

## Appetizers

### FREDDO:

Baked Clams Oreganata	\$12
Clams Casino	\$12
Fried Calamari	\$12
Stuffed Mushrooms	\$9
Stuffed Pepper	\$12
Eggplant Rollatini	\$8
Vegetable Tower	\$10
Mussels Bianco	\$10
with Cannellini Beans and a sprinkle of Broccoli Rabe	

### CALDO:

Mozzarella Caprese	\$8
Mozzarella Burratta	\$10
Shrimp Cocktail	\$12
Cold Antipasto	\$12

## Salad

Mixed Green	\$7
Caesar	\$8
Cinque Terre	\$9

## Entrées

<b>Pappardelle Bolognese</b>	<b>\$18</b>
Homemade Pappardelle served in an authentic meat sauce with peas and ricotta	
<b>Orecchiette Cinque Terre</b>	<b>\$20</b>
Little ear shaped pasta served with broccoli rabe sweet italian sausage garlic and EVOO	
<b>Misto di Mare</b>	<b>\$24</b>
Clams, Mussels, Shrimp, and Calamari Served over Linguini in a Marinara Sauce	
<b>Pollo alla Griglia</b>	<b>\$20</b>
Marinated Grilled Chicken Served with Grilled Vegetables	
<b>Pollo Semifreddo</b>	<b>\$18</b>
Lightly Breaded breast of chicken served with mixed greens, diced tomatoes, red onions, and fresh mozzarella	
<b>Pollo Arrosto</b>	<b>\$22</b>
Oven Roasted free range boneless half chicken with garlic roasted potatoes and string beans	

<b>Filet of Sole alla Griglia</b>	<b>\$24</b>
Charcoal Grilled Fresh filet of sole with fresh herbs and EVOO Served with Escarole	
<b>Scampi con Riso</b>	<b>\$25</b>
Shrimp served in a scampi sauce over Spinach Risotto	
<b>Salmon con Finocchio</b>	<b>\$26</b>
Fresh Salmon in a Lemon Caper Sauce topped with grilled tomato over fennel puree with spinach	
<b>Vitello Cinque Terre</b>	<b>\$24</b>
Veal scaloppine served with mushrooms, red peppers, and asparagus in a marsala sauce	
<b>Vitello Pizzaiola</b>	<b>\$24</b>
Medallions of veal served in a light tomato sauce with peppers, onions, and capers	
<b>Vitello Liguria</b>	<b>\$24</b>
Parmesan encrusted scaloppine of veal in a lemon white wine sauce with artichokes and tomatoes	

## Desserts \$7

Flourless Chocolate Cake • Apple Cake • N.Y. Style Cheesecake  
Italian Ricotta Cheesecake • Canolli