

◆◆GRILLED PANINI'S◆◆

Gamberetti:

Shrimp, avocado and tomato with a lemon mayonnaise \$10.95

Napoletano:

Rustic meatballs, mozzarella and tomato \$9.95

Luca:

Smoked turkey, brie, romaine, tomato and mustard dressing \$9.95

Mezzogiorno:

Grilled chicken, artichokes, avocado and goat cheese \$9.95

Giulia:

Mozzarella, fresh tomato, arugola, extra virgin olive oil \$9.95

Carlo:

Prosciutto di Parma, brie and fresh apple with mustard \$9.95

Via col Vento:

Grilled chicken, tomato, mozzarella and basil \$9.95

Tonnato:

Albacore tuna, tomato and mozzarella \$9.95

◆◆ENTREES SALAD◆◆

Cobb Salad:

Romaine, chicken, tomatoes, gorgonzola cheese, avocado, bacon and eggs with honey mustard vinaigrette \$12.95

Nicoise Salad:

Haricot vert, tomato, capers, tuna, eggs, basil, potatoes and black olives \$12.95
With fresh grilled tuna \$20.95

St Tropez:

Crab meat, shrimp, hearts of palm, avocado, grapefruit, tomato, mesclun and citrus-Dijon vinaigrette \$13.95

Capricciosa:

Chick peas, romaine, cherry tomatoes, red onions, pinoli, basil, fresh mint and feta cheese with olive oil \$11.95

Rustica:

Italian grain (farro), cherry tomatoes, cannellini beans, tuna, mozzarella, basil and oregano with olive oil \$12.95

Giardiniera:

Tricolore lettuce with artichokes, roasted red peppers, avocado, hearts of palm and tomatoes \$ 11.95

Barbabietole:

Roasted red beets, orange, haricot verts, walnut and warm goat cheese in a Sherry wine vinaigrette \$11.95

Salute:

Farro, corn, cherry tomatoes, olives, carrots, chick peas, celery and zucchini. \$10.95

** Add grilled chicken or shrimp \$4.50 **

◆◆PASTA◆◆

Whole wheat or gluten free pasta are also available

Paccheri with sausage, peas and vodka sauce \$11.95

Linguine whole wheat with grilled chicken, broccoli and shiitake in a garlic olive oil sauce \$11.95

Goat cheese and pear ravioli, thyma butter sauce \$11.95

Lasagna with spinach with classic meat sauce \$11.95

Pappardelle with shrimp and spinach in a fresh tomato sauce \$12.95

Spaghettini Arrabbiata, for the lovers of spicy pasta \$10.95

Ravioli filled with artichokes and shrimp with a fresh tomato, basil and garlic sauce \$12.95

Fusilli whole wheat with roasted cauliflowers, bread crumbs, garlic and pecorino \$11.95

Penne with pancetta, onions, tomato sauce, pesto and cream \$11.95

◆◆SEAFOOD◆◆

Catch of the day

Salmon grilled over a mixed greens, cucumber, black olives and cherry tomatoes \$16.95

Tuna grilled, shaved fennel, avocado, tomatoes, olives and herbs \$20.95

Sea scallops pan seared served with sauteed balsamic cannellini beans, tomato and red onions \$18.95

Shrimp and chicken grilled served with grilled vegetables in a herbs garlic sauce \$12.95

Shrimp, mussels, calamari, clams in a medium spicy white wine, tomato and garlic sauce with spaghettini \$13.95

Seafood risotto with sea scallops, shrimp, calamari, mussels and clams \$19.95

◆◆PICCOLI PIATTI◆◆

Selections of Small Plates

(1- \$4.95) (3-\$12.95)

Gaeta olives with rosemary and garlic

Roasted red beets and pecorino

Sauteed broccoli rabe and ricotta salata

Roasted cauliflowers, raisins and pine nuts

Spinach with garlic and olive oil

Mixed grilled vegetables

Bruschetta with tomato, basil and garlic

Fresh mozzarella, tomato and basil

Prosciutto di Parma and parmigiano chunks

Soppressata, provolone and hot cherry peppers

Arancini: fried sicilian rice ball

Polenta with meat ragu

Rustic meatball with tomato sauce

Cannellini beans, celery and pecorino

Chick peas, artichokes and chopped arugola

Eggplant Caponata

Roasted Brussels sprouts, garlic and oil

Farro, carrots, zucchini, chick peas, olives and sun dried tomatoes

Portobella mushrooms, roasted red peppers and goat cheese

Artichoke puree, sweet peas and almonds on garlic bread

Shrimp in a garlic sauce

Fresh marinated anchovies

Mussels in a Fra`Diavolo sauce

Little Neck clams Posillipo

◆◆THIN CRUST PIZZA◆◆

Margherita:

Tomato sauce, mozzarella and basil \$8.95

Soppressata:

Mozzarella, tomato sauce, soppressata, garlic and oregano \$9.95

Funghi:

Tomato sauce, mushrooms, mozzarella and basil \$9.95

Salsiccia:

Sausage, ricotta, mozzarella, tomato sauce, black olives and basil \$9.95

Semplice:

Tomato sauce, mozzarella, cherry tomatoes, shaved parmigiano and basil \$9.95

◆◆SECONDI DI CARNE◆◆

Paillard of chicken or veal served with arugola, red onions, tomato and parmigiano \$11.95/\$16.95

Milanese of chicken or veal served with tricolore salad and shaved parmigiano \$12.95/ \$16.95

Parmigiana of chicken or veal with tomato basil fettuccine \$12.95/\$16.95

Veal Valdostana:

Prosciutto, fontina, and asparagus in a Cognac sauce \$17.95

Veal Chop:

14 oz. of milk fed veal chop grilled and served with grilled endivia and radicchio with a balsamic reduction \$31.95

Chicken breast sauteed with artichokes and sun dried tomatoes \$12.95

◆◆SOUPS, SALADS & APPETIZERS◆◆

Wild mushrooms soup \$6.00

Baby greens, olives, carrots and cucumbers \$5.95

Arugola, baby artichokes, avocado and parmigiano \$8.95

Caesar salad \$6.95

Fried calamari, carrots and zucchini \$9.95

Tuna tartare with cucumber \$10.95

Imported buffalo mozzarella, tomato and basil \$10.95

Carpaccio of beef with arugola and parmigiano drizzled with apple goat cheese vinaigrette \$8.95

Fior di Latte mozzarella, roasted red peppers, eggplant and basil \$7.95

◆◆OMELETTE AND FRITTATE◆◆

Bianca Omelette:

Egg white, broccoli, tomatoes and Fontina cheese \$9.95

Vivi Sano Omelette:

Fresh mixed vegetables and Feta cheese \$9.95

Sausage, onions, peppers and potatoes Frittata \$10.95

Artichokes, wild mushrooms and goat cheese Frittata \$10.95

◆◆BEVANDE FRESCHE◆◆

Limonata and Aranciata San Pellegrino \$2.50

Ice Tea \$2.50 *free refill*

Ice Tea and Lemonade \$2.50 *free refill*