

antipasti

Gamberi Cocktail shrimp cocktail	\$17	Vongole Oreganata baked little neck clams	\$17
Grilled Polpi marinated in zest of spicy oil, baby arugula, red onion & cannellini beans	\$17	Carpaccio di Manzo thinly sliced filet mignon over arugula topped with shaved parmigiano reggiano cheese	\$17
Cozze Santa Lucia mussels in a garlic & white or red wine sauce	\$18	Fried Artichokes lightly breaded with fresh herbs & lemon	\$16
Insalata di Frutti di Mare cold seafood salad with shrimp, octopus, scungilli dressed in celery, green olives, garlic, olive oil & lemon sauce	\$20	Caprese con Prosciutto burrata mozzarella with beef steak tomato, prosciutto di parma in an olive oil and basil dressing	\$17
Melanzane Rollatini baked stuffed eggplant with ricotta cheese and tomato sauce	\$16	Spiedini di Mozzarella Romana slice of bread with mozzarella & basil in a caper and anchovies sauce	\$16
Calamari Fritti fried calamari with cherry peppers	\$18	Vongole Posilipo clams in marinara sauce	\$20

insalata

Insalata Bellasera chopped spring mix, pears, fried chickpeas, roasted walnuts, & gorgonzola cheese in an olive oil, pear vinegar dressing	\$15	Insalata Tre Colore arugula, endive & radicchio in an olive oil vinaigrette dressing	\$15
Insalata di Barbabietole red and golden beets, tomato, arugula, red onion topped with goat cheese in extra virgin olive oil & balsamic vinegar dressing	\$15	Insalata Mista mixed tossed salad	\$15
		Insalata Di Cesare traditional caesar salad	\$15

zuppe

Pasta e Fagioli pasta & bean soup	\$10	Tortellini en Brodo meat tortellini in chicken broth	\$10
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pasta

Linguine Vongole in a white clam sauce, olive oil & garlic	\$24	Capellini Primavera sautéed mixed vegetables, garlic & olive oil	\$20
Gnocchi alla Sorrentina homemade potato dumplings with fresh tomato, eggplant & mozzarella cheese sauce	\$20	Penne alla Vodka tomato vodka sauce, basil, scallions in a cream sauce	\$20
Linguine ai Frutti di Mare sautéed lobster tail, shrimp, clams, mussels in a light spicy tomato sauce	\$32	Ravioli homemade ricotta cheese ravioli with fresh tomato & basil sauce	\$20
Pappardelle Bolognese homemade pappardelle with meat sauce	\$21	Gamberetto di Scampi shrimp scampi over risotto	\$30
Bucatini all' Amatriciana double smoked bacon, tomato, onion, & parmigiano cheese	\$21	Trenette Seafood with crab meat, shrimp & asparagus in a lobster sauce	\$30
Rigatoni Filetto di Pomodoro prosciutto, onion in a rustic hearty tomato sauce	\$21	Cavatelli con Broccoli Rabe broccoli rabe, sausage & cannellini beans in garlic & olive oil	\$22

whole wheat & gluten free options available.

pesce

domestic and imported, only the best the market has to offer

Zuppa Di Pesce \$33

½ lobster, scungilli, calamari & clams in a marinara sauce

pollo

Pollo Almondine almond crusted chicken breast in a lemon & white wine sauce with vegetables & roasted potato	\$26	Pollo Parmigiana breast of chicken, tomato sauce, mozzarella, with vegetables & roasted potato	\$26
Pollo Diavolo oven roasted chicken breast with cherry peppers, spicy smoked sausage, roasted cipollini onions in a cognac garlic sauce	\$26	Pollo Sorrentino chicken with eggplant and prosciutto topped with mozzarella cheese in a tomato sauce with vegetables	\$28
Pollo Arosto roasted cornish hen in olive oil over roasted potatoes	\$28	Pollo Capricciosa chicken milanese topped with baby arugula, red onion & cherry tomato salad	\$26

vitello

Vitello Martini lightly breaded scaloppini of veal with parmigiano Reggiano in a lemon & white wine sauce with vegetables & potatoes	\$28	Vitello Marsala veal scaloppini with mushrooms, vegetables in a marsala sauce	\$28
Vitello Parmigiana veal, tomato sauce, mozzarella with vegetables & roasted potato	\$28	Vitello Capricciosa veal milanese topped with baby arugula, red onion & cherry tomato salad	\$28
		Vitello Carciofi veal scaloppini with mushrooms & artichokes in a lemon white wine sauce	\$28

dalla griglia

Black Angus Filet Mignon filet of beef grilled, sautéed mushrooms, vegetables & roasted potatoes	\$38	Costoletta di Vitello grilled veal chop with sautéed mushrooms & roasted potatoes	\$42
Costoletta d'Agnello roasted baby rack of lamb with vegetables	\$38	Shell Steak sautéed onions, cherry peppers & roasted potatoes	\$38
T-Bone Steak	\$42	Grilled Pork Chop with onions and peppers	\$29
Bone-In Rib Eye	\$40		

vegetarian

Eggplant Parmigiana	\$20	Grilled Vegetables	\$18
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contorni

Asparagus | Broccoli Rabe | String Beans | Spinach | Mixed Mushrooms \$9

Home Fries \$6

please speak to your server or manager about food allergies.