**Antipasti**

**Popalina: Our Fresh Dough Baked in a Brick Oven, Drizzled w/Olive Oil & Oregano. Served w/Parmigiano Cheese & Olives**

**Vegetali alla Grigla: Eggplant, Zucchini, Tomato, Radicchio, Carrots Grilled w/Olive Oil**

**Capri in Bocca: Fresh Mozzarella & Tomato w/ Roasted Peppers & Basil**

**Cozze Santa Maria: Mussels Sautéed in White wine & Garlic or Fresh Tomato Sauce**

**Involtini di Melazane: Sautéed Eggplants Rolled & Stuffed w/Goat Cheese in a Tomato Sauce**

**Zuppa di Pesce: Mixed Seafood Sautéed in Garlic & Oil in a Spicy Tomato Sauce**

**Insalata di Mare: Mixed Seafood in Lemon & Olive Oil w/Vegetables**

**Polpo e Sephia alla Griglia: Grilled Mediterranean Octupus & Sephia Marinated in Olive Oil & Lemon over Mixed Greens**

**Calamari Fritti: Fried Calamari served with a Spicy Tomato Sauce**

**Carpaccio di Manzo: Sliced Norwegian Salmon w/Arugula**

**Vongole Ripiene: Clams stuffed w/ Fresh Bread Crumbs in a Lemon Sauce**

**Italian Grill Cheese: Mozzarella in Bread served w/Tomato Sauce**

**Soups**

**Pasta e Fagioli**

**Zuppa del Giorno: Soup of the Day**

**Insalate**

**Centro: Sliced Fresh Pear, Shaved Pecorino Cheese over Watercress with a Lemon Dressing**

**Tri-Colore: Radicchio, Endivie e Arugula in a Lemon Dressing**

**Spinaci: Spinach w/ Bacon & Toasted Walnuts in a Balsamic Vinagrette**

**Verdure Organiche: Organic Mixed Greens**

**Cesare: Romaine, Toasted Croutons, Parmesan in a Caesar Dressing**

**Campo: Fennel e Oranges in a Lemon & Olive Oil Dressing**

**Grecca: Romaine, Feta Cheese, Olives, Tomato in a Lemon Dressing**

**Pasta**

**Vongole: Spaghetti w/Manila Clams in Garlic & Olive Oil or Tomato Sauce**

**Centro: Linguine w/Broccoli Rabe, Sausage, & Sun-dry Tomatoes**

**Campagnia:  Homemade Fettuccine w/Sliced Asparagus, Fresh Tomato, Scallions, Arugula & a touch of Fresh Ricotta**

**Trenette al Pesto: An imported Pasta in a Fresh Basil Sauce**

**Ischia: Black Fettuccine w/ ½ Fresh Lobster, Mussels, Clams, Calamari in a Fresh Tomato Sauce**

**Funghi: Scialatielle Pasta w/Porcini, Shitake Champignon Mushrooms w/Fresh Tomato & Parmigiano**

**Gnocchi al Terragone: w/Shrimps & Tarragon in a Tomato Sauce**

**Careterra: Spaghetti w/Octopus, Tomato in Garlic & Oil**

**Poveracia: Spaghetti w/ Meatballs in a Tomato Sauce**

**Siciliana: Rigatoni w/Eggplants, Tomato, Ricotta Salata & Basil**

**Penne della Zia: w/Sausage & Peas in a Vodka Sauce**

**Ravioli Tramonto: Scallop & Artichoke filled Pasta w/Cherry Tomatoes,Shrimp Stock, & Scallop Sauce**

 **Italian Favorites**

**Parmigiana - Mozzarella Cheese & Tomato Sauce w/Choice of:**

**-Eggplant - Chicken - Veal**

 **Pollo**

**Griglia: Breast of Chicken Grilled w/ Fresh Herbs, Lemon & Olive Oil w/a Fresh Salad**

**Saporito: Chunks of Chicken Breast w/ Shitake Mushrooms, Sun-Dried Tomatoes, Pine Nuts & a Touch of Tomato Sauce**

**Bruschetta: Breaded Chicken Breast w/ Chopped Tomatoes, Onions, Basil & Garlic**

**Giuseppina: Chicken Breast Sautéed in a Lemon & White Wine Sauce**

**Amalfi: Sautéed Chunks of Chicken Breast w/ Sausage, Potatoes, Peppers & Onions**

**Carne**

**Vitello Milanese: Breaded Veal Cutlet Topped w/ Organic Mixed Greens**

**Vitello Gorgonzola: Veal Scaloppine Sautéed in White Wine & Gorgonzola Cheese**

**Vitello Sorrentina: Sautéed Veal Scaloppine w/ Eggplant, Fresh Mozzarella & Prosciutto**

**Vitello Pizzaiolo: Veal Scaloppine in Marninara Sauce, a touch of Oregano Italian Style**

**Vitello Pavorotti: Mushrooms, Aspargus in a Marsala Wine Sauce**

**Costate di Agnello: Grilled Rack of Lamb w/ Balsamic reduction Served w/ Broccoli Rabe**

**Bistecca Siciliana: Grilled Whole Steak served w/ Mixed Greens**

 **Vegetables & Side Dishes**

**Sautéed Spinach in Garlic & Oil**

**Broccoli Rabe Sautéed in Garlic & Oil**

**Roasted Potatoes**

**Sautéed String Beans**

**Italian Potato Fries**

**Pasta Pomodoro**

**Polpette (Meatballs)**

**Pasta Garlic & Oil**