



ANTIPASTI/APPETIZERS - COLD

Fresh Mozzarella with Tomato & Basil	\$15.00
Burrata Mozzarella	\$18.00
with tomatoes, roasted pears & basil	
Antipasto Freddo Speciale	\$18.00
Fresh mozzarella, prosciutto, soppressata, grana padana, olives, roasted peppers & caponata	
Avocado Bruschetta	\$15.00
Grilled Tuscan bread topped with avocado, red onion, roasted peppers, gorgonzola & balsamic	

ANTIPASTI/APPETIZERS - HOT

Zucchini Fritti	\$12.50
Shoestring zucchini lightly fried in won- dra flour	
Fried Mozzarella with Tomato or Anchovy Sauce	\$13.50
Eggplant Rollatine with Ricotta & Fresh Tomatoes (3pc)	\$15.00
Fried Baby Calamari with Marinara	\$16.50
Schiacciata di Salsicce e Carciofi	\$13.50
A unique pie of sausage, artichokes & mozzarella	
Gamberi Fritti "Cortile"	\$16.50
Marinated shrimp, lightly fried in wondra flour, sprinkled with lemon & vinegar	
Baked Clams Oreganate (6 pc)	\$13.50

Asiago Stuffed Mushrooms	\$13.00
White mushrooms stuffed with roasted vegetables, pecorino, bread crumbs & with asiago cheese	
Mussels fra Diavolo	\$15.00
PEI mussels sautéed with tomatoes, chilis, garlic & white wine	

INSALATE/SALAD

Caesar Salad	\$12.00
TriColore	\$12.00
Radicchio, arugula & endives	
Panzanella	\$12.00
Tomato, cucumber & red onion	
Siciliana	\$14.00
Romanie lettuce with salami, provolone, tomato, olives & red onion	

CLASSIC FAVORITES

L'arte Dello Spaghettaio/Pasta Spaghetti Con marinara	\$20.00
Our homemade tomato sauce with filetto di pomodoro and basil.	
Rigatoni alla Diavola con Vodka	\$22.00
Rigatoni alla Diavolo con Vodka Rigatoni w/ shallots, bayleaf, vodka & marinara	
Cheese Ravioli	\$22.00
Homemade Ravioli stuffed with Ricotta & Parmesan	
Fettuccine di Parma	\$25.00
Fettuccine with sweet sausage, mushrooms, plum tomatoes, parmigiano, and a touch of cream	



CLASSIC FAVORITES

Spaghettoni Puttanesca Speciali	\$22.00
Thin spaghetti with fresh grape tomatoes, capers, olives, anchovies & arugula in garlic & oil	
Rigatoni "Principe di Napoli"	\$22.00
"Prince of Naples" rigatoni with filetto di pomodoro, prosciutto & Mozzarella	
Capellini Piselli e Prosciutto Speciali	\$24.00
Capellini with meat sauce, tomatoes, prosciutto, mushrooms, peas & cream	
Pepite di Gnocchi	\$24.00
Potato dough stuffed with chicken, spinach & mascarpone	
Farfallette con Pollo, Asparagi e Speck	\$24.00
Bowtie pasta with chicken, asparagus, fresh tomatoes & speck ham with a touch of cream	
Linguine Cicale	\$32.00
Wide linguine with shrimp, scallops, calamari, clams & mussels in a red or white sauce	
Ragu del Macellaio	\$32.00
(Saturday & Sunday Only)	
Our Sunday sauce...pork, meatball, bra-ciola & sausage with rigatoni or cavatelli	
Rigatoni Speciale	\$25.00
Rigatoni with sweet sausage, shitaki mushroom & ricotta	
Linguine and Clams (White or Red)	\$25.00
Wide Linguine with whole clams in garlic & oil or a light tomato sauce	
<i>Gluten-Free pasta available upon request.</i>	
<i>All pastas are cooked fresh to order.</i>	

LE SPECIALITA DEL MACELLAIO PENSIEROSO/MEAT

Scaloppine con Melanzane, Mozzarella, Pomodori e Peperoni Piccante	\$34.00
Veal scaloppine with baked eggplant, fresh mozzarella, tomatoes & hot peppers	
Scaloppine con Piselli e Prosciutto	\$34.00
Veal scaloppine sautéed with peas, onions, prosciutto, marsala & white wine with rice pilaf	
Filetto di Manzo di Puglia	\$45.00
Grilled filet mignon stuffed with burrata mozzarella in a rich tomato sauce	
Bistecca alla Carmine	\$45.00
Grilled shell steak topped with mushrooms, onions & peppers in a white wine sauce with rice pilaf	
Veal Scaloppine... Marsala, Piccata, Parmigiana, Pizzaiola	\$32.00
Pork Chops... Broiled, Garlic & Oil, Hot or Sweet Peppers	\$28.00
Prime Shell Steak.. Broiled, Pizzaiola with Mushrooms & Peppers	\$45.00

DAL MARE IN TERRA COTTA/ SEAFOOD

Capesante con Carciofi e Parmigiano	\$28.00
Pan Sautéed diver scallops with artichokes & parmigiano "Gratinee"	
Gamberi Fantasia	\$28.00
Jumbo shrimp stuffed with spinach, mozzarella, wrapped with prosciutto & white wine sauce	
<i>Pesce del Giorno Marechiaro e Gamberetti P.A.</i>	
<i>Fish of the day in a fresh tomato broth with sweet shrimp</i>	



Scallops Oreganate, Possilipo, Marinara \$28.00
Shrimp... Marinara, Oreganate, Francese, Scampi Style \$28.00
Clams... Marechiara, Garlic & Oil, Fra Diavolo \$25.00

NEL POLLAIO/POULTRY

Filetti di Pollo con Funghi e Piselli \$25.00
Breast of chicken sautéed with white wine, mushrooms & peas
Pollo Rollatine "Valle d'Aosta" \$28.00
Chicken stuffed with mushroom, prosciutto, mozzarella & onions in a light marsala sauce

Pollo con Gamberi Alla Francese \$28.00
Chicken breast & jumbo shrimp dipped in egg batter & pan fried with white wine, butter & lemon
Chicken Marsala, Francese, Parmigiana or Scarpariello \$25.00

UN PEZZETO DI GIARDINO/ SIDES

Broccoli Rabe, Sauteed Spinach or Asparagus \$13.50
Chef's Potato Creation of the Day \$10.00