

Pizze

Margherita <i>Tomato Sauce, Mozzarella & Basil</i>	15.95	New York <i>Tomato Sauce, Mozzarella & Pepperoni</i>	16.75
Ortolana <i>Tomato Sauce, Mozzarella Eggplant, Bell Peppers, Zucchini</i>	16.75	Napoletana <i>Tomato Sauce, Garlic, Anchovy Olives, Basil, Capers (no cheese)</i>	16.75
San Daniele <i>San Daniele Prosciutto, Arugula Mozzarella, Parmigiano (no sauce)</i>	18.95	Funghi <i>Tomato Sauce, Mozzarella Cheese Homemade Sausage, Mushrooms</i>	17.75

Pasta e Risotto

Pappardelle con Salsicce <i>Wide Fettuccine, Meat Ragu Sausage, Mushrooms, Touch of Cream</i>	19.95	Ravioli di Zucca <i>Ravioli Filled with Pumpkin in a Light Sage Cream Sauce</i>	18.95
Spaghetti Amalfitana <i>Mussels, Clams, Shrimps, Scallops, Calamari, Garlic Spicy Tomato Sauce</i>	23.95	Arrabbiata <i>Pennette, Chopped Tomatoes Spicy Garlic Tomato Sauce</i>	15.95
Gnocchi <i>Potato Dumpling Filled with Mushrooms and Truffle Fondue</i>	18.95	Risotto Porcini <i>Carnaroli Rice, Porcini Mushrooms and Parmesan Cheese</i>	19.95
Fettuccine Tartufate <i>Porcini Mushrooms, Leeks and Truffles Pecorino Cheese</i>	21.50	Siciliana <i>Pennette, Eggplant Tomato Sauce Basil, Caciocavallo Cheese</i>	16.25
Rigatoni Sorentina <i>Tomato Sauce, Basil, Chop Tomato Melted Mozzarella Cheese</i>	18.25	Involtini <i>Wrapped Spaghetti with Eggplant Baked with Tomato Sauce, Mozzarella</i>	18.75
Fettuccine Bolognese <i>Homemade Ragu Meat Sauce</i>	18.75	Linguini alle Vongole <i>Manila Clams, Garlic White Wine Sauce</i>	19.95

Carne e Pesce

Pollo Milanese <i>Breaded Chicken, Chopped Tomato Basil, Garlic, Extra Virgin Olive Oil</i>	23.95	Branzino al Guazetto <i>Loup de Mer, Baked, Black Olives, Capers Cherry Tomatoes, White Wine Sauce</i>	29.95
Scaloppine ai Funghi <i>Veal Scaloppini, Mushroom Sauce and Seasonal Vegetables</i>	27.95	Salmone alla Griglia <i>Grilled Salmon Filet, Sautéed Lentils Organic Cherry Tomato Sauce</i>	27.95
Lombata di Vitello <i>Grilled Bone-in Veal Chop with Sautéed Spinach, Garlic Rosemary</i>	33.50	Costata di Manzo <i>Grilled Rib Eye, Baby Carrots Sautéed Spinach, Balsamic Sauce</i>	34.00
Ossobuco <i>Veal Ossobuco in Citrus Gremolata and Risotto Parmigiano</i>	33.00	Polpettoni di Carne <i>Italian Style Meat Balls, Mozzarella in a Light Spicy Tomato Sauce</i>	22.95

Pollo Parmiggiana 24.95

Breaded Chicken Breast, Eggplant, Mozzarella Cheese, Tomato Sauce,

Insalate

Allegra 13.75

Arugula, Tomato, Mozzarella, Heart of Palm, Avocado Lemon Dressing, Shaved Parmesan

Chop Chop 13.95

Romaine Lettuce, Tomato, Onion, Provolone Cheese, Garbanzo Beans, Lemon Dressing

Cesare 9.95

Romaine Lettuce, Croutons, Creamy Garlic Anchovy Dressing

Panzanella 13.75

Fresh Tomato, Onion, Basil, Cucumber Slices, Croutons, Extra Virgin Olive Oil

Tricolore 12.95

Radicchio, Arugula, Endive, Shaved Parmesan Cheese, Balsamic Dressing

Carciofi 13.95

Sliced Fresh Artichokes, Arugula, Shaved Parmesan Cheese, Lemon Dressing

Insalata Verde 9.95

Baby Mix Greens, Tomatoes, Zucchini, Carrot, Balsamic Dressing

Caprese 13.50

Fresh Mozzarella Cheese, Tomatoes, Basil

Antipasti

Tegamino di Melanzane 14.95

Baked Eggplant Filled with Fresh Ricotta & Tomato Sauce

Burrata Caprese 15.95

Soft Creamy Mozzarella, Tomato, Roasted Bell Peppers, Basil

Calamari Fritti 13.95

Fried Calamari, Spicy Tomato Sauce

Burrata e Prosciutto 17.50

Soft Creamy Mozzarella, Prosciutto di Parma

Polenta Valdostana 16.95

Soft Polenta, Fontina Cheese Fondue, Porcini Mushrooms

Zuppe

Minestrone di Verdure 8.85

Vegetable Soup

Pasta e Fagioli 8.95

Cannellini Bean Soup, Tube Pasta, Aromatic Olive Oil

Cozze e Vongole 18.50

Black Mussels & Clams, Garlic Spicy Tomato Sauce, Chopped Tomato, Oregano

Automatic service of 18% on parties of 6+ split charge \$2 corkage fee \$20.00