



LUNCH & DINNER

ANTIPASTI

	<i>lunch/dinner</i>
CARPACCIO _____	7.95/8.95
<i>Raw tenderloin of beef thinly sliced, arugula and shaved parmigiana</i>	
FRIED ARTICHOKE HEARTS _____	8.95/9.95
<i>Beer battered and served with a zesty lemon aioli and parmigian</i>	
CALAMARI FRITTI _____	7.95/8.95
<i>Tossed in seasoned flour, fried & served with a spicy marinara sauce</i>	
BRUSCHETTA _____	5.95/6.95
<i>Marinated diced tomatoes and herbs over toasted ciabatta</i>	
GRILLED EGGPLANT & TOMATO _____	7.95/8.95
<i>With buffalo mozzarella and fresh basil</i>	
PANUNTO _____	7.50/8.50
<i>Crostini of garlic and parmigian with Kalamata tapenade, gorgonzola cheese and marinated tomatoes</i>	
EXOTICA _____	10.95/11.95
<i>Tiger shrimp and crab meat, sauteed in garlic and champagne, with green peas, asparagus and avocado</i>	
PAN FRIED CRAB CAKES _____	9.95/11.95
<i>With Italian slaw, sun-dried tomato and caper remoulade sauce</i>	
ANTIPASTO ITALIANO _____	8.95/9.95
<i>Prosciutto wrapped asparagus, smoked salmon, marinated mushrooms, artichokes, hearts of palm, red onions and olives</i>	

INSALATE E ZUPPE

PORTOFINO _____	8.95/9.50
<i>Baby mixed greens, artichoke hearts, cucumbers, capers, mozzarella, salami, roasted peppers, & lemon and Kalamata vinaigrette</i>	
CESARE (CAESAR SALAD) _____	6.95/7.50
<i>W/GRILLED CHICKEN_ 10.95, SHRIMP_ 11.95/NA</i>	
CAPRESE _____	7.95/8.95
<i>Buffalo mozzarella, tomato, basil and olive oil and balsamic vinegar</i>	

MIXED BABY GREENS _____	5.95/6.50
<i>Cherry tomatoes and dijon balsamic vinaigrette</i>	
GIARDINO _____	8.50/8.95
<i>Belgium endive, mixed baby greens, goat cheese, honey roasted walnuts, tangerines and strawberries with mango vinaigrette</i>	
MISTA _____	5.25/5.95
<i>Romaine with mushrooms, tomatoes and herbed vinaigrette</i>	
TRICOLORE _____	7.95/8.95
<i>Baby spinach, radicchio, romaine, julian pears, spicy pecans, gorgonzola cheese with vinaigrette</i>	
CHOPPED SALAD _____	9.50/NA
<i>W/GRILLED CHICKEN_ 12.50, SHRIMP_ 13.95/NA</i>	
MINISTRONE DI VERDURE _____	5.50/5.95
ZUPPA DEL GIORNO _____	P.D.

INSALATE FORTE

FRESCO _____	14.95/16.50
<i>Broiled spicy salmon with baby mixed greens, yellow tomatoes, cucumbers, purple potatoes, bell peppers, mandarins & shaved fennel with citrus vinaigrette</i>	
LIVORNO _____	15.95/16.95
<i>Saared sesame abi tuna on a bed of Tuscan succotash served with baby mixed greens and raspberry vinaigrette dressing</i>	
DI CASA _____	11.95/12.95
<i>Romaine, watercress, red onions, cucumbers, goat cheese, roasted pine nuts, yellow tomatoes, with vinaigrette and grilled chicken</i>	
CALABRIA _____	12.95/13.95
<i>Breast of Cajun chicken on mixed greens with hearts of palm, artichoke hearts & tomato, sun-dried tomato vinaigrette dressing</i>	
SCAMPI _____	14.50/15.95
<i>Sautéed tiger shrimp with lemon & capers served over garlic ciabatta toast, with baby spinach, radicchio, endives & tomatoes</i>	
DI MARE _____	12.95/13.95
<i>calamari, baby sbrimp, baby scallops, olives, roasted red peppers and scallions over romaine with lemon vinaigrette</i>	

PASTA & RISOTTO

FRUTTI DI MARE	16.95/17.95
<i>Red fettuccini with shrimp, scallops, N.Z. mussels and clams in a tomato sauce</i>	
SORANO	12.95/13.95
<i>Farfalle with roasted eggplant, broccoli, sun-dried tomatoes, mushrooms, pine nuts, basil, extra virgin olive oil and garlic</i>	
PRIMAVERA	12.50/13.50
<i>Angel hair with fresh vegetables, sauteed with garlic in tomato or light cream sauce</i>	
COLORATO	14.50/15.95
<i>Three color cheese tortellini with smoked salmon, mushrooms and scallions in a light cream sauce</i>	
BOLOGNESE	13.95/14.95
<i>Home-made linguini with our classic, slow-cooked sauce of veal, tenderloin, sausage and fresh herbs</i>	
SICILIANO	15.95/16.95
<i>Spinach fettuccini with abi tuna, fresh tomatoes, olives, baby arugula, capers, chili flakes, garlic and extra virgin olive oil</i>	
RISOTTO CON GAMBERINI	15.95/17.50
<i>Italian rice with rock shrimp, scallions, mushrooms and green peas in lobster cream sauce</i>	
RISOTTO CON FUNGHI	13.50/15.50
<i>Italian rice with asparagus and wild mushrooms in a light cream sauce</i>	
ARAGOSTA	16.50/17.95
<i>Lobster ravioli with steamed asparagus in a creamy tomato sauce</i>	
DI POLLO	12.95/13.95
<i>Fettuccini with chicken, red bell peppers, asparagus and carrots in a lemon cream sauce</i>	
GRATINATI	12.95/13.95
<i>Cheese ravioli with prosciutto and green peas in a vodka sauce</i>	
ROMANO	14.50/15.95
<i>Portobello and porcini mushroom ravioli with a roasted red bell pepper sauce and snipped chives</i>	

PESCATORE	14.95/16.50
<i>Spinach fettuccini with poached salmon, asparagus and mushrooms in saffron cream sauce</i>	
GENOVESE	12.95/13.95
<i>Rigatoni tossed with chicken, pesto and tomato sauce</i>	
GNOCCHI	14.50/15.95
<i>Three color potato dumplings with smoked chicken, tomatoes, peas, basil, fresh mozzarella and chardonnay garlic sauce</i>	
POMODORO	11.50/12.50
<i>Angel hair with fresh tomatoes, basil and garlic</i>	
AL FUMO	12.50/13.50
<i>Penne with roasted eggplant, smoked mozzarella and feta cheese in a tomato and basil sauce</i>	

PIZZA

MARGHERITA	9.95/10.95
<i>Tomato sauce, mozzarella cheese and basil</i>	
PEPPERONI	10.95/11.95
<i>Mozzarella cheese, tomato sauce and pepperoni</i>	
RUSTICA	11.95/12.95
<i>Prosciutto, goat cheese, mozzarella cheese, fresh tomato & arugula</i>	
CALZONE CON POLLO	10.95/12.50
<i>Grilled chicken, pesto, ricotta, mozzarella and parmigiana cheese with sun-dried tomatoes</i>	
ESPECIALE	10.95/11.95
<i>Spicy barbecued chicken with red onions, mushrooms, mozzarella cheese and tomato sauce</i>	
CAPRICCIOSA	10.95/11.95
<i>Artichokes, olives, mushrooms, sun-dried tomato pesto, mozzarella cheese and topped with arugula and shaved parmigiana with vinaigrette</i>	
SALSICCIA	10.95/11.95
<i>Spicy Italian sausage, onions, mushrooms, mozzarella cheese and tomato sauce</i>	

SECONDI

Served with roasted potatoes and vegetables

- MARSALA** _____ 15.95/17.50
Medallions of veal sautéed with mushrooms and marsala wine
- SALTIMBOCCA** _____ 16.95/17.95
Medallion of veal baked with prosciutto and mozzarella cheese in a chardonnay wine sauce
- PARMIGIANA** _____ 15.95/17.50
Medallion of veal lightly fried and baked with marinara sauce and mozzarella cheese
- SIENA** _____ 13.95/15.95
Stuffed chicken breast with cheese, mushrooms, pine nuts, sun-dried tomatoes and spinach and served with garlic mashed potatoes
- GRIGLIA** _____ 12.95/14.95
Charbroiled breast of chicken marinated in garlic, olive oil, rosemary and sun-dried tomatoes
- TESORO** _____ 14.95/16.50
Breaded shrimp and chicken breast lightly fried and baked with mozzarella cheese and tomato sauce
- CARCIOFI** _____ 13.95/15.95
Sautéed breasts of chicken with artichoke hearts, lemon, capers and served with sautéed spinach
- GAMBERETTI** _____ 19.95/21.95
Jumbo shrimp sautéed and served over saffron risotto and sautéed spinach, topped with brandy lobster sauce
- TONNO** _____ 18.95/21.95
Pepper crusted ahi tuna charred rare and served over shiitake mushrooms and grilled zucchini with sticky rice and ponzu sauce
- BRANZINO** _____ 18.95/20.95
Grilled fresh stripped sea bass with spiced oven dried tomato sauce, and braised fennel, served over crispy polenta
- SALMONE** _____ 16.95/18.95
Charbroiled with a lemon-lime herb sauce and served with grilled asparagus and rice of the day

- FILLETO** _____ 19.95/22.95
Pan seared three peppercorn crusted filet mignon with cognac sauce and served with garlic mashed potatoes and summer vegetables
- BISTECCA** _____ 17.95/25.95
16 oz. New York strip broiled to perfection and served over mashed potatoes, topped with roasted garlic portobello chardonnay sauce
- AGNELLO** _____ 20.95/25.95
Grilled New Zealand lamb chops with a port mint sauce, gorgonzola mashed potatoes and spinach

PANINI

LUNCH ONLY

- PESCE** _____ P.D.
Fresh herb crusted fish of the day with mixed baby greens, roasted peppers, sun-dried tomato remoulade
- POLLO** _____ 10.95
Grilled blackened chicken with water cress, tomatoes, avocado and garlic aioli
- NAPOLITANO** _____ 10.95
Breast of chicken lightly fried and baked with marinara sauce and mozzarella
- TACCHINO** _____ 10.95
Smoked turkey with mozzarella, crisp bacon, plum tomatoes and lettuce with cranberry mayo
- VEGETALE** _____ 9.95
Roasted red bell peppers, buffalo mozzarella, mixed baby greens, yellow tomatoes and pesto