

Antipasto /Appetizers

Buffala con Pomodoro - buffalo mozzarella with olive oil and balsamic

Portobello in Cartoccio – baked portobello mushroom served over salad w/ balsamic vinaigrette

Scarola alla Brace - grilled escarole with white beans drizzled with rosemary olive oil and lemon

Delle Valli - dry sausage, roasted peppers and mozzarella

Vongole a Modo Nostro - baked clams

Calamari Fritti - fried calamari

Caldo - stuffed eggplant, mushrooms and shrimp

Cozze in Cappello - steamed mussels in our traditional tomato sauce

Polpo alla Brace - grilled octopus

Brodo / Soup

Soup of the Day P/A

Insalate / Salad

Insalata Mista - baby mixed greens with tomatoes, onions and cucumbers

Insalata d' Gamberetti - baby shrimp served over mista salad with fennel and mango

Insalata Caprino - baby mixed greens with goat cheese w/raspberry balsamic vinaigrette

Insalata d' Arugula - arugula, sliced pears, chopped walnuts, gorgonzola

w/reduction of port and balsamic vinegar

Primi Piatti / Pasta

Tagliarini Pomodoro - homemade pasta with fresh tomatoes, basil and garlic

Rigatoni al Ragu di Vitello - homemade pasta with ground veal and pancetta in tomato sauce

Spaghetti con Polpette - fresh spaghetti with meatballs

Lasagna - stuffed with meat and cheese

Bucatini con Funghi e Pomodoro - thick spaghetti, pancetta, shitake

w/baby cherry tomato sauce

Fettuccine Rocco - fettuccine with shrimp, mascarpone cheese and leeks

Tagliarini L'incontro - fresh spaghetti with asparagus and peas wrapped in prosciutto

Zuppa di Pesce - homemade tagliarini served with clams, mussels, shrimp,

and monk fish in a light tomato sauce

Ripieni / Stuffed Pasta

Mezza Luna - half moon shaped ravioli stuffed w/mascarpone cheese

and pesto w/asparagus, brandy and walnut sauce

Ravioli Ricchi - green ravioli stuffed with four cheeses in a butter and nut sauce

Risotto

Risotto alla Zia Minuccia – arborio rice with porcini mushrooms, fontina,

mascarpone, parmigiano and gorgonzola

Risotto con Pere e Gorgonzola - arborio rice with diced pear, gorgonzola cheese and arugula

Italian Favorites

Parmigiana

Eggplant / Chicken / Veal

(all parmigiana dishes served with spaghetti)

Carne / Meat

Pollo Quattro Funghi - chicken in a four mushroom sauce

Vitello al Limone - veal with lemon and capers

Costata di Vitello - grilled veal chop

Filetto di Manzo - filet mignon topped with demi-glace, champagne and gorgonzola sauce

Bistecca ai Ferri - 16 oz grilled prime beef

Carre d'Agnello - rack of lamb seasoned with our special spices

Certain dishes will require some additional time for preparation to ensure optimum quality

Pesce / Fish

Cernia All'Abruzzese - black sea bass topped with tomato sauce, capers, olives and red peppers

Gamberoni alla Griglia - grilled shrimp served with mesculen salad and shaved parmigiano

Gamberoni al Limone - shrimp in a lemon sauce

Frutti di Mare Gratinati - broiled filet of lemon sole with shrimp and seasoned bread crumbs

Pesce Spada - grilled swordfish

Tonno alla Griglia - grilled yellow fin tuna marinated in soy sauce, pignoli nuts and honey

Salmone - wild salmon baked with finely cut roasted peppers and tomatoes

Certain dishes will require some additional time for preparation to ensure optimum quality

Le Pizze / Pizza

Individual Pizza from our Brick Oven

Margherita - mozzarella, tomato and basil

Napolitano - olives, capers, mozzarella, tomatoes and anchovies

Fresca - diced mozzarella and tomatoes marinated in olive oil, garlic and basil

Caprino - prosciutto, goat cheese and mozzarella

Campagnola - mushrooms, sausage, mozzarella and tomatoes

Capricciosa - ham, mushrooms, artichokes and olives

Boscaiola - grilled zucchini, eggplant and sun dried tomatoes

Quattro Formaggi - gorgonzola, fontina, mozzarella and goat cheese

Quattro Stagioni - artichoke, prosciutto, mushroom and asparagus

Stregone - prosciutto, mozzarella, mushroom and fresh tomatoes

Al Cioccolato - stuffed with chocolate