

ANTIPASTI

Eggplant Rolls Stuffed with Mozzarella, Parmesan, and Prosciutto Cotto with Tomato Sauce
7.95

Tre-Schetta Assortment of Bruschetta with Wild Mushrooms, Seared Tuna, and Fresh Mozzarella and Tomatoes
9.95

Crispy Fried Calamari with Tomato Sauce and Lemon-Basil Aioli
9.95

Pan Roasted Black Mussels with Garlic, Tomato, Basil, White Wine and Grilled Country Bread
8.95

Traditional Italian Sausage and Sweet Peppers Served Over Polenta
7.95

Pan Roasted Sea Scallops Wrapped in Pancetta with Aged Balsamic Vinegar and Baby Lettuces
10.95

Jumbo Shrimp Sautéed with Garlic, EVOO, Parsley, Capers and Lemon Juice with Toasted Ciabatta
10.95

Mixed Grill of Shrimp, Scallops, Calamari and Octopus with Arugula, Roasted Peppers, Lemon And EVOO
15.95

Carlucci Fondue-Taleggio and Chimay Cheeses with Toasted Ciabatta Bread
9.95

Carpaccio of Sliced Raw Beef Round Topped with Diced Tomato, Avocado, Capers and Shaved Parmigiano
8.95

ANTIPASTI MISTI

An Assortment of Italian Meats & Cheeses Including:

Prosciutto Crudo
Genoa Salami
Hot Capparicola
Mortadella
Speck

Gruyere
Provolone
Pecorino
Taleggio

Olives
Roasted Peppers
Marinated Artichokes

5.95
per person

INSALATE

Mixed Baby Greens, Carrot and Celery Curls, Pickled Red Onion and Balsamic-Dijon Vinaigrette
4.95

Hearts of Romaine with Caesar Dressing, Shaved Parmigiano and Garlic Crostini
5.95

“Insalata Caprese” Fresh Housemade Mozzarella, Fresh Tomato, Basil, Extra Virgin Olive Oil
7.95

Baby Spinach Salad; Sliced Pear, Walnuts, Gorgonzola Cheese, Dried Cherries, Champagne Vinegar and Walnut Oil Vinaigrette 7.95

Tre Colore Belgium Endive Radicchio, Arugula, Fresh Fennel, Lemon, Olive Oil, Shaved Parmigiano
7.50

Carlucci Cobb Salad, Chopped Romaine, Chicken Breast, Tomatoes, Provolone, Blue Cheese, Avocado, Crispy Pancetta, Cooked Egg, Balsamic Dijon Vinaigrette
12.95

PASTA

13.95

Linguini Pasta with Fresh Basil and Prosciutto di Parma Tossed Tableside Inside A Fresh Parmesan Cheese Wheel

Spaghetti with Homemade Meatballs and Italian Sausage Simmered in Tomato Sauce

12.95

Rigatoni with Traditional Bolognese Meat Sauce

Garganelli with Prosciutto, Peas, Cream, and Parmesan Cheese

Orecchiette with Mild Tuscan Fennel Sausage Ragú and Fresh Spinach

Radiatore with Grilled Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce

Homemade Potato Gnocchi with Tomato-Basil Sauce and Parmigiano

Homemade Ricotta and Spinach Filled Tortelloni with Butter, Sage and Parmigiano

16.95

Ravioli Filled with Lobster in a Shrimp and Tomato Cream Sauce

Spaghetti with Scallops, Mussels, Shrimp, Calamari, Tomato, Garlic, Basil and White Wine

Linguine with Fresh Clams, Garlic, Parsley and Olive Oil Choice of Tomato or White Wine Sauce

Fresh Pappardelle with Wild Mushroom Blend, Garlic, Butter, White Wine and Parmesan Cheese

Angel Hair Pasta with Shrimp, Fresh Tomato, “Salsa Cruda”, Basil and Extra Virgin Olive Oil

Baked Homemade Lasagna Layered with Ricotta Cheese and Served with Tomato Sauce 15.95

PIATTI DELLA CASA

Herb Roasted Rotisserie Chicken with
Roasted Potatoes and Vegetables and
Natural Juices
16.95 *Pollo allo Spiedo*

Oven Roasted Chicken with Lemon,
Oregano, Peas, Natural Juices and
Roasted Potatoes
16.95 *Pollo alla Vesuvio*

Pot Roasted Veal Shank in Vegetable -
White Wine Sauce, Over Saffron Risotto
28.95 *Ossobuco di Vitello*

Duck Braised in a Sauce of Pomegranate,
Raisins and Spices, Served over Polenta
20.95 *Anatra in Melagrana*

Roasted Pork Tenderloin Wrapped in Pancetta
and Herbs with Garlic and White Wine Sauce;
Mashed Potatoes and Roasted Vegetables
16.95 *Filetto di Maiale*

Veal Tenderloin Scaloppine. Lightly Breaded and
Fried in Sage Butter with Arugula and Cherry
Tomato Salad
26.95 *Filetto di Vitello alla Milanese*

STEAK HOUSE

Your Choice of Steak or Chop

10oz. Filet Mignon 32.50
16oz. New York Strip 32.95
16oz. Beef Ribeye Chop 31.95

Australian Lamb Chops 28.95
16oz. Pork Rib Chop 19.95
12oz. Beef Top Sirloin, Sliced 19.95

Your Choice of One Side

Sauteed Garlic Spinach
Spicy Broccoli

Roasted Mushrooms
Steamed Asparagus
Mashed Potatoes

Oven Roasted Potatoes
Parmesan Fries

Additional sides for \$4.00

PARMIGIANA

All Parmigiana Dishes are Topped with Mozzarella,
Baked in Marinara and Served with Spaghetti Marinara

Chicken Breast Parmigiana 16.95

Traditional Eggplant Parmigiana 14.95

Veal Scaloppine Parmigiana 23.95

VEAL SCALOPPINE

with Marsala Wine and Mushroom
Sauce over Mashed Potatoes

Vitello alla Marsala

Or

with Prosciutto, Fresh Sage and White
Wine; Sauteed Spinach and Roasted
Potatoes

Saltimbocca alla Romana

Or

with Lemon, Demi-Glace and Butter;
Asparagus and New Potatoes

Vitello alla Limone

Your Choice: 23.95

CHICKEN BREAST

with Lemon, Capers, Butter and
Natural Juices; Sauteed Spinach

Petto di Pollo alla Picatta

Or

with Marsala Wine and Mushroom
Sauce Over Mashed Potatoes

Petto di Pollo alla Marsala

Or

Thinly Sliced and Quickly Grilled with sliced
Ripe Tomato, Fresh Mozzarella, Basil and
Extra Virgin Olive Oil

Paillard di Pollo alla Caprese

Your Choice: 15.95