

Antipasti

FRIED CALAMARI Calamari Dusted with Flour Then Fried Crisp and Drizzled with Balsamic Vinegar	12
MOZZARELLA CAPRESE GF Fresh Mozzarella, made here daily, with fresh Tomatoes, Basil and Olive Oil	11
BRUSCHETTA Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil, and Ricotta and Pesto	9
THE HUNTER A variety of sliced Imported Italian meats served with the Chef's own Grilled Italian Sausage accompanied with Condiments	13

OCTOPUS Fried Octopus With Tomatoes, Capers, Garlic, Onions And White Beans Tossed with Champagne Vinaigrette	11
GRILLED MEATBALLS Meatballs made from Pork served on a Bed of Mixed Greens, Drizzled with a Balsamic Vinegar Reduction and Grilled Lemon	11
FRIED SAGE LEAVES Sage Leaves Fried Crisp and Served with a Tomato Dipping Sauce	10

Zuppa

TOMATO & GORGONZOLA GF Tomato Soup Made Daily and Seasoned With Herbs And Gorgonzola Cheese	7
WILD MUSHROOM Creamy Soup Made With Pureed Wild Mushrooms And a Hint of Black Truffle Oil	7
BUTTERNUT SQUASH Pureed Butternut Squash in a Creamy Sweet and Savory Soup with Toasted Almonds	7

Insalata

HOUSE SALAD Mixed Greens with Tomato, Onion, Peppers & Artichoke, Topped with a Sweet Balsamic Vinaigrette	7
CAESAR SALAD Romaine Lettuce Tossed with Croutons, Grated Grana Padano, Caesar Dressing & Toasted Pine Nuts	7

WE PROUDLY MAKE EVERYTHING IN-HOUSE FROM SCRATCH INCLUDING:

BREAD, PASTAS, ALL DESSERTS, GELATO, MOZZARELLA, SOUPS & SAUCES. WE ALWAYS BUY FRESH & LOCAL WHEN IN SEASON & FEASIBLE!

Contorni

SIDE VEGETABLE Consult your Server for Today's Side Vegetable	4
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Pasta

SPAGHETTI CARBONARA Crispy Bacon and Pepper in a Sauce of Egg and Pecorino Cheese	18	LINGUINE IN CLAM SAUCE Little Neck Clams in Light White Wine and Butter Sauce	18	BAKED RIGATONI Lamb Ragu Layered with Eggplant, Fontina & Bechamel Sauce	18
TAGLIATELLE al RAGU BOLOGNESE Tagliatelle Tossed In A Meaty Tomato and Red Wine Sauce	18	VEGETABLE LASAGNA Layered with Vegetables, Ricotta, Tomato & Bechamel Sauce	16	RISOTTO (Made to Order, Please Allow 20 Minutes) Ask Your Server About Our Risotto of the Day	19
TAGLIATELLE WITH PORCINI Porcini's and Black Truffle Oil in a Light Wine and Butter Sauce	17	SEAFOOD LINGUINE Calamari, Shrimp, Cod, Clams, and Scallops Cooked In White Wine, Tomato Sauce and Seafood Broth	26	LINGUINE & CRAB Artichokes, Onions & Porcini Mushroom in Light Creamy Seafood Broth	26
LASAGNA Fresh Pasta Layered With Meaty Tomato Sauce & Pecorino Cheese	17	PAPPAREDELLE ALLA CAPEO Porcini Mushrooms, Eggplant, Bacon, Olives, Artichoke Hearts & Roasted Marconi Peppers in a Tomato Sauce, Topped with a Scoop of Ricotta Cheese	18	FETTUCCINI ALFREDO Fettuccini Tossed With A Creamy Cheese Sauce With Grilled Chicken	17 22
LINGUINE WITH LOBSTER AND SHRIMP Cooked in a Light Cream and Seafood Broth	35				

Entrees

Please note there is a \$5 charge for splitting entrees

CHICKEN BREAST 23 OR VEAL SCALLOPINI 32

Coated with Breadcrumbs or Flour and Served over Spaghetti PICATTA – Lemon Juice, Capers, Parsley and White Wine

MARSALA – White Wine, Balsamic Vinegar and Marsala Wine with Shitake Mushrooms

PARMESAN – Baked With Tomato Sauce and Mozzarella Cheese Served over Spaghetti

PORK CHOP GF 28
Tender Pork Chop Pan Seared Finished with a Brandy and Parsley Butter Sauce

LAMB WITH FIGS GF 29
Tender Lamb Shank Braised in a Rich Sweet Sauce of Wine and Figs Served On a Fried Polenta Cake

BEEF TENDERLOIN GF 36
Beef Tenderloin Topped with Grilled Mushrooms and Goat Cheese

EGGPLANT PARMESAN 19
Eggplant Lightly Breaded and Fried, Then Baked with Fresh Mozzarella And Tomato Sauce Topped with Pecorino Romano Cheese

VEAL ALLA CAPEO 32
Veal Scallopini Coated With Breadcrumbs and Cooked With Caramelized Onions, Artichoke Hearts, Shitake Mushrooms and Tomatoes in a Light Cream Broth.

VEAL OSSOBUCO 36
A Classic Dish from Milan. Tender Veal Braised in Wine and Vegetables Served On a Bed of Saffron Risotto

DUCK VALENTINE GF 27
Pan Seared Duck Breast With A Sauce Of Sambucco And Port Wine