
APPETIZERS

- Prosciutto & melone — prosciutto and melon \$9.50
 - Salmone affumicato — smoked salmon \$11.50
- Mozzarella Lunello — fresh buffalo with roasted peppers, prosciutto, tomato and dried tomatoes \$14.00
 - Spedini alla romana — deep fried mozzarella in light anchovy sauce \$10.95
 - Vongole oreganato — baked clams with seasoned bread crumbs \$12.50
- Vongole alla posillipo — clams in marinara sauce with a pinch of hot pepper \$12.50
 - Vongole n brodetto — clams in garlic, wine and herbs \$12.50
 - Calamari fritti — fried calamari (hot or sweet sauce) \$9.50

SALADS

- Gamberi alla Toscana — shrimp with white beans & arugula \$13.50
 - Insalata mista — baby mixed greens \$5.50
 - Trecolore — arugula, radicchio, endive \$6.00
 - Insalata di Caesar (for 2) — Caesar salad \$11.00
- Endiva con gamberi — endive and shrimp salad \$12.95
 - Pomodori & cipolle — tomato & onion in season
- Arugula peare e Noci — arugula and pear salad with walnuts \$8.50
- Insalata di finocchio — fennel salad with parmesan cheese & white truffle oil \$9.95

SOUP

- Tortellini in brodo — tortellini in chicken broth \$5.50
 - Pasta fagioli \$6.00 / with escarole \$6.50

PASTA

- Linguini vongole bianco or rosso — linguini with white or red clam sauce \$17.00
- Capelli di angelo disperati — angel hair pasta with shrimp and peperoncini \$17.00
 - Gnocchi di patate — homemade gnocchi with fresh tomato sauce \$13.95
 - Malfatti — ricotta dumplings with spinach and fresh tomato sauce \$13.95
- Rigatoni fileto di pomodoro — rigatoni with prosciutto, pancetta, onions and tomato \$15.95
 - Linguini di angelo primavera — angel hair pasta with garden vegetables \$15.95
 - Fusilli con pollo e broccoli — fusilli with chicken and broccoli \$15.95
 - Penne arrabbiata — penne with hot peppers and fresh tomato \$15.95
- Penne con melanzane — penne with eggplant, fresh tomato, capers and black olives \$14.95
 - Rigatoni con salsiccia e broccoli rabe — rigatoni with sausage and broccoli rabe \$15.00

ENTREES

- Medaglioni di vitello Lunello — medallions of veal with mushrooms and fontina cheese \$18.50
 - Medaglioni di vitello piccata — medallions of veal in lemon sauce \$18.00
- Medaglioni di vitello due funghi — medallions of veal with wild and domestic mushrooms \$18.50
 - Trippa con polenta — tripe in light tomato sauce with polenta \$17.95
- Petto di pollo alla Luigi — boneless chicken breast with sausage, wild mushrooms and polenta \$14.95
 - Pollo balsamico — boneless chicken pieces with balsamic vinegar, peppers and mushrooms \$14.95
- Pollo alla griglia (con peperoni arrostiti) — boneless chicken breast with grilled roasted peppers \$14.95
- Pollo campagnola — boneless chicken breast with peppers, sausage, mushrooms and potatoes \$14.95
 - Bistecca al ferri o casa — sliced steak cooked to perfection, served with garlic croutons \$24.95