

## PORTIONS FOR 5 PEOPLE

### ANTIPASTI

<b>CALAMARI FRITTI</b> <i>Select Baby Squid Deep Fried</i>	<b>29.75</b>	<b>MOZZARELLA MARINARA</b> <i>Whole-milk Cheese, Deep Fried, Topped with Marinara Sauce</i>	<b>32.50</b>
<b>CALAMARI VINAIGRETTE</b> <i>Baby Squid in Olive Oil and Garlic</i>	<b>29.75</b>	<b>FRESH ROASTED PEPPERS</b> <i>Onions, Tomatoes and Anchovies</i>	<b>29.75</b>

### INSALATE

<b>INSALATA CAPRICCIOSA</b> <i>Artichoke Hearts, Tomatoes, Mushrooms, Black Olives and Peperoncini on a Bed of Mixed Greens</i>	<b>28.90</b>	<b>PIEMONTESE</b> <i>Sun-dried Tomatoes, Roasted Peppers and Mushrooms on a Bed of Mixed Greens</i>	<b>28.90</b>
<b>SEAFOOD</b> <i>Shrimp, Calamari and Crab Meat on a Bed of Mixed Greens; House Dressing Suggested</i>	<b>39.50</b>	<b>CAPRICCIOSA</b> <i>Artichoke Hearts, Tomatoes, Mushrooms, Black Olives and Peperoncini on a Bed of Mixed Greens</i>	<b>28.90</b>
<b>BROCCOLI SALAD</b> <i>Fresh Broccoli Steamed with Olive Oil and Garlic</i>	<b>25.00</b>	<b>POSITANO SALAD</b> <i>Chopped Lettuce with Grilled Chicken Breast, Pancetta (Italian Bacon), Roasted Peppers and Vegetables</i>	<b>29.50</b>

### PASTA

<b>GNOCCHI SORRENTINA</b> <i>A Unique Delicacy Brought from Sorrento. Homemade Potato Dumplings, Mozzarella and Parmesan in a Meat Sauce</i>	<b>32.50</b>	<b>SPAGHETTI PUTTANESCA</b> <i>Anchovies, Capers, Black Olives and Garlic in a Tomato Sauce</i>	<b>32.50</b>
<b>SPAGHETTI DELLA CASA</b> <i>Vito's Favorite...Chopped Shrimp Sauteed with Shallots, Flamed with Cognac with a Touch of Cream and Tomato Sauce. This is Positively Scrumptious. A Hit!</i>	<b>37.50</b>	<b>FETTUCINE AL SALMONE</b> <i>Smoked Salmon and a Delightful Blend of Cream and Tomato Sauce...One of the Best in Rome!</i>	<b>37.50</b>
<b>SPAGHETTI ALLA BOLOGNESE</b> <i>The Classic Italian Meat Sauce</i>	<b>32.50</b>	<b>RIGATONI AMATRICIANA</b> <i>With Pancetta (Italian Bacon), Onions, Fresh Tomatoes and Parmesan</i>	<b>32.50</b>

### MAIN COURSE

#### CHICKEN

<b>POLLO AL MARSALA</b> <i>Fresh Chicken Breast Skinless and Boneless with Mushrooms and Marsala Wine Sauce</i>	<b>49.70</b>
<b>POLLO ALLA GRIGLIA</b> <i>Fresh Chicken Breast Grilled with Pesto Sauce Fresh Chicken Breast Skinless and Boneless with Mushrooms and Marsala Wine Sauce</i>	<b>49.75</b>
<b>POLLO CACCIATORE</b> <i>Slices of Chicken Sauteed Oregano and Tomato Sauce. Topped with Melted Mozzarella Sauce.</i>	<b>52.50</b>
<b>POLLO PARMIGIANA</b> <i>Breaded Chicken Topped with Tomato Sauce and Melted Mozzarella Cheese</i>	<b>49.75</b>

#### VEAL

<b>VITELLO ALLA PICCATA</b> <i>Slices of Veal Sauteed in a White Wine and Lemon Butter</i>	<b>62.50</b>
<b>VITELLO ALLA PORTOFINO</b> <i>Slices of Veal Sauteed with Chopped Prosciutto, Mushrooms and Peas. Flamed with Brandy, a Little Cream Sauce and a Touch of Tomato Sauce</i>	<b>69.50</b>
<b>VITELLO ALLA CACCIATORE</b> <i>Slices of Veal Sauteed with Fresh Bell Peppers, Mushrooms, Onion, Garlic and Tomato Sauce</i>	<b>62.50</b>
<b>VITELLO ALLA PARMIGIANA</b> <i>Breaded Veal Cutlet Topped with Tomato Sauce and Melted Mozzarella Cheese</i>	<b>62.50</b>