

## *Antipasti Freddi e Caldi* *Cold and Hot Appetizers*

### *Antipasto Italiano - \$16*

*Prosciutto di Parma, Sopressata, Mozzarella, Provolone,  
Roasted Peppers, Olives & Anchovies*

### *Caprese - \$16*

*Mozzarella di Bufola, Prosciutto di Parma,  
Red & Yellow Tomatoes*

### *Vongole Mezza Scorza - \$16*

*1 Doz. Clams Cocktail*

### *Ostriche Mezza Scorza - \$17*

*½ Doz. Oysters Cocktail*

### *Gamberi alla Americana - \$17*

*Jumbo Shrimp Cocktail*

### *Polpette - \$15*

*Mom's Meatballs in a Sunday Sauce*

### *Pulpo alla Brace - \$17*

*Grilled Pulpo with Potato, Beans & Grape Tomatoes*

### *Involtini di Asparagi - \$14*

*Asparagus Wrapped in Prosciutto with a Parmigiano Crust  
In a Champagne Cream Sauce*

### *Melanzane Ripiene - \$14*

*Eggplant with Ricotta & Prosciutto Topped with Fresh Mozzarella  
In a Plum Tomato Sauce*

### *Crespelle D'agnello - \$15*

*Lamb Crepes with Porcini Mushroom Sauce*

### *Zuppa di Cozze con Fagioli - \$15*

*Mussels with Beans & Tomato Sauce*

### *Calamari Fritti - \$15*

*Fried Calamari*

### *Quaglia con Piselli e Prosciutto - \$14*

*Quail with Sweet Peas and Prosciutto*

### *Peperoni Ripieni della Mamma - \$14*

*Stuffed Peppers with Parmigiana Bread Stuffing and Scamorza*

## *Minestra* *Soup*

### *Soup of the Day - \$10*

### *Crema di Gamberi - \$10*

*Shrimp Bisque*

### *Pasta e Fagioli - \$10*

*Italian Beans and Pasta*

## *Insalate* *Salad*

### *Barbabietole Mele e Noci - \$9*

*Baby Beets, Apple and Walnuts with Truffle Oil*

### *Mele, Rucola e Gorgonzola - \$9*

*Apple, Arugula and Gorgonzola Cheese*

### *Tricolore Italiano - \$9*

*Arugula, Endive and Ridicchio in a Balsamic Vinaigrette*

### *Insalata di Cesare - \$9*

*Traditional Caesar Salad*

### *Insalata di Pere - \$9*

*Poached Pear with Artisan Lettuce, Candy Walnuts and Gorgonzola Cheese  
Gluten Free Pasta*

*Available upon Request*

## *Primi Piatti*

### *Linguine alle Vongole - \$21*

*White or Red Clam Sauce*

### *Rigatoni alla Bolognese - \$21*

*Chef Enzo's Signature Famous Meat Ragu*

### *Fusilli alla Tropeana - \$21*

*Red Onions, Spicy Sausage and Cherry Tomatoes*

### *Spaghetti Puttanesca - \$21*

*Capers, Anchovies, Gaeta Olives and Plum Tomatoes*

### *Orecchiette Barese - \$21*

*Broccoli Rabe, Italian Sausage and Pecorino Cheese*

### *Tagliatelle della Nonna - \$21*

*Prosciutto, Peas, Mushrooms in a Light Cream Sauce*

### *Paccheri alla Napoletana - \$21*

*Typical Pasta in Naples with Ragu Napoletano  
Your Choice of Meatballs, Piece of Beef or Sausage*

### *Cannelloni di Vitello - \$21*

*Homemade Crepes with Braised Veal & Spinach  
In a Basciamelle and Fresh Tomato Sauce*

### *Risotto alla Pescatore - \$30*

*Italian Rice with Baby Calamari  
Shrimp, Clams, Mussels and Scallops*

### *Gnocchi con Frutti di Mare - \$21*

*Homemade Potato Dumpling with Mussels, Asparagus,  
Clams and Cherry Tomatoes*

*Special Sauce: Vodka, Arrabbiatta, Alfredo, Amatriciana, Carbonara & Primavera*

## *Il Pranzo Della Domenica \$35*

*Aperitivo - Antipasto Italiano - Paccheri w Ragu Napoletano or Lasagna  
Pork Sausage Meatballs & Beef Braciole - Dessert of the Day*

## *Secondi Piatti*

### *Pollo con Cipolle - \$25*

*Chicken Sauté in Cast Iron Pot with Caramelized Onions*

### *Petti di Pollo a Gusto Vostro - \$25*

*Chicken Breast Prepared to Your Liking*

### *Pollo Ripieno di Gamberetti - \$25*

*French Cut Chicken with Shrimp and Mascarpone  
In a White Wine Sauce*

### *Bistecca di Manzo - \$45*

*24 oz Prime Rib-Eye with Prosciutto and Gorgonzola Cheese  
In a Brandy Sauce or Grilled*

### *Filetto di Bue al Pepe Rosa - \$45*

*Prime Filet Mignon with a Pink Peppercorn Sauce*

### *Scaloppine di Vitello a Piacere - \$32*

*Milk Fed Veal Prepared to Your Liking*

### *\*Ossobuco alla Milanese - \$45*

*Veal Shank Braised with Vegetable and Pinot Grigio Wine  
Served with Italian Saffron Risotto*

### *\*Branzino Cileno Mediterraneo - \$45*

*Chilean Sea Bass with Herbs Crust  
Over Roasted Zucchini, Peppers, Carrots and Potatoes*

### *Salmone Selvatico - \$30*

*Wild Salmon with Orange and Zucchini*

### *Gamberi alla Brace - \$30*

*Grilled Jumbo Shrimp with Mushroom Risotto*

### *Pesce del Giorno - Market Price*

*Fish of the Day*

### *Filetto di Maiale al Chianti - \$30*

*Pork Tenderloin Braised with Chianti Wine and Saffron Risotto*

### *Costoletta di Maiale alla Valdostana - \$30*

*Pork Chop with Prosciutto, Fontina Cheese and Marsala Sauce*

*All Entrée Severed with Vegetables and Potato*

*All Entrée served over Pasta \$3.00 Extra \* Available based on Market Availability*