

### **Bruschetta**

**Toasted Semolina Bread** topped with Plum Tomatoes, Fresh Herbs and Romano Cheese 5.00

### **Primi**

**Homemade Fresh Mozzarella**, with Fresh Basil, Extra Virgin Olive Oil and Tomatoes 7.00

**Calamari Fritti**, flash fried 'til crispy and tender 9.00

**Grilled Marinated Jumbo Shrimp**, brushed with Garlic and Herbs 9.00

**Mozzarella Completa**, Fresh Mozzarella paired with Roasted Peppers and Sun Dried Tomatoes 8.00

**Zuppa di Clams**, your choice of red or white, steamed in a fragrant Garlic and Wine Broth 9.00

**Steamed New Zealand Mussels**, Marinara or Fra Diavolo (Hot and Spicy) 8.00

### **Zuppe**

**Pasta E Fagioli**, classic Pasta and White Bean Soup 4.00

**Stracciatella Alla Romana**, Roman style Spinach-Egg Drop soup 4.00

**Soup of the Evening**, your Chef's creation 4.00

### **Insalate**

**Spinach Salad**, tossed with Wild Mushrooms and Warm Balsamic Vinaigrette 7.00

**Caesar Salad**, Romaine Lettuce, Croutons and Garlic Dressing 7.00

**Della Casa**, Baby Greens with fresh Lemon and Extra Virgin Olive Oil 5.00

### **Pasta**

**Penne alla Vodka**, bathed in a blush Tomato Sauce with a splash of Vodka 13.00

**Penne Selvaggio**, with sauteed Wild Mushrooms, Cognac Cream and White Truffle Oil 15.00

**Rigatoni Bolognese**, a robust Meat Sauce simmered with Aromatic Vegetables and Red Wine 14.00

**Linguini Pesto**, tossed with a classic Genovese Basil Sauce 14.00

**Linguini With Clam Sauce**, tender Baby Clams in your choice of a red or white Garlic and Olive Oil Broth 15.00

**Linguini Mare Chiaro**, a light Tomato/Basil Broth combining Shrimp, Calamari, Clams and Mussels 23.00

**Fettuccini Russo**, a perfect marriage of Jumbo Shrimp, Pancetta, Cognac and Cream 20.00

**Fettuccini Alfredo**, tossed with Heavy Cream, Romano Cheese and a hint of Nutmeg 13.00

**Rigatoni Marinara**, a delicious blend of Garlic, Fresh Basil, and Plum Tomatoes 12.00

**Farfalle Carbonara**, with Pancetta and Light Cream Sauce 14.00

**Rigatoni Campagna**, sauteed with Mushrooms, Sweet Italian Sausage, Olives, and Hot Cherry Peppers 15.00

## **Vitello**

<b>Veal San Remo</b> , tender scallopini paired with Sun-Dried Tomatoes and Shiitake Mushrooms in a Marsala Demi-Glace	19.00
<b>Veal Pomodoro</b> , batter-dipped and sauteed with Marinara and Fresh Mozzarella	19.00
<b>Veal Capricciosa</b> , breaded scallopini topped with Baby Greens, Plum Tomatoes and Balsamic Vinaigrette	19.00
<b>Veal Marsala, Piccata, or Francese</b>	19.00

## **Pollo**

<b>Chicken Arrabiata</b> , sauteed with Cherry Peppers, Mushrooms, White Wine and Garlic in a light Tomato Sauce	15.00
<b>Grilled Chicken over Ceasar Salad</b>	15.00
<b>Chicken Palermittana</b> , pan roasted with Olives, Capers, Garlic, Basil and White Wine	15.00
<b>Chicken Giambotta</b> , sauteed with Sweet Sausage, Peppers, Onions and Potatoes in a Balsamic Demi-Glace	15.00
<b>Chicken Marsala, Piccata, or Francese</b>	15.00

## **Pesce**

<b>Shrimp and Scallops Ricky</b> , tossed with Linguini in a light Pesto Sauce	23.00
<b>Shrimp Scampi</b> , tossed with a Garlic, Lemon and White Wine Sauce	20.00
<b>Jumbo Sea Scallops</b> , your choice of broiled with Lemon, or Golden Fried	21.00
<b>Scallops Spinaci</b> , pan-seared Scallops on a bed of sauteed Spinach, drizzled with Saffron Cream	22.00
<b>Seafood Fra Diavolo</b> , with Shrimp, Clams, Scallops and Mussels in a Spicy Tomato/Basil sauce, served over Linguini	25.00

## **Catering Available**

**Visa/Mastercard Accepted**

**20% Gratuity added to tables of 6 or more**