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# *Antipasti*

## **Insalata di Cesare**

Romaine Lettuce with house Caesar Dressing, Parmesan cheese, Croutons

## **Insalata Mediterranea**

Mixed Green, Eggplant, Tomato, Radicchio Gorgonzola, Pears, Roast Peppers, Olives

## **Insalata Primavera**

Romaine, Rodicchio, Pecans, Dried Cranberry Goat Cheese, Roast Peppers, Mandarin, Tomato

## **Insalata Sorrentina**

Mixed Green, Honey Dew Melon, Pears, Walnuts, Rodicchio, Shaved Parmesan Cheese

## **Insalata Rusticana**

Romaine Lettuce, Onions, Tomato, Artichoke, Almond, Roast Peppers, Olives, Mandarin

## **Insalata Solaria**

Mixed Green, Eggplant, Radicchio, Feta Cheese, Olives, Portobello Mushroom, Tomato

## **Ravioli With Truffle**

Ravioli Filled with Black Truffle, and Cheese in a Truffle Sauce

## **Marinated Anchovies**

Prepared with Mixed Green Roast Peppers, and Artichokes

## **Cozze Capriccio**

Black Mussels, Sautéed with Garlic, White Wine Fresh Tomato Sauce

## **Langostine alla Griglia**

Grilled Langostine with lemon Dressing

## **Carpaccio Carne**

Sliced Beef, Shaved Parmesan, Lemon , Olive Oil Dressing

## **Carpaccio Tonno**

Sliced Raw Tuna, Capers and Calamata Olives, Lemon

## **Prosciutto Melone e Pera**

Prosciutto di Parma, Honey Dew Melon and Pears

## **Calamari Fritti**

Tender Squid, Lightly Fried with Spicy Tomato Sauce

## **Antipasto Italiano**

Prosciutto, Salami, Provolone, Eggplant, Roast Peppers, Artichoke, Shaved Parmesan and Swiss cheese

## **Bruschetta**

Served with Tomato Diced, Mozzarella, Garlic, and Spice

## **Trio del Mare Blue**

Black Mussels, Tender Calamari, Little Neck Clams, Sautéed in a Fresh Marinara Sauce

## **Broccoli Rabe con Salciccia**

Broccoli Rapini Sautéed with Sausages Oil, Garlic

## **Cannelloni con Vitello**

Homemade, Filled with Veal, Ricotta, and Mozzarella, Tomato and Basil

## **Portobello Contadino**

Stuffed Portobello, with Sausage and Peppers, Melted Mozzarella

## **Soup of the Day**

Fresh Escarole and Cannellini Beans



# *Primi Piatti*

## **Capellini Italiano**

Angel Hair Pasta, Plum Tomato, Black Olive, Roast Peppers and Basil

## **Linguini Frutti Di Mare**

Black Mussels, Little Neck Clams, Squid Shrimp, Garlic and Plum Tomato

## **Spaghetti Integrali**

Whole Wheat Pasta, Shaved Parmesan Cheese Pears, Asparagus, Tomato and Oil Garlic

## **Rigatoni Melanzane**

Tossed with Eggplant, Mozzarella, Tomato

## **Penne Verdi Con Gamberi**

Tossed with Broccoli Rapini, Shrimp Oil and Garlic

## **Black Linguini Rustico**

Homemade Pasta, Prepared with Calamari Shrimp And Chopped Tomato

## **Ziti Matriciana**

Ziti With Pancetta Italian Bacon, Onions, Tomato, and Basil

## **Panzerotti**

Pasta Filled with Porcini Mushroom, with Crème Mascarpone Sauce and Spinach

## **Fettuccine Whole-Wheat Puttanesca**

Homemade Penne Pasta, sautéed with Olives, capers, anchovies, tomato and basil

## **Fettuccine Bolognese**

Fettuccine with Veal Sauce Tomato, and Basil

## **Fettuccine Napolitano**

Homemade Fettuccine Tricolor, Shrimp Baby Clams, Scallops and Tomato

## **Gnocchi Sorrento**

Homemade Potato Dumpling, Tomato Sauce And Mozzarella Cheese

## **Rigatoni Romana**

Chicken, Chopped Tomato, Mushroom, Roast Peppers, Sun Dried Tomato and Goat Cheese

## **Ziti Quattro Formaggi con Pollo**

Ziti four Cheeses, Parmesan, Gorgonzola, Brie, Mozzarella and Chicken

## **Linguini Vongole**

Pasta Sautéed with Little Neck Clams Oil Garlic, Fresh Parsley

## **Trio di Pasta**

Homemade Cheese Ravioli, Focchi And Gnocchi in a light Pink Sauce

## **Penne con Anatra e Mele**

Pasta Penne, Duck Breast, and Apple With Mushroom In a light Brown Sauce

## **Penne Arrabiata**

Pasta Sautéed in a spice Tomato Sauce with Prosciutto, and Herbs

## **Focchi con Pere**

Pasta Purse, Filled with Gorgonzola and Pears, in a Light Pink Sauce

## **Orecchiette Fantasia**

Short Pasta, with Sausages, Peppers, Tomato Basil, Shaved Parmesan Cheese



## *Secondi Piatti*

### **Pollo Rustico**

Chicken Breast, Roast Peppers, Mushroom, Asparagus, Olives, Capers and Tomato

### **Pollo Boscaiola**

Chicken Breast, Portobello Mushroom, and Brown Sauce, topped with Gorgonzola Cheese

### **Pollo Boscaiola**

Chicken Breast, Portobello Mushroom, and Brown Sauce, topped with Gorgonzola Cheese

### **Salciccia Cacciatore**

Homemade Italian Sausage with Tomato Onions, Roast Peppers, and Mushrooms

### **Vitello Saltimbocca**

Veal Scaloppini, Spinach, Mozzarella, Prosciutto Di Parma, Brown Sauce

### **Vitello Caprese**

Veal Scaloppini with Eggplant, Mozzarella, and Tomato Sauce, Basil

### **Vitello Principessa**

Veal Scaloppini, Sautéed with Artichoke, Peppers, Mozzarella, Capers, Lemon

### **Vitello Veneziana**

Veal Scaloppini, Sautéed with Gorgonzola Sauce, Asparagus and Carpaccio Truffle

### **Bistecca Pizzaiola**

Rib Eye Steak, Sautéed with Fresh Tomato Oregano, Basil. Served with Linguini.

### **Elk Tenderloin**

Grilled Elk Medallions served with Truffle Sauce and Ravioli Truffle

### **Risotto con Quaglie**

Wild Quail, Sautéed with Prosciutto, Sweet Peas, White Wine and Arborio Rice

### **Pesce del Giorno**

Fish Catch of the Day: Branzini, Orata, Yellow Tail Snapper, Pompano

### **Buffalo Shank Ossobuco**

Buffalo Shank Served with Risotto

### **Salciccia con Broccoli Rapini**

Homemade Italian Sausage, Sautéed with Broccoli Rapini, Oil and Garlic

### **Lombata di Vitello**

Grilled Veal Chop, with Madera wine, Wild Mushroom, Brown Sauce

### **Langostine Alla Griglia**

Grilled Langostine with Champagne mustard Sauce

### **Risotto Della Casa**

Arborio Rice, with Mushroom, Buffalo Mozzarella, Sweet Peas, Tomato, Shaved

### **Gamberi con Asparagi**

Shrimp, Asparagus, Orange, Sun Dried Tomato With Linguini, Oil and Garlic

### **Zuppa di Pesce**

Black Mussels, Little Neck Clams, Squid, Shrimp, Langoustine, Scallops, and Linguini

### **Chilean Sea Bass**

Sea Bass Filet, Sautéed with Mussels and Clams, in a light tomato Sauce