

ZUPPA

Maria's Dream Soup

\$8

Grilled chicken, sundried tomatoes, wild mushrooms, home made bread cubes dipped in a light egg batter all done in a chicken broth

Zuppa Del Giorno

\$6

ANTIPASTI

Antipasto

\$15

Roasted peppers, olives, assorted premium cheese's and assorted premium meat

Bandiera Italiano

\$9

Fresh mozzarella, tomatoes, and fresh basil

Prosciutto Con Melone

\$9

Sliced Prosciutto over top fresh fruit slices

Steamed Clams

\$10

Marinara or wine and garlic

Mussels

\$9

Marinara or wine and garlic

Portobello

\$11

Grilled with melted gorgonzola & crab meat

Grilled Calamari

\$9

Grilled with garlic, herbs, and greens

Fried Calamari

\$10

Lightly battered and seasoned to perfection

INSALATE

Mista

\$6

Mixed greens tossed in our homemade balsamic vinaigrette

Add Chicken

\$10

Greek Salad

\$13

Mixed greens, tomatoes, scallions, olives onions, and feta cheese tossed in our homemade balsamic vinaigrette

Spinach Salad

\$10

Fresh spinach, pine nuts, pineapple and prosciutto

Tricolore

\$10

Arugala, radicchio, endive, and goat cheese tossed in our homemade balsamic vinaigrette

PASTA

Agnolotti Alla Pesto

\$18

Half moon ravioli filled with pesto in a tomato basil cream sauce

Ravioli

\$16

Cheese filled with marinara

Penne Ai Pomodoro

\$13

Penne pasta with basil in a marinara sauce

Tacconelli Ai Porcini

\$19/12app

Wide spinach pasta with porcini mushrooms and asparagus in a light cream sauce

MARIA'S FAMOUS GNOCCHI

Gnocchi Agli Spinaci or Gnocchi Alla Ricotta

Gorgonzola and/or Marinara Sauce

\$20/12app

ENTREE'S

Spaghetti Alla Vongole

\$18

Spaghetti served with fresh clams in an olive oil and garlic sauce

Linguini Ai Calamari

\$17

Sauteed calamari with fresh tomatoes, garlic, basil, and beans

Risotto Ai Porcini

\$19.50/10app

Imported arborio in a light porcini mushroom sauce

Risotto Alla Veneta

\$21/10app

Imported arborio with shrimp in a blush sauce

CARNI

Agnello Alla Griglia

\$32

Baby lamb chops marinated and grilled to taste

Filet Mignon

\$30

10-12 oz - Marinated and grilled to taste

Vitello Alla Griglia

\$38

14-16 oz - Marinated and grilled to taste

Pollo Vita

\$16

Chicken breast grilled with herbs, spices, and vegetables

Pollo Alla Forte

\$19

Sauteed chicken breast with mushrooms, sundried tomatoes, and crabmeat in a white wine sauce

Vitello Ai Limone

\$17.50

Veal medallions sauteed in lemon, garlic, olive oil, and white wine

Involtini Di Vitello

\$22

Veal medallions rolled with prosciutto and provolone cheese sauteed with artichokes and mushrooms in marinara sauce

Saltimbocca Di Vitello

\$21

Veal medallions with prosciutto sauteed in a wine and sage cream sauce

PESCE

Gamberi Gafara

\$23

Jumbo shrimp sauteed with olive oil, garlic, shallots, ouzo, olives, feta cheese, fresh tomatoes over linguini

Scampi Squisiti

\$21

Sauteed jumbo shrimp and asparagus with grappa cream sauce served over linguini

Salmone Ai Profumo Di Bosco

\$19

Salmon sauteed in white wine, garlic, olive oil and mushrooms

Salmone Alla Griglia

\$19

Grilled salmon served over a bed of spinach

Zuppa Di Pesce

\$27

Combination of fresh fish in a spicy fra diavolo or marinara with a touch of cream served over pasta