

Gli Antipasti - Cold Appetizer

Prosciutto e Melone - \$13.50
Parma ham with melon

Cozze Portofino - \$13.00
Mussels in a mustard sauce with mushrooms

Carpaccio Piemontese - \$13.00
Thin sliced filet Mignon with arugula parmigiano

Caprese di Bufala - \$14.50
Buffalo mozzarella with tomatoes and roasted red pepper

Le Minestre - Soup

Zuppa di Lenticchie - \$8.75
Lentil soup

Pasta e Fagioli - \$9.00
Our famous bean soup

Zuppa All'Ortolana - \$8.50
Vegetable soup

Stracciatella alla Romana - \$8.50
Egg drops with spinach in chicken broth

Le Paste - Pasta

Lunch Menu

Capellini Primavera - \$16.50

Angel hair pasta with fresh vegetables in a tomato sauce

Bigoli alla Latina - \$16.50

Homemade pasta with pancetta, cabbage and fresh tomatoes, topped with pecorino cheese

Rigatoni alla Stresa - \$17.50

Large tubular pasta sautéed with chunks of chicken breast, spinach and mushrooms

Tortellini Bolognese - \$17.50

Homemade cheese tortellini in a meat sauce

Linguine alla Vongole 19.75

Linguine with baby clams

Le Uova - Egg

Frittata con Asparagi - \$15.50

Omelet with asparagus

Frittata con Funghi - \$15.50

Omelet with mushrooms

Frittata alla Giardiniera - \$15.50

Omelet with fresh vegetables

Frittata al Formaggio - \$15.50

Omelet with cheese

Lunch Menu

Frittata Allo Scoglio - New! - \$17.50
Omelet with Scallops and Shrimp

Frittata alla Savoiarda - New! - \$16.50
Omlelet with Ham and Fontina Cheese

Soffiato al Granchi - New! - \$17.50
Crab Meat Souffle'

Soffiato al Formaggio - New! - \$16.50
Cheese Souffle'

Le Insalate - Salad

Insalata alla Charlotte - \$11.00
Diced arugula, endive, radicchio, romaine, mushroom, asparagus, tomato, and roasted pepper

Con Pollo alla Griglia - \$16.50
With grilled chicken

Con Scampi alla Griglia - \$17.50
With grilled shrimp

Insalata alla Nizzarda - \$13.50
Fresh string bean salad with tuna, black olives, and boiled eggs

Insalata ai tre colori - \$9.25
Arugula, endive and radicchio with a virgin olive oil and red wine vinegar dressing

I Pesci - Fish

Filetto di Branzino - \$25.00

Grilled Mediterranean bass in a white wine sauce with fresh herbs

Frittura di Calamari - \$19.50

Fried squid

Scampi alla Marinara - \$25.00

Shrimp served on a bed of linguine in a light tomato sauce with garlic

Le Carni - Meat

La Piccata - \$21.00

Veal scaloppini sautéed with white wine, lemon, and fresh herbs

Scaloppine alla Marsala - \$21.00

Veal scaloppini sautéed in a Marsala wine sauce with mushrooms

Scaloppine alla Parmigiana - \$21.00

Veal scaloppini Parmigiana style

Pollo alla Stresa - \$18.50

Scallops of chicken breast sautéed in a white wine sauce and finished with mushroom caps

Pollo Scarpariello - \$18.50

Chunks of chicken breast sautéed with white wine and herbs

Bistecca alla Griglia - \$30.00

Broiled sirloin steak

Costoletta di Maile - New! - \$21.50

Broiled filet of beef in a spicy tomato sauce with fresh oregano, herbs and garlic

Petto di Pollo alla Capricciosa - \$18.50

Grilled breast of chicken served with chopped tomatoes, basil and a garlic salad

Our Special Pre-fix Lunch - \$26.00

Choice of One:

Zuppa del Giorno

Soup of the day

Cozze Posillipo

Mussels in a spicy tomato sauce

Antipasto Freddo - Cold antipasto

Choice of One:

Cappellini Pomodoro e Basilico

Angel hair pasta with tomatoes and basil

Salmone alla Griglia

Broiled salmon

Rigatoni Bolognese

Rigatoni in meat sauce

Scaloppine alla Paesana

Veal scaloppini sautéed with onions, peppers and mushrooms

Pollo Pizzaiola

Chunks of chicken breast sautéed in white wine with fresh tomatoes and herbs

Dolce Del Giorno

Dessert of the day

With your choice of caffè, tè, espresso, cappuccino, or caffè senza caffeina

All prices subject to change

