

Antipasti

Antipasto Misto...A selection from our antipasto table... 11.95

Calamari Fritti...Fried Calamari with hot cherry peppers and tomato sauce...9.75

Bruschetta Capriolo...Warmed tomatoes with garlic and basil on grilled ciabatta bread topped with domestic goat cheese and drizzled with extra virgin olive oil...8.95

Hot Garlic Chips...Fresh made potato chips tossed in melted butter and garlic with caramelized onions ...4.95

Cozze...Pan roasted mussels in garlic, lemon, chili flakes and white wine ...8.75

Mozzarella Fritti...Fresh mozzarella breaded, fried and served with tomato sauce...7.50

*Carpaccio**... Classic Italian...thinly sliced tenderloin of beef with shaved parmigiano, fried capers and mustard vinaigrette...10.95

Shrimp Cocktail...2.75/ea

Zuppe del Giorno...4.95

Insalata Mista...Mixed greens tossed with balsamic vinaigrette and topped with tomatoes, cucumbers, carrots, calamata olives (may contain pits), blue cheese and roasted walnuts...6.50

Dinner portion...grilled chicken... 11.95

Insalata Caesar...the classic with home made focaccia croutons...6.25

Fantasia di Vedure...Roasted peppers, roast eggplant, tomatoes, fried artichoke and fresh mozzarella drizzled with a reduction of balsamic vinegar and extra virgin olive oil...8.95

Insalata Focaccina...Salad of romaine, olives, tomatoes and feta tossed with a fresh tomato lemon vinaigrette and served on flat bread with melted mozzarella from our brick oven...10.95 Add Fried Calamari...3.00

Pizze...pizzas from our wood fired brick oven

*Manzo di Filidelphia**...Beef tenderloin, roasted peppers, caramelized onions and mozzarella...12.50

Toscana...A grilled pizza topped with sun-dried tomato pesto, marinated artichoke hearts, caramelized onions, imported goat cheese and prosciutto...11.95

Fra Diavolo...Shrimp and scallops, tomato sauce and mozzarella drizzled with pesto..11.95

Margherita Piccola...Fresh mozzarella, basil and tomato sauce...9.95

Eggplant Parmesan Pizza...Breaded eggplant, with mozzarella and spicy tomato cream sauce...10.50

Bolognese Pizza...Arturo's meat sauce with bacon, feta, onion and parmesan cheese...11.50

Please no substitutions

Please inform your server of any food allergies or dietary restrictions

A suggested 18% gratuity is added for parties of 6 or more

*Per order of the BOH we are require to inform our customers that consuming raw or undercooked meats may increase risk of food born illness, especially if you have certain medical conditions.

Pasta

Lasagna Bolognese...Our house made pasta sheets layered with meat sauce, parmesan and mozzarella cheese and bechamela... 14.95

Timballo...Back by popular demand...Penne pasta tossed with bolognese sauce wrapped in roasted eggplant, baked with marinara sauce and mozzarella... 14.95

Tortellini...Cheese tortellini with fresh spinach, sun-dried tomatoes and sliced chicken in a Alfredo cream sauce... 14.95

Cappellini con Polpette...Angel hair pasta with our homemade meatballs and tomato sauce... 11.95

Cannelloni...Homemade pasta filled with chicken, prosciutto, spinach, walnuts and cheeses finished with a tomato cream sauce... 13.95

Scampi...Garlic jumbo shrimp with fettucine tossed with lemon and herbs... 19.95

Penne con Pollo...Chicken, broccoli and white wine garlic sauce... 14.95

Marcella...Shell pasta, sweet sausage and oven roasted vegetables in a tomato cream sauce... 14.95

Fettucine Argodolce...Pan-seared sea scallops served over fettucine tossed in a lemon cream sauce... 18.95

Risotto d'Mare...Grilled jumbo shrimp and sea scallops served on parmesan and fresh herb risotto... 19.95

Secondi

Parmigiana...Served with linguine tossed with herbs and garlic...

Veal... 19.95

Chicken... 15.95

Eggplant... 14.95

*Scaloppine alla Liguria**...Scaloppine of pork tenderloin with artichoke, garlic, caper white wine sauce. Served with garlic mashed potato and vegetable of the day... 15.95

Vitello Saltimbocca...Scaloppine of veal layered with fresh sage and prosciutto and finished with a white wine herb sauce. Served with garlic mashed potatoes and vegetable of the day... 20.95

Linguine Pescatore... Jumbo shrimp, scallops, calamari, and mussels (in the shell) sautéed in spicy tomato sauce and served over linguine... 21.95

*Salmon ai Ferri**...Pan roasted honey mustard glazed salmon with garlic mashed potatoes and vegetable of the day... 18.95

Pollo al Marsala...Pan roasted chicken breast, mushrooms, Marsala wine sauce, served with garlic mashed potatoes and vegetable of the day... 16.95

Pollo Arturo...Sautéed breaded chicken breast finished with garlic white wine sauce. Served with garlic mashed potatoes and vegetable of the day... \$ 16.95

Petto di Pollo con Pancetta...Chicken breast wrapped in pancetta, stuffed with prosciutto, provolone and basil pesto, pan roasted and finished with a fresh tomato, caper garlic sauce. Served with a potato pancake and vegetable of the day... 17.95