

ANTIPASTI

CALAMARI FRITTI

Simply-fried calamari served with marinara sauce and lemon

8

VONGOLE GRATINATE ALLA TOSCANA

Long Island baked clams with white Panko crumbs, herbs, tomato, basil and Grana Padano

8

ZUPPA DI COZZE AL SAPORE DI MARE

North Atlantic black mussels steamed in white wine, tomato and fresh herbs

7

MOZZARELLA DI BUFALA CON PEPERONI ARROSTITI

Fresh imported Buffalo mozzarella with fire-roasted marinated peppers with basil oil and a balsamic reduction

10

SPIEDINI ALLA ROMANA

Egg-battered and fried mozzarella skewers with anchovies with a lemon garlic caper sauce

8

INSALATA DI MARE "AMALFITANO"

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

10

PROSCIUTTO E MELONE

Seasonal melon with prosciutto

9

GAMBERETTI E CALAMARI SALTATI IN PADELLA "AGRODOLCE"

Shrimp and fried calamari sautéed with sweet cherry peppers, pine nuts and golden raisins in a sweet and sour glaze

10

ANTIPASTO FREDDO ALLA CASALINGA

Roasted peppers, mozzarella, melon, prosciutto, seafood salad and Grana Padano

10

LE MINESTRE

ZUPPA DEL GIORNO

Soup of the day

5

MINISTRONE ALLA TOSCANA

Tuscan vegetable soup

5

STRACCIATELLA ALLA ROMANA

Spinach egg drop soup

5

INSALATE

INSALATA MISTA DELLA CASA

House salad of field greens with cucumbers, tomatoes and red onion in a balsamic olive dressing

6

INSALATA ALLA CESARE

Classic Caesar salad with croutons, parmigiano and Caesar dressing

6

INSALATA TRE COLORI

Arugula, endive and radicchio with a balsamic dressing

6

PIATTI FREDDI

INSALATA DI POMODORI E BOCCONCINI DI MOZZARELLA CON ERBE E PROSCIUTTO

Fresh mozzarella and seasonal tomatoes with prosciutto in a balsamic vinaigrette

16

INSALATA DI GAMBERETTI E FAGIOLINI

Shrimp and cannelloni bean salad with arugula and radicchio in a lemon olive dressing

16

INSALATA PANZANELLA CON TONNO

Tomato, celery, peppers, capers, red onions, foccacia croutons & preserved tuna in a sherry & olive oil dressing

14

INSALATA ALLA CAMPAGNA CON COTOLETTA DI POLLO

Field green salad of artichokes, olives, roasted peppers & basil in a balsamic vinaigrette with breaded chicken cutlet

16

INSALATA DI STAGIONE CON MELE E NOCI E CON POLLO ALLA GRIGLIA

Field green salad with apples, caramelized walnuts and dry cranberries in a Limoncello vinaigrette with grilled chicken

16

INSALATA ALLA CESARE CON POLLO ALLA GRIGLIA

Classic Caesar salad with foccacia croutons and parmigiana grana with grilled chicken and Caesar dressing

14

INSALATA TRI COLORE CON GAMBERONI ALLA GRIGLIA

Arugula, endive and radicchio with grilled marinated jumbo shrimp in a balsamic dressing

19

PIATTI CALDI

POLLO ALLA PICCATA

Sautéed chicken breast served with a lemon and caper sauce
14

MELANZANE ALLA PARMIGIANA

Sautéed eggplant with parmigiano, mozzarella, tomato and basil
12

SALTIMBOCCA ALLA ROMANA

Milk-fed nature veal scallopine with sage and prosciutto in a Marsala wine demi-glaze served with sautéed spinach
15

RAVIOLI DI RICOTTA ALLA BOLOGNESE

Homemade ricotta-filled ravioli with a classic meat sauce
12

PAPPARDELLE ALLO CHAMPAGNE

Pappardelle pasta with lobster tail, scallops and shrimp in a champagne sauce
18

VITELLO PARMIGIANA

Breaded veal cutlet topped with fresh mozzarella and tomato suace
15

POLLO PARMIGIANA

Breaded chicken cutlet topped with fresh mozzarella and tomato suace
14

LINGUETTINE ALLE VONGOLE

Long Island little neck clams, garlic, white wine, virgin olive oil and basil
14

TRANCI DI SALMONE ALLA LIVORNESE

Pan-seared salmon with onions, olives, capers, grape tomatoes and white wine
15

PENNE RIGATE ALLA VODKA "CLASSICA"

Tomato, light cream, San Danielle prosciutto, shallots and a touch of vodka
12

LE SPECIALITÀ DELLA CASA

PESCE DEL GIORNO ALLA GRIGLIA CON INSALATA MISTA DELLA CASA

Fresh "catch of the day," grilled and served with our house salad with lemon thyme dressing
MARKET PRICE

FRITTATA DEL GIORNO

Open-faced Italian omelet of the day served with arugula and tomato salad with a balsamic dressing
14

PANINI

Served with Tuscan potato fries

IL TOSCANELLO

Garlic and rosemary grill chicken breast with roasted peppers and melted provolone
12

IL PAESANO

Prosciutto, sopressata, mozzarella, roasted peppers and tomato
13

IL SICILIANO

Chicken parmigiana with prosciutto, fresh tomato and melted mozzarella
12

BURGER ALLA "BOCELLI"

Black Angus beef burger with sauteed mushrooms, melted provolone, sweet onions and tomatoes
12

IL GIARDINO

Marinated grilled eggplant, zucchini, fresh mozzarella, Portobello mushroom, fresh arugula, roasted peppers and pesto sauce with a balsamic glaze
12

DOLCI

A variety of choices from our dessert cart

*"Simplicity and true flavors are the key ingredients
of great Italian cooking."*

—MARIA, STEFANO AND VINCENZO