

small plates

roasted beet & goat cheese salad • \$8

red and yellow roasted beets with goat cheese salad

caesar • \$8

add chicken, \$11

tomato mozzarella or provolone • \$9

arugula • \$12

*tossed with lemon vinaigrette and tomatoes,
topped with parmesan cheese*

mediterranean salad • \$16

a delectable seafood salad

fried calamari • \$11

*calamari tossed with sundried tomatoes
and hot vinegar peppers*

meatball and sausage • \$12

mussels • \$10

rosso/bianco

spring rolls • \$10

*prosciutto, spinach and roasted peppers
prepared in a cream sauce*

crab dumpling • \$16

*served in a saffron tomato cream sauce
topped with crabmeat*

grilled petite lamb chops • \$16

over broccoli rabe topped with a mint pesto

shrimp siggi • \$12

shrimp wrapped in bacon, horseradish baked in bbq sauce

pasta

pomodoro • \$16

fresh crushed tomato and basil

bolognese • \$18

*combination of veal, beef, and pork in a red home-
made tomato sauce*

sausage and greens • \$18

*combination of italian sausage complemented with
our fresh greens of the day*

alfredo • \$16

add crab meat, \$20

arrabiata • \$20

*tangy red tomato sauce topped with fresh crabmeat
and rock shrimp*

large plates

chicken sesso • \$18

*chicken, sausage, bell peppers, and onions
complimented in a brown sherry wine sauce with a
splash of fresh tomato*

chicken medera • \$18

*asparagus, shrimp, and artichokes, in a
medera wine finish*

chicken bulmaro • \$18

pan fried chicken breast with sweet and hot peppers

veal chop • \$28/36

grilled/sauteed or stuffed

veal cutlet milanese • \$22

breaded veal cutlet topped with fresh seasonal greens

veal mozzarella • \$22

*scuteed veal with fresh tomato and fresh
mozzarella cheese*

santaguida chop • \$24

*pork chop sauteed with cherry peppers in a
house vinaigrette dressing*

tuna sambuca • \$26

*blackened tuna, red peppers, mushrooms,
olives, and sambuca liquor*

salmon • \$28

*topped with crabmeat asparagus in a white
wine and lemon butter finish*

scallops salta bucco • \$26

*panned seared scallops wrapped with prosciutto fin-
ished in a white wine and sage demi-glaze*

fish of the day • mp

filet mignon • \$28/32

*grilled with mushrooms/onions or sauteed with
crabmeat and mushrooms in a marsala wine*