

Antipasti e Insalate (Appetizers and Salads)

Grigliata di Verdure \$14

Grilled organic zucchini, eggplant, and asparagus topped with diced tomatoes, feta cheese, and a balsamic reduction.

Carpaccio \$14

Thinly sliced raw beef topped with capers, and shaved Grana Padano. Drizzled with Dijon mustard sauce.

Calamari Fritti \$14

Deep-fried squid. Served with marinara and tartar sauce.

Le Ostriche \$14

1/2 dozen Blue Point oysters served with mignonette sauce.

Bruschetta \$13

Toasted bread topped with Mozzarella, fresh tomatoes, garlic and basil.

Portobello alla Valdostana \$14

Grilled Portobello mushroom filled with Fontina cheese served over soft polenta with a sage demi-glaze.

Mozzarella Caprese \$13

Sliced vine ripe tomatoes, fresh Mozzarella, basil, and marinated olives.

Insalata Salute \$10

Organic baby spring mix, diced pear, Gorgonzola cheese with balsamic vinaigrette.

Insalata alla Cesare \$10

Hearts of Romaine, croutons, and Parmesan tossed in our house Caesar dressing.

Insalata Sorrentina \$10

Butter lettuce, candied walnuts, Gorgonzola cheese served with balsamic vinaigrette.

*Add grilled chicken or shrimp \$9

Insalata Romana \$18

Heart of Romaine, grilled chicken breast, tomato, and fresh Mozzarella with our house balsamic vinaigrette.

Zuppe (Soups)

Zuppa di Pesce \$23

Large Italian style seafood soup with angel hair pasta. Served with a side of grilled bread.

Minestrone Cup \$7 /Bowl \$10

Italian style soup made with seasonal vegetables.

Zuppa del Giorno AQ

Pizza

Gluten Free Pizza Dough \$3

Pizza Margherita \$16

Tomato sauce, Mozzarella and julienned basil.

Pizza con Salame Forte e Salsiccia \$17

Tomato, Mozzarella, sausage & pepperoni.

Pizza Contadina \$17

Fresh tomatoes, Mozzarella, olives, mushrooms, onions, and bell peppers.

Pizza con Funghi \$17

Tomato sauce, Mozzarella, mushrooms and roasted garlic.

Calzone del Giorno \$17

Mozzarella, ricotta, chicken, spinach and tomato sauce.

Contorni

(Sides)

Mixed Vegetables \$6

Organic Spinach \$6

Organic Asparagus \$6

Potatoes \$6

Polenta \$6

Kid's Pasta \$10

Dolce del Carrello \$8.50

Daily selections from our dessert cart

Parmigiano Regiano con la Fruta \$14

Assorted cheeses with organic seasonal fruits

Pasta

Tagliatelle Gratinata **\$19**
Baked homemade Tagliatelle with prosciutto, green peas, cream sauce, and Parmesan cheese.

Rigatoni ala Calabrese **\$18**
Rigatoni pasta with Calabrese sausage, mushrooms, basil, Parmesan cheese and tomato sauce.

Melanzane alla Parmigiana **\$19**
Eggplant slices layered with tomato sauce, Mozzarella, and Parmesan cheese.

Pasta Ripiena **\$18**
Homemade ravioli filled with beets, Ricotta and Feta cheese. Served in a walnut cream sauce.

Fetuccine alla Provincial **\$19**
"Chef's Pride" homemade fettuccine pasta with prawns, sun-dried tomatoes, Italian bacon, arugula and white wine sauce.

Linguini con Vongole **\$20**
Imported linguini pasta with Manila clams in a fresh tomato or white wine sauce.

Lasagne alla Bolognese **\$19**
Homemade pasta layered with beef ragu, mozzarella, béchamel and Parmesan cheese.

Spaghetti al Pomodoro **\$15**
Imported spaghetti with fresh tomatoes, garlic, basil and extra virgin olive oil.
(Gluten free pasta available)

****Add Menbe's Meatballs*** **\$6**

Gnocchi di Patate **\$18**
Homemade potato dumpling with pesto, tomato or meat sauce.

Split charge for any dish **\$2**
Gluten Free Spaghetti **Add \$3**

Vegetarian, Vegan, or Gluten free options are available upon request.

Pesce e Carne

(Fish & Meat)

Scaloppini al Piacere **\$21**
Veal scaloppini with choice of Marsala, lemon caper or tomato sauce. Served with roasted potatoes and sautéed vegetables.

Calamari ala Veneziana **\$19**
Sautéed squid with spicy tomato sauce served over soft polenta.

Salmon alla Griglia **\$21**
Grilled salmon on a bed of lemon butter sauce. Served with garlic mashed potato and sautéed spinach.

Cosciotto d'Agnello **\$23**
Braised Lamb shank with vegetables on a bed of soft polenta.

Bistecca alla Fiorentina **\$25**
Grilled 14 oz T-bone steak with fresh herbs. Served with roasted potatoes and grilled asparagus.

Gamberoni **\$21**
Sautéed prawns, with garlic, sundried tomato, and lemon butter sauce. Served with garlic mashed potatoes and sautéed vegetables.

Pollo al Mattone **\$21**
Free range grilled half chicken with a rosemary and garlic pan sauce. Served with roasted potatoes and grilled asparagus.

Bevande (Drinks)

Espresso \$3.50

Cappuccino/Caffe Latte \$4.50

Caffe Mocha \$4.50

Caffe \$3.00

Tea \$2.75

Soda \$2.75

Italian Sodas \$3.50

Cherry, watermelon, root beer, raspberry, blackberry, strawberry, peach, mango, pomegranate, kiwi, and lime.

Acqua Mineral (San Pellegrino)

Small \$3.00

Large \$6.00