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**APPETIZERS**

- Prosciutto di parma e reggiano — imported parma prosciutto with reggiano cheese, arrugula, virgin olive oil \$11.50
  - Vongole brodetto — clams with garlic, virgin olive oil, parsley and herbs \$13.95
- Funghi portabello — portabello mushrooms with truffle oil and melted brie cheese \$11.95
  - Vongole oreganato — clams baked in seasoned bread crumbs \$10.95
- Cozzi in brodo— maine rope cultured pouchot mussels, fra diavolo marinara brodetto \$13.00
- Spedini alla romana — fried mozzarella with sliced bread, anchovy and garlic sauce \$9.50
  - Insalata di frutti di mare — calamari, shrimp and octopus with lobster marinated in olive oil, garlic and lemon \$16.95
- Cocktail di granchio — jumbo lump crabmeat in a potato basket with dijon mustard sauce \$15.95
  - Insalata di arogosta — fresh maine lobster, served with a radicchio, endive, mango, tomato and onion salad \$18.00
- Carciofi inbatiti — tender baby artichokes stuffed with bread crumbs, oil and garlic \$9.50
  - Calamari fritti — tender rings of fried calamari with our special ginger sauce or hot, medium or sweet sauce \$10.50
  - Insalata mista — mixed special salad: mache, red oak, freise, arugula, radicchio \$6.00
- Insalata di Caesar for two — romaine lettuce with our special caesar salad dressing \$12.00
- Trecolore reggiano — arrugula, endive, radicchio, olive oil, lemon, reggiano cheese \$7.50
- Endive con mela, noci gorgonzola secco — endive with gala apples, walnuts and gorgonzola in a light vinaigrette \$8.00
  - Insalata di arrugula carrots rosse — fresh arugula in a light vinaigrette \$7.95
- Mozzarella di bufala capice — imported prosciutto, buffalo mozzarella with roasted red peppers \$15.00

**PASTA**

- Linguini vongole bianco or rosso — linguini with fresh little neck clams, virgin olive oil, garlic, parsley and a pinch of red pepper \$17.95
- Gnocchi di patate - fileto di pomodoro — homemade potato dumplings in fresh tomato basil sauce \$15.50
  - Malffatti — ricotta dumplings with spinach, mozzarella in a fresh tomato sauce \$15.50
- Pappardelle a porcini ostriche — fresh flat pasta with porcini and oyster mushrooms and truffle oil \$19.95
  - Linguini primavera — pasta with fresh broccoli, cauliflower, zucchini, onion, tomato and peas \$16.95
  - Orecchiette con salsiccia — ear shaped pasta with garlic, oil, ground sausage, broccoli rabe and pinch of hot pepper \$17.95
  - Spaghettoni disperato — thin spaghetti with shrimp, fresh tomato and peperoncini \$21.95
- Rigatoni amatriciani — rigatoni pasta with imported prosciutto, pancetta, onion and fresh tomato \$16.95

**ENTREES**

- Pollo en forno — crispy organic, free range chicken on the bone with garlic, rosemary and sage \$19.50
  - Petto di pollo ostriche con salsiccia — chicken breast sautéed, ground sausage, oyster mushrooms, garlic, oil and a pinch of cherry pepper \$18.00
  - Nodini di vitello alla griglia — double cut plum de veal loin veal chop grilled to perfection \$34.95
- Medaglioni di vitello — medallions of veal, peperoncini, capers, garlic, oil with a touch of tomato \$21.95
  - Medaglioni di vitello lu nello — sautéed medallions of veal with shitake mushrooms, fontina cheese and white wine \$21.95
  - Paillard di vitello Milanese — thinly pounded veal cutlet grilled or breaded \$24.95
    - Carre di agnello arrosto — baby domestic rack of lamb roasted to perfection and served with vegetables \$32.00
  - Costolette di agnello balsamico — lamb chops sautéed with capers, dried tomatoes and 40-year old balsamic vinegar \$34.00
    - Trippa con polenta — tripe in light tomato sauce served with polenta \$17.95
  - Animelli noisette — sweet breads sautéed with shallots, burned butter and capers \$24.95
- Gamberi diavolo — shrimp with fresh tomato or hot pepper, fresh herbs, seasoned to perfection and garnished with clams \$31.95
  - Gamberi Portofino — shrimp sauteed with parma prosciutto, porcini mushrooms, sherry wine and cream \$32.95
- Bistecca alferri — prime sirloin of beef, aged over 20 days, cooked to perfection, served with a green peppercorn, porcini, red wine reduction \$32.00
  - Petto di pollo (Luigi) — breast of chicken blanketed with shredded Yukon potatoes in a light peppercorn sauce with broccoli rabe \$18.50