

## DINNER

### ANTIPASTI

**AFFETTATO MISTO 14.95**  
AN ARRAY OF ITALIAN DELICATESSEN CUTS  
AND ASSORTMENT OF MARINATED VEGETABLES

**BRUSCHETTA 10.95**  
TOASTED CIABATTA BREAD TOPPED WITH  
TOMATOES, ONIONS, GARLIC AND BASIL ALL  
MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT  
AND PEPPER

**CALAMARI FRITTI 11.95**  
LIGHTLY BREADED AND FRIED CALAMARI

**CALAMARI LUCIANA 13.95**  
CALAMARI SAUTÉED IN A WHITE WINE SAUCE  
AND FRESH PLUM TOMATOES

**CAPRESE 12.95**  
FRESH MOZZARELLA, TOMATOES AND FRESH BASIL  
LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL,  
SALT AND PEPPER

**CARPACCIO DI CARNE E PERE 14.95**  
THINLY SLICED BEEF, TOPPED WITH PEARS  
AND SHAVED PARMESAN, DRIZZLED WITH  
GORGONZOLA SAUCE

**PARMIGIANA DI MELENZANA 13.95**  
BAKED LAYERS OF EGGPLANT FILLED WITH  
MOZZARELLA AND PARMESAN CHEESE

**ZUPPA DI COZZE 12.95**  
MUSSELS SAUTÉED IN A WHITE WINE SAUCE  
AND FRESH PLUM TOMATOES TOPPED WITH  
BLACK PEPPER AND PARSLEY

**SALSICCIA 9.95**  
ITALIAN SAUSAGE SERVED WITH HOMEMADE  
TOMATOES TOPPED WITH RICOTTA

**CARPACCIO DI SALMONE 13.95**  
SLICED SMOKED SALMON MARINATED WITH  
OLIVE OIL AND LEMON JUICE, TOPPED WITH  
CAPERS, ONIONS, AND GOAT CHEESE

**POLPETTE 9.95**  
MADE IN HOUSE MEATBALLS WITH PORK,  
BEEF AND VEAL SERVED WITH MARINARA AND RICOTTA

### PIZZA

**MARGHERITA 12.95**  
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

**PIZZA IMBOTTITA 14.95**  
CALZONE AL FORNO MADE WITH PROSCIUTTO  
HAM, FRESH MOZZARELLA, AND RICOTTA

**ARMANDO'S 16.95**  
SPICY NEAPOLITAN SALAME, ARTICHOKE, RICOTTA  
AND MOZZARELLA WITH LIGHT TOMATO SAUCE

**VEGETALI 14.95**  
MOZZARELLA, TOMATOES, ONIONS, ARUGULA,  
MUSHROOMS, PEPPERS, AND BLACK OLIVES

**SAN GIOVANNI 16.95**  
SAUTÉED MUSHROOMS, MOZZARELLA, FRIED  
EGGS DRIZZLED WITH TRUFFLE OIL

**SAN DANIELE 16.95**  
SAN DANIELE PROSCIUTTO CRUDO, SHAVED  
PARMESAN, FONTINA CHEESE, AND ARUGULA

**CARNE 16.95**  
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA,  
MOZZARELLA, AND FRESH TOMATO SAUCE

**BIANCA 13.95**  
GORGONZOLA, RICOTTA, MOZZARELLA, AND  
PARMESAN

**PROSCIUTTO E FICHI 16.95**  
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO,  
FIG JAM, AND GORGONZOLA

**NAPOLI 16.95**  
SHRIMP, CALAMARI, SHELLED MUSSELS,  
MOZZARELLA, AND FRESH PLUM TOMATO SAUCE

**CREATE YOUR OWN 12.95**  
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

**ADD 4.95 EACH: EGGS, SALAME OR  
SAN DANIELE PROSCIUTTO**

**ADD 2.95: PANCETTA**

**ADD A TOPPING 1.00 EACH: OLIVES, ROASTED  
PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS,  
EGGPLANT, MUSHROOMS, SAUSAGE, FONTINA,  
ANCHOVIES, CHICKEN, ARTICHOKE, BROCCOLI**

### INSALATA

**INSALATA DI POLLO 15.95**  
MADE ON ORDER CHICKEN BREAST OVER ROMAINE,  
ANCHOVIES, HOME MADE CROUTONS TOSSED WITH  
CAESAR DRESSING AND PARMESAN CHEESE

**INSALATA DI SALMONE 16.95**  
SALMON FILLET SERVED WITH MIXED GREENS,  
GOAT CHEESE, CHERRY TOMATOES, DRIED  
CRANBERRIES, AND SUNFLOWER SEEDS,  
SERVED WITH CITRUS DIJON VINAIGRETTE

### PASTE

**SUNDAY IN NAPOLI 25.95**  
RIGATONI PASTA IN A NEAPOLITAN SAVORY  
TOMATOES SAUCE AND RICOTTA SERVED WITH  
MEATBALL, SAUSAGE AND BABY BACK RIBS

**PAPPARDELLE AI FUNGHI SELVAGGI 22.95**  
A PURÉE OF WILD MUSHROOM, FINISHED IN A  
BUTTER BLANC SAUCE AND TRUFFLE OIL SERVED  
WITH SHAVED PARMESAN

**PAPPARDELLE ALLA VODKA 18.95**  
VODKA SAUCE WITH MUSHROOMS AND RICOTTA

**GNOCCHI ALLA SORRENTINA 16.95**  
POTATO DUMPLINGS WITH PLUM TOMATO  
SAUCE AND MOZZARELLA BAKED TO FINISH

**PAPPARDELLE BOSCAIOLA 18.95**  
PANCETTA, MUSHROOMS, PEAS, SCALLIONS  
FINISHED IN A CREAM SAUCE

**PAPPARDELLE BOLOGNESE 18.95**  
A TRADITIONAL MEAT SAUCE

**SPAGHETTI CARBONARA 16.95**  
PANCETTA, BEATEN EGGS, PARMESAN  
AND A TOUCH OF CREAM

**RISOTTO ALLA PESCATORE 24.95**  
ARBORIO RICE WITH CALAMARI, SCALLOPS,  
SHRIMP, MUSSELS AND CLAMS FINISHED IN A  
PLUM TOMATO SAUCE

**SPAGHETTI ALLE VONGOLE 22.95**  
CLAMS SAUTÉED IN EXTRA VIRGIN OLIVE OIL  
AND GARLIC, FINISHED WITH WHITE WINE  
SAUCE

**LASAGNA DI CARNE 16.95**  
BAKED LAYERS OF PASTA SHEETS FILLED IN  
BETWEEN WITH MEAT SAUCE, RICOTTA AND  
MOZZARELLA

**RIGATONI AI FORMAGGI 18.95**  
MAC & CHEESE ITALIAN WAY, MELTED CHEESE,  
BREAD CRUMBS, AND CREAM

**SPAGHETTI CON POLPETTE 16.95**  
HOMEMADE VEAL, PORK AND BEEF MEATBALLS  
SERVED WITH MARINARA SAUCE AND FRESHLY  
GRATED PARMIGGIANO CHEESE

**RIGATONI ARMANDO'S 18.95**  
ITALIAN SAUSAGE, PEPPERS AND MOZZARELLA  
FINISHED IN A WHITE WINE SAUCE WITH A  
TOUCH OF TOMATO SAUCE

**RAVIOLI AI FUNGHI 18.95**  
PASTA STUFFED WITH MUSHROOM SERVED WITH  
OVEN ROASTED TOMATOES AND CARAMELIZED  
ONIONS, FINISHED IN A WHITE WINE REDUCTION  
SAUCE

**PASTA DEI NONNINI 20.95**  
PAPPARDELLE PASTA IN A BUTTER BLANC SAUCE  
SERVED WITH PANCETTA, MUSHROOM, ARUGULA  
AND FONTINA CHEESE

**TORTELLINI DI ZUCCA 18.95**  
PASTA STUFFED WITH PUMPKIN, FINISHED IN  
A BROWN BUTTER SAGE SAUCE, TOPPED WITH  
CRUMBLÉD AMARETTO COOKIES

### BEVERAGES

**BEVERAGES 2.50**  
COKE, DIET COKE, SPRITE, GINGER ALE,  
LEMONADE, UNSWEETENED ICED TEA,  
RASPBERRY ICED TEA, CRANBERRY JUICE,  
ORANGE JUICE, TONIC WATER

**BOTTLED WATER 2.95**  
STILL OR SPARKLING

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE  
IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED  
SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.

### SECONDI PIATTI

**FILETTO DI CARNE AL CHIANTI 34.95**  
10 OZ FILET MIGNON PORCINI MUSHROOM  
CRUSTED, SERVED WITH PARMESAN MASHED  
POTATOES AND ASPARAGUS FINISHED IN A  
CHIANTI RED WINE REDUCTION SAUCE

**GAMBERONI E CAPASANTA FRA DIAVOLO 24.95**  
SAUTÉED SHRIMP AND SCALLOPS SERVED  
WITH PAPPARDELLE PASTA AND FINISHED IN A  
SPICY PLUM TOMATOES SAUCE

**POLLO AL MARSALA 20.95**  
BONELESS CHICKEN BREAST SAUTÉED WITH  
MUSHROOMS, FINISHED WITH MARSALA WINE  
REDUCTION SAUCE, SERVED WITH PARMESAN  
MASHED POTATOES

**POLLO VESUVIO 20.95**  
BONELESS CHICKEN BREAST, FRESH PLUM  
TOMATO SAUCE, MOZZARELLA, AND SPINACH,  
SERVED OVER SPAGHETTI

**POLLO SCARPARIELLO 20.95**  
BONELESS CHICKEN BREAST, PANCETTA,  
ONIONS, AND MUSHROOMS, FINISHED WITH  
WHITE WINE BUTTER GARLIC SAUCE, SERVED  
OVER SPAGHETTI

**POLLO ALLA PARMIGIANA 18.95**  
LIGHTLY BREADED BONELESS CHICKEN  
BREAST, TOPPED WITH HOMEMADE TOMATO  
SAUCE AND MOZZARELLA, SERVED OVER  
SPAGHETTI

**POLLO DI TATIANA 20.95**  
BONELESS CHICKEN BREAST, BABY SHRIMP,  
AND SUNDRIED TOMATOES, FINISHED  
WITH VODKA CREAM SAUCE, SERVED OVER  
SPAGHETTI

**VITELLO PICCATA 22.95**  
VEAL SCALLOPINI AND CAPERS, FINISHED  
WITH LEMON WHITE WINE BUTTER SAUCE,  
SERVED OVER SAUTÉED SPINACH

**VITELLO AL MARSALA 22.95**  
VEAL SCALLOPINI SAUTÉED WITH MUSHROOM,  
FINISHED WITH MARSALA WINE SAUCE,  
SERVED WITH PARMESAN MASHED POTATOES

**VITELLO ALLA PARMIGIANA 20.95**  
LIGHTLY BREADED VEAL CUTLET, TOPPED  
WITH HOMEMADE TOMATO SAUCE AND  
MOZZARELLA CHEESE, SERVED OVER  
SPAGHETTI

**VITELLO SALTIMBOCCA 24.95**  
TENDER VEAL SCALLOPINI, TOPPED WITH  
SAN DANIELE PROSCIUTTO CRUDO, AND  
FRESH SAGE, FINISHED IN A WHITE WINE  
BUTTER SAUCE, SERVED WITH PARMESAN  
MASHED POTATOES

**SALMONE SORRENTINO 24.95**  
SALMON FILET, CAPERS, OLIVES, AND  
OVEN ROASTED TOMATOES, FINISHED IN  
A WHITE WINE BUTTER SAUCE SERVED OVER  
SPINACH

**MELENZANE ROLLATE 16.95**  
STUFFED EGGPLANT BAKED WITH RICOTTA,  
MOZZARELLA, AND SPINACH FINISHED WITH  
FRESH PLUM TOMATO SAUCE

### SIDE SALADS

**ALL SIDE SALADS 4.95**  
INSALATA DELLA CASA  
MIXED GREENS, TOMATOES, PEARS, AND  
SHAVED PARMESAN, SERVED WITH HOMEMADE  
ITALIAN VINAIGRETTE

**INSALATA DI SPINACI**  
FRESH SPINACH LEAVES, TOMATOES, ONIONS  
AND ITALIAN BACON, SERVED WITH HOMEMADE  
ITALIAN VINAIGRETTE

**INSALATA DI CESARE**  
ROMAINE, ANCHOVIES, CROUTONS, AND  
PARMESAN CHEESE TOSSED WITH CAESAR  
DRESSING

**INSALATA FRESCA**  
ARUGULA, SHAVED PARMESAN, TOMATOES  
SERVED WITH HOUSE VINAIGRETTE