***Dinner Menu***

**ANTIPASTI**

**Pinzimonio  
Combinations For Your Bread *$4*  
Marinated Olives ~ Fresh Tomato Tapenade ~ Seasoned Herbed Ricotta ~ Sun Dried Tomato & Bean Pesto**

**Antipasto Misto Per Due (for two)  
Chef’s selection of artisanal cheeses and Italian cured meats Garnished with olives, mushrooms, artichoke, roasted peppers *$16***

**Zuppa del Giorno, today's soup of the day *$6***

**Braised Meatballs, spicy herbed ricotta, plum tomato sauce *$8***

**Stuffed Mushrooms, spinach, pancetta, onions, parmesan cream *$8***

**Calamari Frito, lightly fried, cherry peppers and spicy tomato dipping sauce *$10***

**Spinach and Artichoke al Forno, baked with parmesan, pancetta, mozzarella *$10***

**Jumbo Lump Crab Cake, pan seared, roasted red pepper sauce, summer corn relish *$14***

**Grilled Eggplant, baked with ricotta, pine nuts, mozzarella, parmesan, plum tomato sauce *$10***

**SUMMER SEAFOOD & SHELL BAR**

**Zuppa di Mussels *$12***

**Zuppa di Clams *$12***

**Zuppa di Pesce *$12***

**Tartara di Tonno Duo Yellow fin Tuna (raw) citrus tartar and sesame carpaccio with crisp flat breads\* *$15***

**L.I. Clams raw on the ½ shell\* *$8/14***

**Clams Casino *$10***

**Clams Oreganata *$10***

**Baked Stuffed Clams *$8***

**Chilled Prawn Cocktail *$12***

**Chilled Lobster Cocktail *$16***

**INSALATA**

**Summer Lobster Salad  
Fresh shelled Lobster, crisp pasta squares, tomato, mozzarella, red wine vinaigrette *$21***

**Caprese  
House made mozzarella, seasonal tomatoes, roasted peppers, basil, aged balsamic reduction *$12***

**Della Casa  
Our House Salad with Tuscan beans, fresh tomato, olives, red onion, balsamic vinaigrette *$8***

**Rustica  
Field greens, crumbled goat cheese, dried cranberries, walnuts, raspberry vinaigrette *$10***

**Pizzetta di Caesar  
Hearts of Romaine, garlic croutons, shaved parmigiano, classic dressing *$9*  
Grilled seasoned flat bread, chopped Caesar salad with grilled chicken *$14* or shrimp *$16***

**GRILLED FLAT BREAD PIZZA**

**Margharita roasted tomato, house made mozzarella, fresh basil *$10***

**Sausage grilled sweet sausage, onions, mushrooms, and mozzarella *$10***

**Bianca White ricotta, fresh broccoli, onions, parmesan, mozzarella *$10***

**Florentina spinach, artichoke, prosciutto, mozzarella, parmesan cream *$10***

**Vegetable zucchini, squash, mushroom, spinach, onions, shaved Parmesan *$10***

**CONTORNI**

**Escarole with Tuscan beans and tomato *$7***

**Sautéed asparagus with parmesan *$6***

**Sautéed mushrooms & onions *$5***

**Sautéed spinach with garlic *$5***

**Creamed spinach *$5***

**Garlic Bread *$4***

**PASTA**

**Nana’s Pasta Bowl  
Our basil plum tomato sauce with penne, rigatoni, or linguine $16 with Nana’s giant meatball or sausages $19**

**Linguine with Clams  
Whole local clams, white wine garlic shellfish broth, fresh parsley and first cold press olive oil *$21***

**Capellini with Shrimp   
Spinach, whole roasted garlic, sundried tomato and fresh tomato, white wine broth *$23***

**Shrimp Fra Diavlo  
Sautéed shrimp, fresh black mussels, spicy marinara sauce over linguine *$23***

**Orrechette with Sausage  
spicy & sweet crumbled sausage, spinach, fresh tomato, Tuscan beans, roasted garlic and E.V.O.O *$19***

**Rigatoni with Sausage  
Fennel & parsley sausage, sweet peppers, onions, mushrooms, garlic, plum tomato *$19***

**Pappardelle alla Bolognese Fresh hand cut wide ribbon pasta, classic veal, pork and beef ragu from the city of Bologna *$21***

**Baked Lasagne Napoletana  
Fresh pasta sheets layered with Nanas meatballs, sausage, ricotta, mozzarella, parmigiano-reggiano *$21***

**Mezzaluna  
Half moon striped ravioli stuffed with shrimp and lobster, fresh seafood sauce with tomato and cream *$26***

***Gluten Free and Whole Wheat pasta available add $2. Please allow additional cooking time***

**PESCE**

**Salmon con Lenticchie  
Pan seared wild Atlantic Salmon, stewed lentils with carrot and celery, balsamico di Modena reduction *$26***

**Tonno in Crostadi Siciliana\*  
Seared Yellow Fin Tuna (served raw) Oregano crust, with broccoli rabe and sun-dried tomato pesto *$27***

**Spiedinidi di Spada  
Swordfish & lemon grilled on rosemary skewers, with white beans, arugula and mint oil crostini *$23***

**Pesce di Pomodoro  
Filet of Tilapia, three tomato roasted garlic sauce, parmesan risotto, black mussel garnish *$21***

**Frutti di Mare  
Clams, mussels, shrimp, scallop, calamari, filet, over linguine, plum tomato sauce or spicy fra diavlo *$29***

**CARNE**

**Bistecca di Filetto\*  
Filet Mignon (grilled to your liking) mushroom demi glaze, smashed potato, vegetable, crispy onions *$36*  
With gorgonzola crust add *$2***

**Pollo Sorrentino alla Melissa  
Chicken breast, eggplant, fresh tomato, mozzarella, Marsala wine sauce with spinach, prosciutto and mushrooms*$22***

**Grilled Scotta Dita\*  
Little Roman style Lamb chops, mint natural jus demi-glaze, roasted garlic smashed potato, vegetable *$29***

**Scallopini di Vitello or Pollo  
*DEL CASA* with capers, artichoke, spinach, mushrooms, with gnocchi in lemon chardonnay sauce *$24*  
*PARMIGIANA* lightly fried with plum tomato sauce and fresh mozzarella, served over linguini *$24***

***\*Consuming raw or under cooked meats, fish or shellfish may increase your risk of food-borne illness especially if you have certain medical conditions***