your Choice of Meatballs, Piece of Beef or Sausage*

Cannelloni di Vitello - \$25

*Homemade Crepes with Braised Veal & Spinach
In a Basciamelle and Fresh Tomato Sauce*

Risotto alla Pescatore - \$30

*Italian Rice with Baby Calamari
Shrimp, Clams, Mussels, and Scallops*

Gnocchi con Frutti di Mare - \$25

*Homemade Potato Dumpling with Mussels, Asparagus,
Clam and Cherry Tomatoes*

Special Sauce: Vodka, Arrabbiatta, Alfredo, Amatriciana, Carbonara & Primavera \$25

Il Pranzo Della Domenica \$45

**Aperitivo - Antipasto Italiano - Paccheri w Ragu Napoletano or Lasagna
Pork Sausage Meatballs & Beef Braciole - Dessert of the Day**

Secondi Piatti

Pollo con Cipolle - \$30

Chicken Sauté in Cast Iron Pot with Caramelized Onions

Petti di Pollo a Gusto Vostro - \$30

Chicken Breast Prepared to Your Liking

Pollo Ripieno di Gamberetti - \$30

*French Cut Chicken with Shrimp and Mascarpone
In a White Wine Sauce*

Bistecca di Manzo - \$60

*24 oz Prime Rib-Eye with Prosciutto and Gorgonzola Cheese
In a Brandy Sauce or Grilled*

Filetto di Bue al Pepe Rosa - \$60

Prime Filet Mignon with a Pink Peppercorn Sauce

Scaloppine di Vitello a Piacere - \$35

Milk Fed Veal Prepared to Your Liking

***Ossobuco alla Milanese - \$55**

*Veal Shank Braised with Vegetable and Pinot Grigio Wine
Served with Italian Saffron Risotto*

Gamberi alla Brace - \$35

Grilled Jumbo Shrimp with Mushroom Risotto

Salmone Selvatico - \$33

Wild Salmon with Orange and Zucchini

Filetto di Maiale al Chianti - \$30

Pork Tenderloin Braised with Chianti Wine and Saffron Risotto

Costoletta di Maiale alla Voldostana - \$30

Pork Chop with Prosciutto, Fontina Cheese, and Marsala Sauce

All Entrée Severed with Vegetables and Potato

**All Entrée served over Pasta \$3.00 Extra * Available based on Market Availability
NO Half orders on Entrée**

Any Main Course split there will be an extra charge of \$10.