

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

- 10 Penne Calabrese

24

11 black olives, diced tomatoes, and broccoli in a

18 garlic consommé

Cappellini Primavera

23

16 angel hair pasta with mixed vegetables in a

white wine consommé

16 Linguine with Fresh Clams

25

16 sautéed in a white wine sauce or marinara

sauce

18 Fettuccine Carbonara

24

16 with sautéed onions, bacon, and peas in a

white cream sauce

22 Rigatoni Bolognese

24

special meat sauce

15 Spaghetti and Meatballs

24

in a marinara sauce

Homemade Gnocchi

24

15 served in a pesto sauce

Penne Arrabbiata

22

16 chopped hot cherry peppers, mushrooms, and

onions in a light red sauce

Stuffed Rigatoni

24

stuffed with ricotta cheese with vodka sauce

Bucatini Amatriciana

25

12 dry bucatini, prosciutto, onions, garlic, and

pecorino cheese in a plum tomato sauce

14 Pappardelle Ala Alba

29

shredded short ribs in a mushroom brown

sauce

14 Bow Tie Ala Salmone

25

farfalle pasta with chopped salmon green peas

in a light vodka sauce

22 Capellini Boscomare

32

shiitake mushroom, fresh tomatoes, arugula,

shrimp in a white wine sauce

14 Lasagna

29

stuffed with meat and ricotta cheese in a

marinara sauce topped with mozzarella cheese

ITALIAN DINNER CLASSICS

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| 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 | 29 | 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

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| 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 pasta |
| 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

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| 32 | Pork Osso Buco braised and slowly cooked in a cabernet sauce served with a mushroom risotto | 37 |
| 29 | Short Ribs braised beef slow cooked to a tender perfection served with broccoli and mashed potatoes | 39 |
| 32 | Pork Chop Arrabbiata topped with onions, mushrooms, and hot cherry peppers served with roasted potatoes | 35 |
| | 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 | 44 |
| 39 | Porterhouse Veal Chop double cut porterhouse veal chop topped with sautéed shiitake mushrooms, onions, and rosemary In a light red wine sauce | 52 |

SIDES

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