

ANTIPASTI~APPETIZERS

MELANZANA SORRENTINA	\$7.95
Grilled eggplant, baked with mozzarella cheese and tomato sauce.	
CAPRESE RUSTICA G.F.	\$8.95
Beefsteak tomato topped with fresh mozzarella, basil, fire-roasted peppers, and extra virgin olive oil.	
'SALMONE MOSTARDA CON ARUGULA G.F.	\$9.95
Thinly sliced smoked salmon, served over arugula in a capers, onions and olive oil in a velvet honey mustard.	
POLPETTE E SALSICCA	\$9.95
Home made meatballs & Italian sausage in a spicy vodka sauce.	
CARPACCIO PROSCIUTTO DI PARMA CON ASIAGO	\$9.95
Italian prosciutto with arugula lemon oil dressing topped with Asiago cheese.	
CALAMARI and GAMBERI FRITTI	\$12.95
Fried calamari and shrimp served with spicy tomato sauce.	
ANTIPASTO ARRIVERDERCI G.F. (minimum for two)	\$13.95
Assorted salumi, cheeses, caprese, grilled calamari, fire-roasted peppers, and artichoke hearts.	

INSALATE ~ SALADS

CAMPAGNOLA G.F.	\$6.95
Our Special mix of baby greens in balsamic vinaigrette or creamy gorgonzola.	
DIVINA CESARE	\$8.95
The Traditional Caesar Salad.	
ARUGULA FANTASTICA G.F.	\$8.95
Arugula salad with parmesan flakes and heart of artichokes in balsamic vinaigrette or creamy gorgonzola.	
MEDITERRANEAN SALAD G.F.	\$9.95
Chopped mixed greens, cucumber, artichokes, black olives, bell pepper, red onions and tomatoes in balsamic vinaigrette or creamy gorgonzola dressing with feta cheese.	
CALAMARI GRILLED G.F.	\$12.95
Marinated grilled calamari over arugula in lemon and olive oil.	

ZUPPE~SOUPS

MINISTRONE	\$6.95
Classic vegetable soup.	
*SOUP OF THE DAY (ASK THE CAPTAIN)	\$8.95

G.F. "Gluten Free"

Gluten Free Pasta \$2.00 extra

Split dinners \$5.00 additional

ENTREES

Add: chicken 4.95 meatballs 4.95 sausage 4.95 shrimp 5.95 salmon 5.95

PENNE ARRABIATE Penne pasta in spicy tomato sauce.	\$12.95
FUSILLI BOLOGNESE AI PORCINI Rotini Pasta served with porcini mushrooms, bolognese sauce and a touch of tomato.	\$15.95
FETTUCCHINE ALLA VODKA Home made Fettuccine pasta in vodka pink sauce.	\$15.95
RONDELLE 4 FORMAGGI Rolled pasta sheets filled with four kinds of cheese and spinach, baked and served in tomato sauce au gratin.	\$16.95
FETTUCCHINE PORCINI ALFREDO CON FUNGHI Home made Porcini Fettuccine pasta in a mushroom alfredo sauce.	\$17.95
RAVIOLI CAPRESE GRATINATI Home made ravioli filled with Ricotta cheese, topped with Mozzarella, and Parmesan cheese in fresh tomato sauce au gratin.	\$16.95
POLLO PARMESE Breaded chicken breast, sautéed, and topped with Mozzarella cheese au gratin in a touch of tomato sauce served with home made pasta in the same sauce.	\$17.95
MELENZANA ARRIVEDERCI New version of eggplant parmigiana. Rolled eggplant filled with spinach and four kinds of cheese, served in tomato sauce au gratin with home made pasta in the same sauce.	\$17.95
POLPETTE ALLA FRANCO Classic Neapolitan meatballs made by Maestro di Cucina Franco in a contemporary way, served over home made spaghetti.	\$18.95
SPAGHETTI VONGOLE, E FRUTTI DI MARE Spaghetti with clams, mussels, calamari and shrimp in red or white sauce over home made spaghetti.	\$19.95
CIAMBOTTA DI POLLO E SALSICCIA Mild Italian Sausage, julienne chicken breast, bell peppers, and mushrooms, sautéed in white wine with a touch of tomato sauce over fusilli pasta.	\$19.95
*VITELLO LIMONE E CARCIOFI Prime veal scaloppini, artichoke hearts, and capers served in white wine lemon sauce served with home made pasta in the same sauce.	\$21.95
*SALMONE IN UMIDO ALLA MOSTARDA Pan sizzled Atlantic Salmon in a honey mustard sauce, served with homemade pasta in the same sauce.	\$21.95
*VITELLO MARSALA CON PORCINI Prime veal scaloppini with wild and Porcini mushrooms sautéed in Marsala wine served with home made fettucini di porcini in the same	\$21.95

sauce.

***CIOPPINO DELLO CHEF**

\$24.95

Combination of seafood and fresh fish in garlic red clam sauce over spaghetti.

*** *Any allergies let the server know.***