

ANTIPASTI~APPETIZERS

MELANZANA SORRENTINA Grilled eggplant, baked with mozzarella cheese and tomato sauce.	\$6.95
CAPRESE RUSTICA G.F. Beefsteak tomato topped with fresh mozzarella, basil, fire-roasted peppers, and extra virgin olive oil.	\$6.95
*SALMONE MOSTARDA CON ARUGULA G.F. Thinly sliced smoked salmon, served over arugula in a capers, onions and olive oil in a velvet honey mustard.	\$7.95
CARPACCIO PROSCIUTTO DI PARMA CON ASIAGO Italian prosciutto with arugula lemon oil dressing topped with Asiago cheese.	\$8.95

INSALATE ~ SALADS

Add: Chicken \$3.95 Meatballs \$3.95 Sausage \$4.95 Shrimp \$4.95 Salmon \$4.95

CAMPAGNOLA G.F. Our Special mix of baby greens in balsamic vinaigrette or creamy gorgonzola.	\$7.95
DIVINA CESARE G.F. The Traditional Caesar Salad.	\$7.95
ARUGULA FANTASTICA G.F. Arugula salad with parmesan flakes and heart of artichokes in balsamic vinaigrette or creamy gorgonzola.	\$8.95
CALAMARI GRILLED SALAD G.F. Marinated grilled calamari over arugula in lemon balsamic reduction.	\$9.95
MEDITERRANEAN SALAD G.F. Chopped mixed greens, cucumber, artichokes, black olives, bell pepper, red onions and tomatoes in balsamic vinaigrette or creamy gorgonzola dressing with feta cheese.	\$9.95

ZUPPE~SOUPS

MINISTRONE Classic vegetable soup.	\$6.95
TORTELLINI IN BRODO Tortellini in vegetable soup.	\$8.95

G.F. "Gluten Free"

Pasta on request \$2.00 additional

Split Lunches \$3.00 additional

ENTREES

Add: Chicken \$3.95 Meatballs \$3.95 Sausage \$4.95 Shrimp \$4.95 Salmon \$4.95

PENNE ARRABBIATE Penne pasta in spicy tomato sauce.	\$9.95
PENNE PUTTANESCA Penne pasta with capers, olives and anchovies in tomato sauce.	\$9.95
FETTUCCHINE FUNGHETTO Home made fettuccine pasta with mushroom, fresh herbs and touch of tomato sauce.	\$9.95
MELENZANA ARRIVEDERCI Rolled eggplant filled with spinach and four kinds of cheese, served in tomato sauce au gratin with home made pasta.	\$10.95
POLPETTE ALLA FRANCO Classic Neapolitan meatballs made by Maestro di Cucina Franco in a contemporary way, served over spaghetti.	\$10.95
RONDELLE 4 FORMAGGI Rolled pasta sheets filled with four kinds of cheese and spinach, baked and served in tomato sauce au gratin.	\$12.95
POLLO GIARDINO G.F. (LOW CALORIE) Chicken breast sautéed with fresh diced tomato and arugula. served with home made pasta.	\$12.95
RAVIOLI CAPRESE Home made ravioli filled with ricotta cheese, topped with mozzarella and parmesan cheese in fresh tomato sauce au gratin.	\$12.95
POLLO AI FUNGHI Boneless chicken breast sautéed in marsala wine and mixed mushrooms, served with home made pasta.	\$12.95
CIAMBOTTA POLLO E SALSICCIA Mild Italian sausage, julienne chicken breast, bell peppers and mushrooms, sautéed in white wine with a touch of tomato sauce over home made pasta.	\$13.95
*VITELLO LIMONE E CARCIOFI Prime veal scaloppini, artichoke hearts, and capers served in white wine lemon sauce served on home made pasta.	\$14.95
SPAGHETTI VONGOLE, COZZE, CALAMARI E GAMBERI Home made spaghetti with clams, mussels, calamari and shrimp in red or white sauce.	\$16.95
FISH OF THE DAY	(Ask The Captain)

G.F. "Gluten Free"

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