

# Antipasti Della Casa



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

## Plates to Share

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

## Brodini



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.*