

## DINNER

### ANTIPASTI PER DUE

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

**BRUSCHETTA 9.95**  
TOASTED ITALIAN 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 12.95**  
CALAMARI SAUTÉED IN A WINE SAUCE AND  
FRESH PLUM TOMATOES

**CAPRESE 12.95**  
FRESH MOZZARELLA SERVED OVER ARUGULA,  
AND TOMATOES, TOPPED WITH BASIL PESTO

**CARPACCIO DI CARNE E PERE 13.95**  
THINLY SLICED BEEF, TOPPED WITH PEARS  
AND SHAVED PARMESAN, DRIZZLED WITH  
GORGONZOLA SAUCE

**ZUPPA DI COZZE 12.95**  
MUSSELS SERVED WITH LEMON SEAFOOD  
BROTH AND FRESH PARSLEY

**CARPACCIO DI SALMONE 12.95**  
SLICED SMOKED SALMON MARINATED WITH  
OLIVE OIL AND LEMON JUICE, TOPPED WITH  
CAPERS, ONIONS, AND GOAT CHEESE

### INSALATA

**PANZANELLA CON POLLO 13.95**  
TOASTED ITALIAN BREAD, CHICKEN, RADICCHIO,  
ARUGULA, TOMATOES, OLIVES, RED ONIONS,  
ARTICHOKES ALL TOSSED WITH EXTRA VIRGIN  
OLIVE OIL AND A DRIZZLE OF BALSAMIC VINEGAR  
TOPPED WITH SHAVED PARMESAN CHEESE

**ITALIAN COBB SALAD 13.95**  
ROMAINE, EGGS, PANCETTA, CHICKEN, OLIVES,  
TOMATOES AND CRUMBLED GORGONZOLA CHEESE  
SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

**INSALATA DI SALOME 15.95**  
SALMON FILLET SERVED WITH MIX GREENS,  
GOAT CHEESE, CHERRY TOMATOES, DRIED  
CRANBERRIES, AND SUNFLOWER SEEDS,  
SERVED WITH CITRUS DIJON VINAIGRETTE

### PASTE

**RIGATONI PULCINELLA 18.95**  
SAUSAGE, PEPPERS AND MOZZARELLA FINISHED  
WITH PLUM TOMATO SAUCE

**SPAGHETTI ALLA NORMA 16.95**  
CUBED EGGPLANT, OLIVES, CAPERBERRIES AND  
MOZZARELLA FINISHED IN A PLUM TOMATO SAUCE

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

**GNOCCHI ALLA SORRENTINA 15.95**  
POTATO DUMPLINGS SAUTÉED IN A PLUM TOMATO  
SAUCE AND MOZZARELLA, TOPPED WITH FRESH  
BASIL LEAVES

**SPAGHETTI CON POLPETTE 13.95**  
MEATBALLS, TOPPED WITH FRESH PLUM TOMATO  
SAUCE AND PARMESAN

**PAPPARDELLE ALLA VODKA 18.95**  
MUSHROOMS IN A LIGHT VODKA SAUCE TOUCHED  
WITH CREAM

**PAPPARDELLE BOLOGNESE 18.95**  
A TRADITIONAL MEAT SAUCE

**PAPPARDELLE MIA 18.95**  
SMOKED SALMON CARAMELIZED ONIONS,  
FINISHED WITH WHITE WINE AND A TOUCH  
OF CREAM

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

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

**LASAGNA DI CARNE 15.95**  
LAYERS OF HOMEMADE PASTA WITH MEAT SAUCE,  
RICOTTA, AND MOZZARELLA, FINISHED WITH  
FRESH PLUM TOMATO SAUCE

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

**RIGATONI SICILIANA 18.95**  
BAKED PASTA WITH EGGPLANT, GROUND BEEF,  
FRESH PLUM TOMATOES TOPPED WITH  
MOZZARELLA

### STUFFED PASTE

**RAVIOLI AI FUNGHI 18.95**  
PASTA STUFFED WITH WILD MUSHROOMS,  
FINISHED IN A BUTTER BLANC SAUCE AND A  
PURÉE OF WILD MUSHROOM DRIZZLED WITH  
TRUFFLE OIL TOPPED WITH SHAVED PARMESAN  
CHEESE

**LOBSTER RAVIOLI 20.95**  
STUFFED PASTA WITH LOBSTER FINISHED IN A  
CREAMY VODKA SAUCE AND LUMP CRAB MEAT

**TORTELLONI DI ZUCCA 16.95**  
PASTA STUFFED WITH PUMPKIN, FINISHED IN A  
BROWN BUTTER SAGE SAUCE, TOPPED WITH  
CRUMBLED AMARETTO COOKIES

**MELENZANE ROLLATE 15.95**  
STUFFED EGGPLANT BAKED WITH RICOTTA,  
MOZZARELLA, AND SPINACH FINISHED WITH  
FRESH PLUM TOMATO SAUCE

## SECONDI PIATTI

**POLLO MARSALA 18.95**  
BONELESS CHICKEN BREAST SAUTÉED WITH  
MUSHROOMS, FINISHED WITH MARSALA WINE  
REDUCTION SAUCE, SERVED OVER SPAGHETTI

**POLLO VESUVIO 18.95**  
BONELESS CHICKEN BREAST, FRESH PLUM  
TOMATO SAUCE, MOZZARELLA, AND SPINACH,  
SERVED OVER SPAGHETTI

**POLLO SCARPARIELLO 18.95**  
BONELESS CHICKEN BREAST, PANCETTA, ONIONS,  
AND MUSHROOMS, FINISHED WITH WHITE WINE  
BUTTER GARLIC SAUCE, SERVED OVER SPAGHETTI

**POLLO ALLA PARMIGIANA 16.95**  
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 MILANESE 22.95**  
LIGHTLY BREADED VEAL CUTLET, TOPPED WITH  
ARUGULA, TOSSED WITH BALSAMIC VINAIGRETTE

**VITELLO ALLA CACCIATORE 20.95**  
VEAL SCALLOPINI, PEPPERS, ONIONS, AND  
MUSHROOMS, FINISHED WITH A SPICY TOMATO  
SAUCE, SERVED OVER SPAGHETTI

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

**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 OVER SPAGHETTI

**SALMONE SORRENTINO 22.95**  
SALMON FILET, CAPERS, OLIVES, AND  
OVEN ROASTED TOMATOES, FINISHED IN  
A WHITE WINE BUTTER SAUCE SERVED OVER  
SPINACH

**GAMBERONI E CAPASANTA FRA DIAVOLO 20.95**  
SAUTÉED SHRIMP & SCALLOPS WITH  
PAPPARDELLE PASTA TOSSED IN A SPICY  
PLUM TOMATO SAUCE

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.

### PIZZA

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

**PIZZA IMBOTTITA 12.95**  
CALZONE AL FORNO MADE WITH PROSCIUTTO  
HAM, FRESH MOZZARELLA, AND RICOTTA

**ARMANDO'S 15.95**  
SPICY NEAPOLITAN SALAME, ARTICHOKES, 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 15.95**  
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA,  
MOZZARELLA, AND FRESH TOMATO SAUCE

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

**CAPRESE 14.95**  
MOZZARELLA, GRAPE TOMATOES, AND BASIL

**PROSCIUTTO E FICHI 15.95**  
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO,  
FIG JAM, AND GORGONZOLA

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

**PANCETTA E FORMAGGIO 15.95**  
PANCETTA, MOZZARELLA, AND RICOTTA

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

ADD 4.95 EACH: EGGS, SALAME OR  
SAN DANIELE PROSCIUTTO

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

### 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

### BEVERAGES

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

BOTTLE WATER 2.95  
STILL OR SPARKING

ESPRESSO 2.95

CAPPUCCINO 3.95