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A N T I P A S T I

<b>Pane All'Aglio</b> .....	4.95
<i>Toasted bread topped with tomatoes, garlic, cheese, extra virgin olive oil and herbs</i>	
<b>Salmone Affumicato</b> .....	9.95
<i>smoked salmon served with extra virgin olive oil and capers in lemon vinaigrette</i>	
<b>Cozze e Vongole alla Marinara</b> .....	14.95
<i>Steamed fresh mussels and clams in a garlic tomato spicy broth</i>	
<b>Calamari Fritti</b> .....	14.95
<i>Tender crisp fried baby squid</i>	
<b>Fagottini</b> .....	7.95
<i>grilled eggplant filled ricotta &amp; mozzarella cheese, served in fresh tomato sauce</i>	
<b>Mozzarella Capricciosa</b> .....	8.95
<i>fresh mozzarella cheese served over tomatoes, red onions, basil and capers</i>	
<b>Carrozza</b> .....	6.95
<i>Mozzarella cheese in seasoned bread crumbs, fried and served in tomato sauce</i>	
<b>Carpaccio</b> .....	9.95
<i>Thinly sliced raw beef, arugula, capers, with mustard and parmesan shavings</i>	
<b>Calamari Palermo</b> .....	14.95
<i>Tender baby squids sautéed with tomatoes, capers, garlic and fresh herbs</i>	

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M I N E S T R E

<b>Minestrone</b> .....	CUP \$4.95.....	BOWL .....	\$7.95
<i>Fresh vegetable soup</i>			

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I N S A L A T E

<b>Insalata alla Cesare</b> .....	8.95
<i>Romaine lettuce, garlic, lemon, anchovy paste, croutons &amp; parmesan shavings</i>	
<b>Insalata Moderna</b> .....	7.95
<i>Organic greens, goat cheese, toasted walnuts with Amaretto Di Saronno dressing</i>	
<b>Insalata Mista</b> .....	6.95
<i>Mixed green salad with carrots, tomato and red onion in red wine vinegar dressing</i>	
<b>Insalata D'Angela</b> .....	9.95
<i>Organic greens, apples, toasted pecans, gorgonzola cheese in honey vinaigrette dressing</i>	
<b>Insalata Di Spinaci</b> .....	9.95
<i>Baby spinach, strawberries, pecans, feta cheese in honey vinaigrette dressing</i>	
<b>Insalata Di Pera</b> .....	9.95
<i>Organic greens, pears, fennel, cranberries, pine nuts, smoked mozzarella cheese</i>	

## P A S T A

<b>Fettuccine al Gamberetto</b> .....	16.95
<i>Fresh pasta tossed with bay shrimp, peas, tomato and cream sauce</i>	
<b>Linguini alle Vongole</b> .....	17.95
<i>Pasta with fresh shell clams &amp; spices in a white wine garlic sauce Or tomato sauce</i>	
<b>Spaghetti al Ragu e Polpette</b> .....	16.95
<i>Homemade traditional meatballs in a hearty tomato-meat sauce over spaghetti</i>	
<b>Fettuccine al Salmone</b> .....	16.95
<i>Fresh pasta tossed with smoked salmon, fresh herbs and cream sauce</i>	
<b>Tortellini Papalina</b> .....	16.95
<i>Veal tortellini served with peas, prosciutto and sundried tomatoes in cream sauce</i>	
<b>Linguini alla Pescatora</b> .....	17.95
<i>Pasta with shrimps, clams, mussels &amp; fish in a white wine tomato sauce</i>	
<b>Spaghetti Matriciana</b> .....	15.95
<i>Spaghetti tossed with pancetta, onions, wine &amp; marinara sauce</i>	
<b>Cappellini Mazarese</b> .....	17.95
<i>Baby squid sautéed with capers, herbs, spices and tomato sauce served over pasta</i>	
<b>Melanzana Ripiena</b> .....	17.95
<i>Grilled eggplant filled with morsels of veal, Italian sausage, potatoes, pine nuts and cheese over marinara sauce served in a bed of mostaccioli pasta</i>	
<b>Cappellini Mare</b> .....	16.95
<i>pasta tossed with bay shrimp, mushrooms, onions, cream &amp; touch marinara sauce</i>	
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<b>*Vegetarian dishes</b>	
<b>*Ravioli</b> .....	16.95
<i>homemade ravioli filled with spinach &amp; cheeses &amp; tossed in a mushrooms gorgonzola cheese cream sauce topped with toasted almonds</i>	
<b>*Manicotti</b> .....	15.95
<i>Fresh pasta filled with spinach, ricotta and mozzarella cheeses over tomato sauce</i>	
<b>*Gnocchi alla crema</b> .....	16.95
<i>Light potato pillows, bellpeppers, mushrooms, gorgonzola cream sauce</i>	
<i>Or light marinara sauce</i>	
<b>*Melanzane Parmigiana</b> .....	16.95
<i>Tender slices of eggplant baked with cheeses, fresh herbs and tomato sauce</i>	

*We will gladly prepare half orders of pasta for children*

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## VITELLA

<b>Vitella Piccata</b> .....	22.95
<i>Natural fed veal sautéed with pinot grigio wine, capers &amp; fresh herbs</i>	
<b>Vitella alla Salvatore</b> .....	22.95
<i>Natural fed veal, prosciutto, mozzarella, herbs &amp; chardonnay wine</i>	
<b>Bistecca alla Brace</b> .....	24.95
<i>New York steak marinated &amp; grilled and served with wild porcini mushrooms</i>	

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## POLLAME

### Pollo

<b>Carciofi</b> .....	21.95
<i>Boneless breast of chicken filled with artichokes hearts, Italian pancetta, mozzarella and sautéed with mushrooms, artichokes hearts &amp; pinot grigio wine</i>	
<b>Pollo Marsala</b> .....	19.95
<i>Boneless breast of chicken sauteed dry marsala wine, mushrooms &amp; fresh herbs</i>	

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## PESCE

<b>Sogliola</b> .....	21.95
<i>Fresh filet of sole prepared dore style with capers, lemon and Pinot Grigio wine</i>	
<b>Gamberoni alla Salvatore</b> .....	20.95
<i>Large prawns sautéed with lemon, garlic, fresh herbs in a Napa Valley Chardonnay wine</i>	
<b>Calabalone Dore</b> .....	21.95
<i>Seasoned calamari steak dipped in egg &amp; sautéed with garlic &amp; lemon</i>	

**GRAZIE ARRIVEDERCI ALLA PROSSIMA VOLTA**

*Split charge \$3.00 per entrée*

*Corkage \$15.00 per regular bottle*

*Checks not accepted*

*Gratuity will be added on parties of six people and more*

*Not responsible for lost or stolen articles*