

Prima

INSALATA CAESAR

Classic Caesar dressing with homemade croutons

\$11

INSALATA TRECOLORE

Radicchio, arugula and Belgian endive topped with shaved parmigiana in a rich lemon dressing

\$14

INSALATA BISTRO

Seasonal mixed green salad with balsamic vinaigrette

\$10

ZUPPA DEL GIORNO

Chef's soup selection of the day

\$11

ANTIPASTA MISTA

Please ask your server for the Chef's daily selection of traditional Italian delicacies

\$15

ZUPPETTA DI COZZE

Farm raised mussels in a white and garlic sauce or traditional spicy plum tomato sauce

\$15

PEPPERONI ARROSTI

Homemade sweet roasted peppers, gaeto olives and anchovies marinated with extra virgin olive oil

\$14

FUNGHI TRENTINO

Porcini, shiitake and portobello mushrooms in a garlic, basil and olive oil sauce

\$14

GRIGLIATA DI CALAMARI

Grilled calamari marinated in lemon juice, garlic and peppered extra virgin olive oil

\$15

Pasta

PENNE ALLA CARUSO

Pencil point pasta in a vodka and tomato sauce lightly creamed with peas & pancetta

\$24

FARFALLE MARINARA

Bow tie with shrimp in a pesto or pomodoro sauce

\$27

FETTUCINE AL SALMONE

Fettuccine with salmon in a pink cognac sauce

\$29

ORECCHIETTE ALLA ROMANA

Shell shaped pasta tossed with chicken, sausage & mushrooms in a white wine garlic sauce with fresh plum tomatoes

\$27

LINGUINI PIZZAIOLA

Linguini pasta with veal, olives and capers in a spicy marinara sauce

\$26

GNOCCHI AL FILETTO DI POMODORO

Homemade gnocchi with spinach and ricotta cheese in a fresh tomato basil sauce

\$24

RISOTTO AL FRUTTI DI MARE

Arborio rice with seafood in light marinara sauce

\$29

RAVIOLI ALLA VIOLA

Homemade ravioli stuffed with lobster in a pink cognac sauce

\$29

Dopo

Vitello

VITELLO ALLA VIOLA

Veal medallions with fresh mushrooms, garlic and prosciutto in a rich veal sauce

\$29

VITELLO POMODORO

Breaded veal cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce

\$29

VITELLO CARCIOFFI

Veal medallions with artichokes, sundried tomatoes in a white wine sauce

\$29

Pollami

POLLO ROLLATINI

Chicken breast stuffed with smoked ham, fontina cheese & spinach in a rose sauce with mushrooms & chopped roma tomatoes

\$28

POLLO GAMBERI ALLA MARSALA

Chicken breast and shrimp in a sweet marsala wine sauce with mushrooms & chopped roma tomatoes

\$28

POLLO MARCO POLO

Chicken breast with escarole, prosciutto & mozzarella cheese in a white wine sauce

\$28

Pesce

SALMONE MANTECATO

Oven roasted salmon in a white wine, lemon & pearl onion sauce

\$30

PESCE DEL GIORNO

Chef's special fish of the day
MARKET PRICE

Dolci

BISTECA DEL GIORNO

Chef's special beef of the day
MARKET PRICE

\$9

Cappucino \$5 Espresso \$4 Coffee or Tea \$4 Soda \$4 Mineral Water \$7

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Attention: Consuming raw or under cooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of food born illness. There will be a \$3.00 per person service charge for any cake brought to our restaurant.

All side orders \$12.

A minimum order of one main entrée per guest is required.