

Appetizers

Antipasto Italiano -Mixed greens, tomatoes, roasted red peppers, carrots, mushrooms, olives, artichoke hearts, prosciutto and mozzarella.....	16
Calamari Fritti Fried calamari rings in a spicy marinara sauce.	11
Caprese -Sliced homemade bufala mozzarella with sliced tomatoes, basil, pesto and olive oil.	13
Arancini -Lightly fried rice balls stuffed with mozzarella cheese, green peas and ground beef and marinara on side.	14
Cozze e Vongole -Black mussels & Manila clam's sautéed with garlic, white wine and arrabiata sauce.	14
Melanzane -Baked eggplant parmigiana.	13
Scampi Francese -Jumbo shrimp prepared in a lemon, butter and caper sauce.	13
Burrata -Mozzarella stuffed with mascarpone cheese over a bed of mixed greens and seasonal tomatoes garnished with oregano and olive oil.	14
Carpaccio -Thinly sliced beef tenderloin with arugula, shaved Reggiano parmiggiano and lemon vinaigrette dressing.	14
Zuppa Del Giorno -Homemade soup of the day.	8
Legumi Misti -Assortment of lentils and bean ragout with shrimp and rosemary.	14

Salads

Add Chicken \$5 - Shrimp \$6

Chopped -Finely chopped lettuces with garbanzo beans,tomatoes, avocado, mozzarella and olives tossed in our vinaigrette dressing.	13
Mista -Mix green salad, Italian Vinaigrette dressing and tomato.	10
Cesare -Crispy romaine hearts with shaved parmesan cheese, homemade croutons and Caesar dressing.	11
Tramonto -Arugula, endive, gorgonzola cheese and house dressing.	12
Treviso-Endive -Bartlett pears, candied walnuts, blue cheese and parmesan dressing.	12
Bietole e Pecorino -Organic red and yellow beets, tomatoes, asparagus, avocado and goat cheese.	13
Spinaci e Noci -Baby spinach, blue cheese, black figs and dates in a house dressing.	12
Arugula e Carciofi -Arugula, shaved parmesan, shaved artichoke hearts tossed in a lemon dressing.	13
Nonna -Mixed greens, grilled chicken breast, sliced pears, caramelized walnuts, roma tomatoes and blue cheese crumbles tossed in a balsamic dressing.	13

N.Y. Style Pizzas

Ask your server for gluten free pizza crust \$3

Make Your Pizza

	Med. 12" (6 slices)	Lg. 16" (8 slices)
Cheese & Sauce	15.95	17.95
Toppings	3.00	4.00
<small>Pepperoni, sausage, mushrooms, onions, green peppers, olives, eggplant, garlic, salami, meatballs, anchovy, canadian bacon & pineapple. Chicken, pesto, capers, goat cheese, feta cheese, basil, sun-dried tomatoes, kalamata olives, prosciutto, smoked mozzarella & ricotta cheese.</small>		

Combination Pizza

Della Casa -Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.	19.95	23.95
Pepperoni & Sausage -Tomato sauce,mozzarella cheese, pepperoni & sausage.	18.95	23.95
Vegetarian -Mushrooms, eggplant, zucchini fresh tomatoes, onions, bell pepper, tomato sauce & mozzarella cheese.	19.95	23.95
Hawaiian -Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.	18.95	23.95
Pollo e Pesto -Chicken breast sundried tomato, pesto sauce & mozzarella cheese.	19.95	23.95
Bianca e Neve -Spinach, garlic, ricotta, & mozzarella cheese.	18.95	22.95
Parma - Prosciutto & mushrooms.	18.95	22.95
Quattro Stagioni -Artichoke hearts, black olives, mushrooms.	19.95	23.95
Margherita -Fresh mozzarella, sliced tomatoes, basil, garlic, and olive oil.	18.95	22.95

Pastas (Gluten Free Available \$3)

Linguine Con Calamari -Thin noodles with calamari, garlic, chili flakes and marinara sauce. ...	18
Pappardelle Bolognese -Homemade wide noodle pasta prepared with our traditional meat sauce and meatballs. ...	19
Fusilli al Salmone -Corkscrew shaped pasta diced salmon, chopped garlic and light pink sauce.	19
Linguine con Vongole -Thin noodles pasta with Manilla clams, white wine, olive oil and garlic.	21
Spaghetti Piccante - Mixed spicy peppers, garlic, olive oil and rosemary.	17
Spaghetti con Gamberi Fra Diavola .Small round noodles with jumbo shrimp and garlic in a spicy marinara sauce.	20
Penne Arrabbiata -Small tube pasta with garlic, red chili flakes, oregano and mushrooms in a tomato sauce.	17
Orecchiette Paesana -Homemade pasta with mushrooms, peas and pancetta in a light cream sauce.	18
Penne Rustiche -Small tube pasta with rapini, sausage and sundried tomatoes in a olive oil and garlic sauce.	18
Fusilli Del Tramonto -Spiral pasta with grilled chicken, sundried tomatoes, broccoli in a light cream sauce.	19
Linguine Pescatora -Thin noodles with Manila clams, black mussels, calamari and shrimp in a tomato sauce.	23
Ravioli Casarecci -Homemade ravioli filled with spinach and ricotta cheese in a pink sauce.	19
Spaghetti Carbonara -Spaghetti pasta with crispy pancetta, parmesan cheese in a light cream sauce.	17
Lasagna Bolognese -Layered pasta with meat sauce and béchamel sauce.	18
Pappardelle Mare e Monti -Pappardelle pasta in a white wine sauce with mushrooms, clams and shrimp.	21
Risotto Contadina -Risotto with vegetables and spinach in a light parmesan cheese sauce.	17

Gnocchi Bar

All homemade potato dumplings, served with the following sauces

Gnocchi Bolognese - Homemade meat sauce.	16
Gnocchi Pesto - Sweet fresh basi, pine nuts, garlic in a creamy pesto.	16
Gnocchi Mastroianni - A cream sauce with parmiagiano cheese & garlic.	16
Gnocchi Arrabbiata - A spicy tomato sauce with fresh mushrooms & garlic.	16
Gnocchi Puttanesa - Anchovies, capers, olives & garlic in our traditional marinara.	16
Gnocchi Primavera - A mix of spring vegetables in our traditional marinara.	16
Gnocchi Quattro Formaggi - Four cheese blend of parmigiano, goat, mozzarella & gorgonzola.	16
Gnocchi Funghi - Fresh Mushrooms & garlic in a cream sauce.	16

Entrees

Entrees served with fresh daily vegetables and roasted potatoes (Except Cioppino and Pollo Parmigiana)

Fettina Alla Griglia -Grilled skirt 8oz. steak with rosemary.	26
Colorado Lamb Chops -Lamb chops marinated with fresh herbs then grilled.	27
Pollo Al Limone -Chicken breast in a lemon and caper sauce.	20
Pollo Alla Diavola -whole boneless grilled free-range young chicken marinated herbs.	25
Pollo Parmigiana -Breaded chicken breast topped with mozzarella cheese and baked with a light tomato sauce. Served with spaghetti marinara.	20
Pollo Boscaiola -Chicken breast with wild mushrooms and marsala sauce.	20
Scaloppine Al Limone -Veal medallions sauteed with lemon juice, capers and white wine.	26
Scaloppine Con Funghi -Veal medallion with wild mushrooms, marsala and touch of cream.	26
Salmone -Grilled Scottish salmon fillet picatta style.	24
Fillet of Sole -Brown butter sage.....	24
Scampi Diavola -Jumbo shrimp sauteed with tomato sauce, chili pepper flakes and garlic.	24
Scampi al Limone -Jumbo shrimp, sautéed with lemon juice, capers and white wine.....	24
Cioppino -Clams, mussels, calamari, shrimps, fresh fish, scallops and crostini.	24

Contorni (Side Dishes)6

Roasted Potatoes • Mashed Potatoes • Broccoli • Carrots • Green Beans • Spinach

Split Dishes 3 - Small Portions less 2 - Corkage Fee 15