



## SUMMER 2010 DINNER MENU

### *Antipasti*

<b>SAUTEE di VONGOLE POSILLIPO</b>	12.50
<i>Little Neck Clams Imported Vesuvio Tomatoes (red) or Italian Parsley and Garlic (white). Served with grilled crostino</i>	
<b>CARCIOFO, RUGOLA E PECORINO</b>	12.50
<i>Whole Artichoke Heart, Arugula and Pecorino Salad</i>	
<b>BURRATA E POMODORI</b>	12.50
<i>Burrata, Organic Heirloom Tomatoes, Basil, Extra Virgin Olive Oil</i>	
	<i>Add Prosciutto</i> 3.00
<b>INSALATA di MARE E TERRA</b>	18.00
<i>Maine Lobster, Organic Mix Greens, Apricots and Peaches</i>	
<b>CLAMS ARREGANATE</b>	12.00
<i>Baked Clams, Lemon Parsley Sauce</i>	
<b>CALAMARI FRITTI</b>	13.00
<i>served with Marinara or Arrabiata Dipping Sauce</i>	
<b>HOMEMADE SAUSAGE &amp; PEPPERS</b>	13.50
<i>in Tomato Sauce</i>	
<b>SPIEDINI ALLA ROMANA</b>	14.50
<i>Egg Battered Mozzarella Toast, Caper-Anchovy Sauce</i>	

### *Insalate (prepared table side)*

<b>INSALATA alla MARINO</b>	12.00
<i>Mixed Greens, Eggplant, Salami, Cheese &amp; Legumes</i>	
<b>INSALATA alla CESARINO</b>	11.00
<i>Romaine Lettuce Tossed with Caesar's Dressing</i>	

### *Zuppe*

<b>MINISTRONE</b>	7.00
<i>Italian style Vegetable Soup</i>	
<b>PAPPA AL POMODORO</b>	7.00
<i>Tuscan Tomato Soup, Olio Nuovo</i>	

### *Pasta*

<b>LINGUINE alle VONGOLE</b>	17.00
<i>Baby Manila Clams "Red" or "White"</i>	
<b>LINGUINE PESCATORE</b>	26.00
<i>Wild USA Shrimp, Clams, Black Mussels, Calamari, Spicy Tomato Sauce</i>	
<b>BIGOLI AL NERO DI SEPPIA E GAMBERETTI</b>	18.00
<i>House Made Squid Ink infused thick Spaghetti, Calamari, Fresh Tomatoes</i>	
<b>RISOTTO ASPARAGI E TARTUFO NERO ESTIVO</b>	19.50
<i>Arborio Risotto, Asparagus, Shaved Summer Black Truffle</i>	
<b>SPAGHETTI AL RAGU CON POLPETTE DELLA "NONNA ROSA"</b>	16.50
<i>Spaghetti Ragù &amp; "GRANDMA'S" Neapolitan Meatballs</i>	
<b>LASAGNA al FORNO</b>	15.00
<i>Meat Lasagna</i>	
<b>PAPPARDELLE AL POLLO E ASPARAGI</b>	16.50
<i>Pappardelle, Chicken Breast, Asparagus, Sun Dried Tomatoes, Smoked Mozzarella, Parmigiano Broth</i>	
<b>FUSILLI TARTUFATI</b>	17.50
<i>Home Made Fusilli, Mixed Mushrooms, Artichoke Hearts</i>	

<b>MACCHERONCINI ALLA NORMA</b>	17.00
<i>House Made Short Pasta, Eggplant, Tomato Sauce, Fresh Mozzarella</i>	
<b>GNOCCHI ALLA SORRENTINA</b>	16.50
<i>Home Made Gnocchi, Tomato-Basil Sauce, Fresh Mozzarella</i>	
<b>PIZZA MARGHERITA</b>	16.00
<i>Mozzarella Cheese, Tomato and Fresh Basil Topping</i>	
<i>Each Additional topping of your choice 2.00</i>	

## *Pesce*

<b>SHRIMP DIAVOLO</b>	21.50
<i>Jumbo Shrimp sauteed with Spicy Tomato Sauce</i>	
<b>DENTICE AL FORNO</b>	21.50
<i>Orange Roughy, White Wine-Green Olive Sauce, Neapolitan Caponata</i>	
<b>BRANZINO AL SALE</b>	29.00
<i>Oven Baked Whole Mediterranean Striped Bass, Medley of Vegetables</i>	
<b>SALMONE ALLA GRIGLIA</b>	28.00
<i>Grilled Wild Alaskan Salmon, Caper-Butter-Lemon Sauce, Grilled Asparagus</i>	
<b>LOBSTER DIAVOLO</b>	54.00
<i>2 1/2lbs Whole Live Maine Lobster, Spicy Tomato Sauce, over Linguine</i>	
<b>LOBSTER THERMIDOR</b>	38.00
<i>Old Fashioned Live Maine Lobster Stuffed with Mushrooms, Cream Sauce</i>	

## *Carni*

<b>POLLO VESUVIO</b>	18.50
<i>Half Chicken Diced, Spicy Garlic and White Wine Sauce</i>	
<b>POLLO PARMIGIANA</b>	18.50
<i>Breaded Chicken Breast, Marinara Sauce, Mozzarella Cheese</i>	
<b>SCALLOPINE di VITELLA con FUNGHI e VINO</b>	19.50
<i>Veal Scaloppini with Mushrooms and White Wine</i>	
<b>SCALLOPINE di VITELLA PICCATA</b>	19.50
<i>Veal Scaloppini with Capers &amp; Lemon sauce</i>	
<b>VITELLA ALLA PARMIGIANA</b>	19.50
<i>Veal Cutlet Breaded, Marinara Sauce, Mozzarella Cheese</i>	
<b>MILANESE</b>	36.00
<i>Veal Chop Milanese, Baby Arugula, Baby Heirloom Tomatoes</i>	
<b>COSTATINE D'AGNELLO PICCANTE</b>	25.50
<i>Colorado Lamb Chops, Spicy Cherry Pepper-Caper-Olive Sauce</i>	
<b>FILETTO alla SINATRA</b>	24.50
<i>Chunks of Filet Mignon sautéed Peppers, Mushrooms, Red Wine</i>	
<b>FILETTO alla GILDA MIGNONETTA</b>	24.50
<i>Medallions of Filet Mignon, Mushrooms and Red Wine Sauce</i>	

## *Side*

<b>RAPINI</b>	8.50	<b>SAUTEED SPINACH IN GARLIC &amp; OLIVE OIL</b>	7.00
---------------	------	--	------

## *Bevande*

<b>ESPRESSO</b>	3.00	<b>COFFEE</b>	3.00
<b>CAPUCCINO</b>	4.00	<b>TEA</b>	2.00

*Sales Tax Will Be Added To All Food and Beverages*

*\* There will be a \$20.00 Corkage Fee for any Spirit that is brought in.*

