

antipasti

BRUSCHETTA 8

roma tomatoes, basil, evoo, crusty bread

CALAMARI FRITTI 16

house cocktail sauce, lemon garlic aioli

PROSCIUTTO E MOZZARELLA 18

parma prosciutto, imported bufala mozzarella, arugula salad

ANTIPASTO {FOR TWO} 18

prosciutto, speck, salami, grana parmigiano, olives

POLPI 18

spicy grilled octopus, tri-colored salad, balsamic vinaigrette

CAPRESE 15

vine ripe tomato, bufala mozzarella, basil, evoo, balsamic, pesto

BURRATA E BARBE 16

burrata cheese, baby beets, hazelnuts, balsamic vinaigrette

pizze

from our wood burning oven

MARGHERITA 15

mozzarella, basil chiffonade, evoo

SALAMINO E BUFALA 17

spicy salamino, bufala mozzarella

PROSCIUTTO E ARUGULA 17

mozzarella, parma prosciutto, arugula, parmigiano, evoo

REGINA 16

mozzarella, tuscan sausage, toasted pepper, mushroom

insalate

INSALATA DELLA CASA 7

romaine, spring mix, cucumber, tomatoes, carrots, house vinaigrette, homemade croutons

TOSCANA 11

mixed greens, provolone, hearts of palm, chick peas, sun-dried tomatoes, olives, blue cheese, vinaigrette

CESARE 11

romaine hearts, shaved parmigiano, homemade croutons

CLAUDIO'S GARBAGE SALAD 14

mixed greens, hearts of palm, onions, tomatoes, olives, cucumbers, provolone, parmigiano, creamy vinaigrette, homemade croutons

{add: shrimp: +4.00 each | chicken: +5.00 | salmon: +6.00}

paste

RAVIOLINI PERA 20

roasted pear, toasted nuts, sun-dried tomatoes, mascarpone cream, parmigiano

RAVIOLACCI TOSCANI 19

short rib stuffed ravioli, parmigiano & sage brown butter sauce

SPAGHETTINI DI MARE 28

calamari, mussels, clams, shrimp, marinara, toasted garlic, herbs

PENNE E CAPESANTE 25

seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce

LINGUINE CON SCAMPI 27

jumbo shrimp, spicy marinara, touch of cream

GNOCCHI ALLA BOLOGNESE 19

homemade gnocchi, bolognese sauce, shaved parmigiano

TORTELLONI QUATTRO FORMAGGI 18

homemade tortelloni filled with ricotta and herbs, served with a cheese sauce of parmigiano, mascarpone, fontina and gorgonzola

MACCARONI CIPRIANI 19

homemade pasta, basil, tomato cognac cream sauce

{add: shrimp: +4.00 each | chicken: +5.00 | salmon: +6.00}

secondi

POLLO MONTECARLO 25

pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach

POLLO PARMIGIANA 24

pan-seared chicken breast, tomato sauce, parmigiano, melted mozzarella

VITELLA PICCATATA 30

veal, lemon, white wine, capers, fettuccine, lemon thyme sauce

SALMONE GRATINATO 29

seared scottish salmon, asparagus, olives, herbs, grape tomato sauce

POLLO VESUVIO 27

half chicken (bone-in), garlic, parsley, italian seasoning, dry white wine, peas, potato wedges

SALSICCIA E PEPERONI 21

grilled italian sausage, peppers, onions, tomato sauce

POLLO ARROSTO 28

brick oven fired half chicken, roasted potatoes, peppers, onions, peas, herbs, white wine garlic sauce

FILETTINI CON FUNGHI E PATATE 39

seared beef tenderloin medallions, crispy potato and wild mushrooms, malbec reduction, toasted sage

VEAL CHOP PARMIGIANA 43

lightly breaded butterfly veal chop, tomato sauce, mozzarella, parmigiano

verdure

SPINACI 8

butter, parmigiano cheese

GRILLED VEGETABLES 9

zucchini, green and red peppers, eggplant, onion

SAUTÉED BROCCOLI 7

garlic, evoo

proudly celebrating

— 30 years —

in Little Italy

ESTD. 1990