

# PASTA

<b>SPAGHETTI BOLOGNESE</b> .....	\$12
Spaghetti tossed in a traditional sauce of ground veal, sirloin and light tomato sauce	
<b>CAPPELLINI ALLA PESTO</b> .....	\$13
Angel hair pasta tossed with sun-dried tomato, asparagus, pinenuts and our house made pesto sauce	
<b>PENNE RUSTICA</b> .....	\$13
Penne pasta tossed with grilled chicken, mushrooms and spinach in our roasted red bell pepper sauce	
<b>FETTUCCINI ALFREDO</b> .....	\$12
Parmesan, fontina and broccoli	
Con Pollo.....	\$14
Con Gambretti.....	\$18
<b>SPAGHETTI POMODORI</b> .....	\$10
Fresh basil & shaved grana padano	
Con Salsiccia.....	\$13
<b>LINGUINE VONGOLE</b> .....	\$17.50
Fresh linguine tossed little neck clams & baby clams, tossed in a herb lemon garlic sauce	
<b>SHRIMP &amp; LOBSTER DIAVOLE</b> .....	\$21.50
Fresh linguine, with shrimp, lobster, shiitake mushrooms, asparagus in a spicy lobster butter sauce	
<b>RIGATONI AMERICANA</b> .....	\$13.50
Capicola ham with fresh mozzarella and spinach tossed in homemade marinara sauce	

<b>AL FORNO (BAKED IN OUR WOOD BURNING OVEN)</b>	
<b>LASAGNA FANTASTICO!</b> .....	\$13
Oven-baked pasta layered with bolognese meat sauce, ricotta and mozzarella	
<b>RAVIOLI AL FORNO</b> .....	\$13.50
Fresh egg pasta cheese filled ravioli, baked with a tomato cream sauce	
<b>PENNE CALABRESE</b> .....	\$12
Penne pasta baked with fresh ground sausage, spinach and ricotta cheese	

## PESCE (FRESH FISH)

<b>SALMON GRIGLIA</b> .....	\$17
Brushed with garlic and olive oil, basil butter sauce, with garlic mashed potatoes and fresh vegetable	
<b>SHRIMP ALEXANDER</b> .....	\$21
Baked with a light bread crumb crust, lemon sauce, orzo pasta and fresh vegetables	
<b>HORSERADISH-CRUSTED HALIBUT</b> .....	\$22.50
Thick fillet baked with a tarragon butter sauce, herbed linguine and fresh vegetables	
<b>M GROUPEL ALLA PICATTA</b> .....	\$21.50
Fresh fillet grilled and finished with lemon white wine caper sauce, orzo pasta and fresh vegetables	

## POLLO (CHICKEN)

<b>POLLO PICATA</b> .....	\$14
Grilled chicken breast with artichokes and prosciutto in a lemon caper butter sauce and orzo pasta	
<b>WOOD FIRE WHOLE ROASTED CHICKEN (Whole)</b> .....	\$17
Balsamic barbeque glaze with garlic mashed potatoes	
(Half chicken).....	\$13

## PARMIGIANA

CHICKEN	\$14
VEAL	\$19
EGGPLANT	\$13

**SPAGHETTI WITH  
MAMA'S MEATBALLS  
\$13**

## INSALATA (SALAD)

<b>DELLA CASA</b> .....	\$6
Gorgonzola cheese, bacon, red onions with sweet vinaigrette	
<b>CLASSIC CAESAR</b> .....	\$6
Crisp romaine, homemade croutons in our traditional caesar dressing (parmesan on request)	
<b>SPINACI</b> .....	\$7
Fresh pear, gorgonzola cheese, candied walnuts with honey balsamic vinaigrette	
<b>ITALIAN CHOP</b> .....	\$7
Chopped mixed greens, olives, tomato, feta cheese, toasted pinenuts in a red wine vinaigrette	

## INSALATA GRANDE (LARGE SALAD)

<b>GEORGE'S STEAK SALAD</b> .....	\$13
Mixed greens, tomato wedges, cucumber, grilled red bell pepper and creamy gorgonzola dressing	
<b>CHICKEN CAESAR</b> .....	\$9
Grilled chicken breast served with a classic caesar salad	
<b>ANTIPASTO INSALATA</b> .....	\$9
Our chopped salad with imported italian meats (red wine salami, capocola ham & mortadella) in the red wine vinaigrette	
<b>SALMON SPINACI INSALATA</b> .....	\$12
Grilled fresh salmon brushed with a honey citrus glaze over our spinaci insalata	

