

# STARTERS

<b>Grilled Baby Octopus</b>			13
Baby arugula with a balsamic reduction			
<b>Baked Clams Oreganata (8)</b>			10
Seasoned breadcrumbs, herbs and lemon			
<b>Crispy Fried Calamari</b>			11
Simply-fried and served with a roasted garlic marinara dipping sauce			
<b>Shrimp Cocktail</b>			12
Served with lemon and our homemade cocktail sauce			
<b>Steamed Mussels</b>			10
Prince Edward Island mussels in your choice of garlic and white wine or marinara sauce			
<b>Coconut-encrusted Shrimp</b>			12
Served with a pineapple, honey mustard sauce			
<b>Hot Antipasto</b>	(for one) 13	(for two) 21	
Shrimp, clams oreganata, stuffed mushrooms, eggplant rollatine and mozzarella in carrozza			
<b>Tomato 'n Fresh Mozzarella</b>			8
Roasted red peppers and red onions with basil dressing			
<b>Little Neck Clams (10)</b>			10
On the half-shell served with lemon and our homemade cocktail sauce			
<b>Cold Antipasto</b>	(for one) 12	(for two) 20	
Prosciutto, dried sweet sausage, soppressata, mozzarella, provolone, marinated olives, peppers and mushrooms			
<b>Soup of the Day</b>			7
Made daily from only the freshest ingredients available			
<b>Tri-colored Salad</b>			8
Arugula, endive, radicchio and grape tomatoes in a balsamic vinaigrette			
<b>Classic Caesar Salad</b>			7
Crisp romaine lettuce with croutons and our homemade Caesar dressing			
<b>Field Greens Salad</b>			8
Baby greens, grapes, walnuts, green apple and shaved Parmigiano Reggiano with our house vinaigrette			
<b>Arugula 'n Grilled Portobello Salad</b>			9
Roasted red peppers and grape tomatoes with a balsamic vinaigrette			

## PIZZA (12")

<b>MARGARITA</b>	10	<b>BIANCA</b>	12
Tomato, basil and fresh mozzarella		Ricotta, mozzarella, fresh tomato, garlic and basil	

# PASTA

<b>PENNE ALLA Vodka</b>	15
Mushrooms and peas in a creamy tomato and vodka sauce	
<b>LINGUINE WITH CLAMS (9)</b>	18
Your choice of fresh tomato, garlic and white or marinara sauce	
<b>ORECCHIETTE</b>	18
Sausage, broccoli rabe and grape tomatoes with garlic and extra virgin olive oil	
<b>CAVATELLI BOLOGNESE</b>	17
Classic veal, pork and beef ragu with pancetta and tomato	
<b>FETTUCCHINE PESCATORE</b>	26
Shrimp, calamari, octopus, clams and mussels in your choice of fra diavolo or marinara sauce	
<b>GNOCCHI ALLA GENOVESE</b>	16
Served with a basil pesto cream sauce	
<b>SPAGHETTI ALLA CARBONARA</b>	17
Smoked bacon, onion, parmesan cheese, egg yolk and a touch of cream	

# FISH

<b>PAN-ROASTED SALMON</b>	19
Warm Portobello mushroom vinaigrette and served with sautéed spinach	
<b>SHRIMP OREGANATA</b>	21
Baked and seasoned with toasted breadcrumbs in a garlic and white wine sauce	
<b>TILAPIA AND SHRIMP LIVORNESE</b>	22
Tomatoes, green olives, capers and onions with a fresh tomato and white wine sauce	
<b>LOBSTER 'N ARTICHOKE RISOTTO</b>	29
Prosciutto, oven-dried tomatoes, lemon zest, parsley pesto and Parmigiano Reggiano	

# MEAT

<b>VEAL SCALOPPINE</b>	22
Roasted shallots and mushroom-fortified wine sauce	
<b>ROASTED NEW ZEALAND RACK OF LAMB</b>	26
Served with a mint pesto sauce	
<b>GRILLED "DOUBLE CUT" PORK CHOP</b>	21
Served with hot cherry peppers in a port wine sauce	
<b>CHICKEN RAPIENO</b>	21
Breast of chicken, breaded & stuffed with prosciutto, spinach & fresh mozzarella with a marinara sauce	
<b>WHOLE ROASTED BABY CHICKEN</b>	22
Served with a fresh herb marinade	
<b>GRILLED RIB EYE STEAK</b>	27
Rosemary and red wine reduction sauce	