

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 ARRABBIATE \$12.95

Penne pasta in spicy tomato sauce.

FUSILLI BOLOGNESE AI PORCINI \$15.95

Rotini Pasta served with porcini mushrooms, bolognese sauce and a touch of tomato.

FETTUCCHINE ALLA VODKA \$15.95

Home made Fettuccine pasta in vodka pink sauce.

RONDELLE 4 FORMAGGI \$15.95

Rolled pasta sheets filled with four kinds of cheese and spinach, baked and served in tomato sauce au gratin.

RAVIOLI CAPRESE GRATINATI \$16.95

Home made ravioli filled with Ricotta cheese, topped with Mozzarella, and Parmesan cheese in fresh tomato sauce au gratin.

FETTUCCHINE PORCINI ALFREDO CON FUNGHI \$17.95

Home made Porcini Fettuccine pasta in a mushroom alfredo sauce.

POLLO PARMESE \$17.95

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.

MELENZANA ARRIVEDERCI \$17.95

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.

POLPETTE ALLA FRANCO \$18.95

Classic Neapolitan meatballs made by Maestro di Cucina Franco in a contemporary way, served over home made spaghetti.

SPAGHETTI VONGOLE, E FRUTTI DI MARE \$19.95

Spaghetti with clams, mussels, calamari and shrimp in red or white sauce over home made spaghetti.

CIAMBOTTA DI POLLO E SALSICCIA \$19.95

Mild Italian Sausage, julienne chicken breast, bell peppers, and mushrooms, sautéed in white wine with a touch of tomato sauce over fusilli pasta.

***VITELLO LIMONE E CARCIOFI \$21.95**

Prime veal scaloppini, artichoke hearts, and capers served in white wine lemon sauce served with home made pasta in the same sauce.

***SALMONE IN UMIDO ALLA MOSTARDA \$21.95**

Pan sizzled Atlantic Salmon in a honey mustard sauce, served with homemade pasta in the same sauce.

***VITELLO MARSALA CON PORCINI \$21.95**

Prime veal scaloppini with wild and Porcini mushrooms sautéed in Marsala wine served with home made fettucini di porcini in the same 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.**