Antipasti

Pasta e Fagioli

Hearty soup of cannellini beans, escarole, bacon, and ditale pasta 5.50

Ravioli with Walnut Pesto

Stuffed with spinach, ricotta, and walnuts, with walnut pesto, and gorgonzola 9.50

Fried Calamari

Tender squid, breaded and fried, served with tomato basil sauce 14.50

Gnocchi with Sautéed Rock Shrimp

With potato dumplings, roasted tomato, Alfredo sauce and escarole
13.50

Bruschetta

Goat cheese, honey and rosemary oil 8.50

Insalate

Mixed Green Salad

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 7.00

Caesar

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing 8.00

Add to a salad:

Warm fried calamari 4.00 Gorgonzola or goat cheese 2.00 Three sautéed shrimp 7.50 Sautéed sustainable salmon 20.00 Grilled antibiotic free chicken 12.50

Entrata

Capellini and Veal Meatballs

Angel hair with tomato basil sauce

Penne "Cionni"

With roasted tomatoes and portabellas tossed in garlic and oil and topped with gorgonzola and scallions 20.00

Veal Picatta

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 32.00

Shrimp Scampi

Jumbo shrimp with mushrooms, bell pepper, artichoke and red onion in garlic butter sauce over angel hair 28.00

Sautéed Seasonal Fish with Crab*

With lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 42.00

Center Cut Filet Mignon*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 42.00

Seared Sea Scallops* Served Medium Rare

Brussels sprouts, pancetta, brown butter-white truffle oil vinaigrette 34.00

Grilled Chicken with Gorgonzola

Antibiotic free breast with asparagus, mushrooms, pancetta and gorgonzola cream sauce 27.00

Chicken "Formaggio"

Fettuccine tossed with butter and parmesan cheese and topped with a grilled antibiotic free chicken breast

27.00

Side of angel hair with tomato-basil, garlic and oil or fettucine"Formaggio"

5.50