

Antipasti Della Casa



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| STINGO DI MAIALE | \$10.95 |
| <i>Mini pork ossobucco braised with vegetables & white wine.</i> | |
| COCKTAIL DI GAMBERI | \$11.95 |
| <i>Traditional gulf shrimp cocktail.</i> | |
| CALAMARI FRITTI | \$9.95 |
| <i>Fresh calamari lightly fried & served with house tomato sauce.</i> | |
| CALAMARI ALLA SICLIANA | \$9.95 |
| <i>Fresh calamari served with white wine garlic sauce.</i> | |
| INSALATA CAPRESE | \$8.95 |
| <i>Fresh mozzarella with tomato & basil.</i> | |
| INSALATA DI PESCE | \$12.95 |
| <i>Seafood salad with scungilli, clams, mussels, scallops, calamari & shrimp with lemon vinegrette.</i> | |
| MELANZANE SICILIANA | \$8.95 |
| <i>Eggplant fried & stuffed with ricotta cheese & baked with tomato sauce.</i> | |
| BROCCOLI RABE CON SALCICCIA | \$9.95 |
| <i>Bitter broccolini sautéed with olive oil, garlic, peperoncino & italian sausage.</i> | |
| PANE COTTO | \$7.95 |
| <i>Escarole beans, pancetta, italian bread & parmigiano.</i> | |
| VONGOLE CASINO | \$9.95 |
| <i>Fresh clams stuffed with pepper, onion, herbs & bacon.</i> | |
| CLAMS OREGANATA | \$9.95 |
| <i>Fresh clams stuffed with bread crumbs, herbs, spices & oregano.</i> | |
| COZZE LIVORNESE | \$8.95 |
| <i>Fresh mussels sautéed in olive oil, shallots, garlic & fresh herbs finished with pernod & cream.</i> | |
| STUFFED MUSHROOM | \$8.95 |
| <i>Fresh mushroom caps stuffed with sausage, bread crumbs & herbs.</i> | |
| UNGHERIAN LONG HOT | \$11.95 |
| <i>Spicy Pepper sautéed with onion, olive oil, garlic, potatoes, sausage & tomato sauce.</i> | |

Plates to Share

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| ANTIPASTO DELLA CASA | \$13.95 |
| <i>Prosciutto, assorted salami, bressola & crostini.</i> | |
| CHEESE PLATE | \$13.95 |
| <i>Assorted imported & domestic cheeses.</i> | |

Brodini



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| PASTA E FAGIOLI | \$5.95 |
| CLAM CHOWDER | \$6.95 |
| CHICKEN SOUP OF THE DAY | \$5.95 |
| <i>Ask your server for details.</i> | |

Insalate

- CAESAR SALAD \$5.95
Traditional caesar salad.
- INSALATA MISTA \$6.95
Mix greens with tomato, gorgonzola, walnuts, & balsamic gorgonzola vinegrette.
- INSALATA DI SPINACI \$6.95
Baby spinach, crispy pancetta, mushroom & sherry vinegrette.

Pasta

- RIGATONI ALL MATRIGIANA \$15.95
Rigatoni with onion, pancetta tomato & basil.
- FETTUCCINE ALLA BOLOGNESE \$15.95
Fettuccine served with traditional meat sauce.
- PENNE ALLA VODKA \$14.95
Penne tossed with onion, garlic, pancetta, vodka tomato sauce & cream.
- RISOTTO DEL PESCATORE \$22.95
Risotto with calamari, scallops, shrimp, clams & white sauce.
- GNOCCI DI PATATE \$15.95
Homemade potato dumplings served with tomato sauce, mozzarella & parmigano.
- CANNELLONI ALLA FIORENTINA \$16.95
Créps stuffed with assorted braised meat & spinach baked with bolognese sauce, Béchamel & parmigano.
- LOBSTER RAVIOLI \$22.95
Ravioli stuffed with lobster & served with lobster sauce.
- LASAGNE DELLA CASA \$15.95
Traditional house lasagne.

Pesce

- ZUPPA DI PESCE PORTOFINO M.P.
Prepared with a selection of fresh seafood in red or white sauce. Served over linguini.
- PESCE SPADA LIVORNESE \$24.95
Swordfish with clams & mussels served in light tomato broth.
- SOGLIOLA ALLA FIORENTINA \$20.95
Fresh filet of sole in egg batter and served over spinach with lemon white wine butter sauce.
- SALMON ALLA MEDITERRANEA \$23.95
Fresh salmon steak seasoned with chili, cayenne, cumin, lemon, and olive oil.
- GAMBERONI \$21.95
Shrimp scampi with herbs & garlic butter. Served over linguini.
- ZUPPA DI VONGEOLE OR COZZE \$18.95
Zuppa di clams or mussels with red or white sauce. Served over linguini.
- CAPELANTE \$22.95
Fresh sea scallops sautéed with olive oil, garlic, mushrooms, white wine, herbs & cream. Served over linguini.
- GAMBERI LIVORNESE \$23.95
Succulent shrimp sautéed with Tuscan white beans, garlic, & white wine served on a bed of spinach.
- FETTUCCINI CON L'ARAGOSTA \$24.95
Fresh lobster meat sautéed with brandy cream sauce. Served over fettuccini.

Pollo

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- POLLO ALLA FIORENTINA** \$16.95
Boneless breast of chicken sautéed in butter, white wine & lemon juice. Served on a bed of spinach.
- POLLO PARMIGIANA** \$15.95
Breaded breast of chicken baked with tomato sauce & topped with mozzarella.
- BREAST OF CHICKEN BOLOGNESE** \$17.95
Boneless breast of chicken stuffed with prosciutto, sage, imported cheese & served with a light wine sauce.
- BREAST OF CHICKEN GENOVESE** \$19.95
Breast of chicken wrapped in pancetta & crusted with herbs, lemon & garlic.
- POLLO PORTOFINO** \$16.95
Boneless breast of chicken sautéed with exotic mushrooms & artichoke hearts in a light brown sauce.
- POLLO ALLA NAPOLETANA** \$19.95
Half chicken sautéed with onions, peppers, & potatoes.

Vitello

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- VITELLO MARSALA** \$21.95
Veal medallions sautéed with mushrooms & marsala wine.
- VITELLO FRANCESE** \$21.95
Veal medallions in egg batter, lemon, caper, & butter sauce.
- VITELLO PARMIGIANA** \$21.95
Veal cutlet breaded & baked in tomato sauce & topped with mozzarella.
- VITELLO CAMPANO** \$21.95
Veal with artichoke hearts, onions, calamata olives & lite pomodoro.

Manzo - Maiale - Agnello

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- FILETTO DI MAIALE** \$18.95
Pork tenderloin roasted & served with dijon mustard cream sauce.
- FILETTO DI MANZO** \$25.95
Grilled filet mignon served with green peppercorn sauce.
- BISTECCA ALLA GRIGLIA** \$25.95
Grilled black angus New York sirloin.
- COSTOLETTA DI MAIALE** \$19.95
Double cut pork chop grilled & served over broccoli rabe.
- COSTOLETTA DI AGNELLO** \$26.95
Roasted rack of lamb served with rosemary Merlot wine sauce.