



CAPRESE	13.00
The island of Capri's most famous appetizer with mozzarella, ripe tomatoes, extra virgin olive oil And fresh basil	
DELLA CASA	5.00
Spring mix, diced tomatoes, julienne carrots, served with our house vinaigrette	
DI CESARE	5.00
Chopped romaine hearts tossed in our homemade Caesar dressing, served with mini croutons and shaved parmesan cheese	
RUCOLA E PARMIGIANO	8.00
Arugula, julienne tomatoes, Parmigiano shaves in extra virgin olive oil and lemon dressing	
PAPPARDELLE ALLA TOSCANA	17.00
Artichoke hearts, mixed mushrooms, sun-dried tomatoes and arugula, tossed with garlic, olive oil and shaves of Parmigiano	
GNOCCHI ALLA TRENTINA	18.00
Homemade ricotta gnocchi tossed with speck, imported mix of wild mushrooms and aurora sauce	
FETTUCCHINE ALLA BOLOGNESE	17.00
Fresh fettuccine tossed with an authentic Bolognese ragu-style meat sauce	
FETTUCCHINE AL POMODORO	14.00
Fresh fettuccine pasta tossed in our award winning tomato sauce	
RIGATONI ALLA ZOZZONA	17.00
Sautéed pieces of extra lean sausage and onions with white wine, fresh herbs and finished with a light cream sauce	
*LASAGNA DELLO CHEF ALLA BOLOGNESE	19.00
Homemade pasta sheets layered with mozzarella, Parmigiano, Bolognese style ragu and an Italian style béchamel sauce	
FETTUCCHINE ALFREDO	18.00
Fettuccine in a real authentic Alfredo sauce	
POLLO ALLA PARMIGIANA	17.95
Chicken breast with tomato sauce, mozzarella, served with penne pasta	
POLLO AI CARCIOFI	19.00
Breast of chicken, pan-seared in a white wine, capers and artichoke hearts sauce	
POLLO AL MARSALA	19.00
Chicken breast with mushroom Marsala sauce	
*MELANZANE ALLA PARMIGIANA	17.00
Baked eggplant topped with marinara, basil, whole milk and mozzarella di bufala	
VITELLO AL MARSALA	22.00
Veal scaloppine with mushrooms and Marsala sauce	
SCALOPPINE DI VITELLO AI CARCIOFI	22.00
Veal sautéed with artichoke hearts in a white wine sauce	
*SCALOPPINE DI VITELLO ALLA ROCCO	24.00
Veal scaloppine topped with roasted peppers, prosciutto and Fontina cheese, deglazed with white wine, finished with a rich demi-glace sauce and served with vegetables of the day	
*FILETTO AL GORGONZOLA	30.00
Beef tenderloin** topped with a melted imported Gorgonzola sauce served over roasted potatoes	
*LOMBATA ALLA PARMIGIANA	29.00
Flattened veal chop lightly breaded and sautéed in olive oil, topped with tomato sauce, mozzarella cheese and gratinate, served with pasta	

Trays

EGG PLANT for 4 or 6	55.00 / 85.00
LASAGNE for 4 or 6.	70.00 / 105.00
CHICKEN MARSALA for 4 or 6	65.00 / 95.00

Pizza

PIZZA MARGHERITA	14.00
Tomato, mozzarella and fresh basil	
PIZZA PEPPERS, SAUSAGE & MUSHROOMS	16.00
PIZZA w/ PROSCIUTTO & ARUGALA	18.00