

APPETIZERS

- Pasta e Fagioli Soup

French Onion Soup

Grilled Sausage From Arthur Ave

over sautéed broccoli rabe

PEI Mussels

marinara or white wine sauce served with toasted garlic bread

Clams Oreganata

seasoned breadcrumbs with a lemon butter sauce

Fried Calamari

served with marinara sauce

Eggplant Rollatini

baked and stuffed with ricotta cheese

Garlic Shrimp

over white cannellini beans and toasted garlic bread

Caprese

mozzarella, tomato, red onions, and roasted peppers

Portobello Funghi

grilled portobello mushrooms marinated in virgin olive oil, garlic, and balsamic vinaigrette

Stuffed Artichoke Hearts

stuffed with breadcrumbs and parmesan cheese in a white wine lemon sauce

SALADS

- Caesar Salad

romaine lettuce, parmesan cheese, and croutons in a caesar dressing

Beet Salad

arugula with beets and fried goat cheese croquettes in a balsamic vinaigrette

Mediterranean Salad

romaine, tomatoes, green bell peppers, black olives cucumbers, onions, and feta cheese with extra virgin olive oil and lemon

Seafood Salad

calamari, scungilli, shrimp, roasted red peppers, onions, and celery over a bed of mixed greens in a lemon oil dressing

Alba Salad

mixed greens, chopped mixed vegetables, fresh mozzarella, roasted red peppers, and black olives in a champagne vinaigrette

PASTA

- 9

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- Penne Calabrese

black olives, diced tomatoes, and broccoli in a garlic consommé

Cappellini Primavera

angel hair pasta with mixed vegetables in a white wine consommé

Linguine with Fresh Clams

sautéed in a white wine sauce or marinara sauce

Cheese Ravioli

served in a marinara sauce

Fettuccine Carbonara

with sautéed onions, bacon, and peas in a white cream sauce

Rigatoni Bolognese

special meat sauce

Spaghetti and Meatballs

in a marinara sauce

Homemade Gnocchi

served in a pesto sauce

Penne Arrabbiata

chopped hot cherry peppers, mushrooms, and onions in a light red sauce

Stuffed Rigatoni

stuffed with ricotta cheese with vodka sauce

Bucatini Amatriciana

dry bucatini, prosciutto, onions, garlic, and pecorino cheese in a plum tomato sauce

Pappardelle Ala Alba

shredded short ribs in a mushroom brown sauce

Bow Tie Ala Salmone

farfalle pasta with chopped salmon green peas in a light vodka sauce

Capellini Boscomare

shiitake mushroom, fresh tomatoes, arugula, shrimp in a white wine sauce
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ITALIAN DINNER CLASSICS

Chicken Parmigiana over linguini	25	Veal Saltimbocca veal scallopini sautéed in a brown sauce with prosciutto and mozzarella over spinach served with mixed vegetables and roasted potatoes	32
Chicken Due Amici topped with shrimp in a white wine lemon butter sauce served with mixed vegetables and roasted potatoes	27	Veal Porcini veal scallopini with porcini mushrooms in a marsala wine sauce served with mixed vegetables and roasted potatoes	32
Chicken Fiorentino chicken breast topped with spinach and mozzarella in a lemon butter wine sauce served with mixed vegetables and roasted potatoes.	26	Veal Carciofi mushrooms, artichoke hearts, and capers in a lemon white wine sauce served with mixed vegetables and roasted potatoes	32
Chicken Sorrentino prosciutto, layered eggplant, and fresh mozzarella in a light brown sauce served with mixed vegetables and roasted potatoes	26	Veal Milanese breaded veal topped with arugula salad, tomatoes, onions, and shaved parmesan cheese	32
Chicken Genovese sliced chicken breast with mushrooms, onions, roasted red peppers, and artichoke hearts in a white wine sauce served with mixed vegetables and roasted potatoes			

SEAFOOD ENTREES

Grilled Salmon with a side light horseradish sauce served with mixed vegetables and roasted potatoes
Sole Francese egg dipped, sautéed in a lemon and white sauce served with mixed vegetables and roasted potatoes
Shrimp Fra Diavolo spicy marinara sauce over linguini
Cappellini Vino Bianco shrimp, clams, arugula, and wild mushrooms in a white wine sauce with angel hair pesto
Frutti di Mare shrimp, mussels, calamari, and clams over linguini with marinara sauce
Branzino Filet grilled branzino served with mashed potatoes and spinach
Grilled Shrimp served over arugula salad, tomatoes, onions, and shaved parmesan cheese

FROM THE GRILL

32	Pork Osso Buco braised and slowly cooked in a cabernet sauce served with a mushroom risotto	34
29	Short Ribs braised beef slow cooked to a tender perfection served with broccoli and mashed potatoes	35
32	Pork Chop Arrabbiata topped with onions, mushrooms, and hot cherry peppers served with roasted potatoes	34
	Chicken Paillard grilled chicken breast with arugula salad, tomatoes, onions, and shaved parmesan cheese	25
	Grilled Steak black angus steak served with sautéed broccoli rabe and garlic mashed potatoes	41
37	Rack of Veal Chop grilled rack of veal topped with mushroom and onions in a light brandy sauce served with mixed vegetables and roasted potatoes	42

SIDES

Broccoli	10	Spinach	10
Broccoli Rabe	11	French Fries	8
Burnt Broccoli	10	Garlic Mashed Potatoes	9