

## ANTIPASTI

- BRUSCHETTA** - focaccia bread, tomatoes, basil, garlic and olive oil - \$7.5  
**CALAMARI** - lightly fried calamari and zucchini with spicy marinara - \$13  
**COZZE MISTO** - mussels with garlic, dry white wine and fresh herbs - \$16  
**MELANZANE ROLLATE** - sautéed eggplant rolled with ricotta marinara and pesto - \$12  
**GAMBERI** - Four jumbo prawns with spicy cocktail sauce - \$16  
**CAPRESE** - fresh mozzarella with tomatoes and basil - \$13  
**PRIMI TAGLI** - prosciutto, sopressata, salami, olives with grilled bruschetta \* - \$15  
**ZUPPA** - chef's special soup of the day - \$7  
**PITZA** - Made with fresh basil, Roma tomatoes, olive oil, Ricotta and Mozzarella cheese - \$12

## INSALATE

- RUGHETTA** - arugula, radicchio, aged pecorino in a lemon dressing - \$7  
**CAESAR** - classic Caesar salad with *egg yolks and white anchovies\** - \$10  
**SEMPLICE** - mixed greens with our special house vinaigrette - \$8  
**SPINACI** - spinach, mushrooms, sliced red onion with Dijon dressing - \$9  
**INSALATE di FRESCO** - spring mix, mushrooms, tomatoes, fresh basil, grilled peaches, pancetta and red onion with a peach balsamic vinaigrette - \$10  
Add to any salad Chicken \$5 Shrimp \$9 Ahi Tuna \$10

## PASTE

- TUTTO MARE** - sautéed prawns, deep sea scallops, calamari, clams, and mussels in a light tomato herb broth, served on pappardelle - \$31  
**VONGOLE di LIMONE** - fresh clams with linguine in a parsley garlic chardonnay sauce - \$23  
**PASTA PRIMAVERA** - seasonal vegetables tossed with pasta in a basil extra virgin olive oil - \$19  
**FETTUCCHINE ALFREDO** - Alfredo in a classic light creamy sauce - \$18  
- add grilled chicken \$5 - add shrimp \$9  
**BOLOGNESE** - fettuccine tossed with a house special meat ragu sauce - \$21  
**LINGUINE CARBONARA** - pancetta, onions and mushrooms in light cream sauce - \$18  
**PAPPARDELLE FUNGHI** - assorted mushrooms in a champagne, truffles, shallot cream sauce - \$22  
**PUTTANESCA** - fettuccine with capers, anchovies, black olives in garlic tomato sauce - \$18  
**RIGATONI NAPOLI** - Italian sausage, roasted red peppers, onions and mushrooms sautéed in our house made marinara sauce - \$22  
**LINGUINE POLPETTE** - homemade meatballs with marinara - \$19  
**GAMERETTI FUNGHI** - fettuccine with fresh shrimp, roasted red bell pepper, onions, mushrooms, and garlic in our house made marinara sauce - \$31  
**CARA BELLA** - Tortellini with assorted mushrooms, black truffle Shitaki wild mushroom sauce, fresh pesto shallots finished in a white wine light cream - \$24

\*Gluten Free Pasta available on above Pasta items - add \$2

