

L'Antipasto

BRUSCHETTA

Fresh tomatoes, basil and garlic served on ciabatta toast. (Also available with mozzarella, eggplant, and many other selections.)

CAPRESE

Fresh mozzarella with tomatoes and basil, served with fresh ciabatta toast.

IL CEPPO

A selection of Italian salami and prosciutto, cheese, olives and fresh melon.

PARMA

Italian grissini wrapped with prosciutto and parmigiano, served with cherry tomatoes, balsamic vinaigrette and basil.

ALBA

Steamed whole green beans with fresh octopus or shrimp, cherry tomatoes and steamed potatoes, with a garlic and basil lemon vinaigrette.

AURORA

Smoked salmon with capers and fresh onion, served on toast.

TAGLIATA

Seared tuna or swordfish served chilled on a bed of arugula.

CALAMARI RIPIENI (P)

Calamari stuffed with breaded and seasoned crab meat and served with a tomato sauce with shrimp.

L'Insalata

DELL'ORTOLANO

Mixed field greens, arugula, cherry tomatoes, onion, olives and feta cheese with a balsamic vinaigrette.

CEASAR

Fresh romaine lettuce with ceasar dressing, fresh parmigiano and croutons.

PRIMAVERA

Fresh cherry tomatoes, mozzarella, and red onions with a balsamic vinaigrette.

La Zuppa

PASTINA DI MAMMA LUCIA

Pastina with old world Italian meatballs, chicken breast pieces, boiled eggs and parmigiano.

DI CECI

Carbanzo beans with tubetti pasta, fresh tomatoes, and steamed potatoes.

ABRUZZO PASTA E FAGIOLI

Tubetti pasta and cannellini beans with pancetta.

AL GUSTO DI MARE

Tomato based soup with red snapper, swordfish and clams.

NOTE: Some ingredients may be substituted based on availability and seasonality.

La Pasta

(P) = Hot and spicy available.

CASSERECCO CON SUGO E PALLOCC (P)

Casserecce with Massimo's fabulous tomato sauce and his special pallocc, a recipe from his mother.

SPAGHETTI CLASSICO (P)

Spaghetti in a luscious tomato-basil sauce.

PENNE ALLA PUTTANESCA

Penne pasta with olives and capers in an anchovy tomato sauce.

RIGATONI ALLA BOLOGNESE (P)

Rigatoni in a rich meat sauce.

CASERECCIE ALLA PECORARA (P)

Caserecce pasta with cherry tomatoes, basil and mixed imported Italian cheeses.

FUSILLI AL PESCATORE

Fusilli pasta with tuna and a creamy egg sauce.

PENNE STRASCICATE (P)

Penne pasta in a creamy tomato and meat sauce.

GNOCCCHI ALLA PARMIGIANA

Potato dumplings in a cream sauce with mixed imported Italian cheeses.

SPAGHETTI ALLA CARBONARA (P)

Spaghetti in a cream sauce with eggs and pancetta.

TORTELLINI DELLA NONNA (P)

Four-cheese tortellini in a cream and tomato sauce with peas and ham.

LINGUINI AL GUSTO DI MARE (P)

Linguini with shrimp and clams sautéed in olive oil.

FARFALLE NEL ROSA (P)

Butterfly pasta with salmon and capers in a light cream sauce.

FUSILLI ALLA POLPA DELL'ARAGOSTA (P)

Fusilli pasta with a white wine sauce and lobster tail and swordfish.

RAVIOLI TRAMONTO (P)

Lobster ravioli with a tomato and cream sauce.

Il Secondo

MELANZANE ALLA PARMIGIANA

Breaded eggplant with parmescan, eggs and a rich tomato sauce.

PICCATINE ALLA CAPRESE

Veal cutlet topped with mozzarella and a rich tomato sauce.

SALTIMBOCCA ALLA ROMANA

Veal cutlet topped with imported prosciutto and a white wine sauce.

COTOLETTA ALLA PRINCIPESSA

Breaded veal cutlet, pan-fried with cooked ham and cheese.

PETTI DI POLLO ALLA CACCIATORA

Chicken breast with fresh tomato sauce, white beans, black olives and capers.

MEDAGLIONI ALLA FATTORIA

Pork medallions topped with a luscious mushroom sauce.

SALMONE MEDITERRANEO

Fresh salmon steak, pan-seared and topped with olives, capers and basil.

PESCE ALLA MUGNAIA

Fresh snapper, halibut or sea bass, pan-cooked with white wine and lemon sauce and topped with fresh cherry tomatoes.

TAGLIATA

Prime aged beef ribeye, sliced and served on a bed of arugula.

Il Contorno

TIMBALLO DI PATATE

Mashed potatoes baked with egg, cream and pancetta.

TIMBALLO DI CARCIOFI

Baked artichoke, beef and black olives with egg and Italian cheeses.

A wide selection of steamed vegetables is available, such as, asparagus, new potatoes, zucchini, and spinach.

Il Dolce

TIRAMISÙ

Traditional Tiramisu with espresso-soaked lady fingers, cream and delicate chocolate.

A selection of cheesecakes, sorbets and fresh fruits are also available.

