



Dinner

Primi

Prosciutto con Gamberi	10.95
<i>Prosciutto wrapped prawns on a bed of marinated eggplant.</i>	
Sautéed Calamari	9.95
<i>Calamari sautéed in a plum tomato sauce White wine, garlic and olive oil.</i>	
Bruschetta al Pomodoro	7.95
<i>Fresh chopped tomatoes marinated in olive oil, garlic and fresh basil on crostini.</i>	
Antipasto Classico	9.95
<i>Cold cuts and marinated vegetables.</i>	
Vongole	9.95
<i>Fresh Manila clams sautéed with garlic, olive oil, lemon juice and white wine broth.</i>	
Zucchini Fritti	7.95
<i>Pan fried fresh zucchini with goat cheese, drizzled with balsamic vinegar, served with crostini.</i>	
Eggplant Parmiggiano	7.95
<i>Layered eggplant baked with tomato sauce basil and Mozzarella.</i>	
Montanaro	8.95
<i>Goat cheese, roasted pepper, eggplant, artichoke & walnuts drizzled with olive oil and lemon juice.</i>	
Funghi Trifolati	7.95
<i>Sautéed mushrooms, spinach, tomato, olive oil & lemon juice over crostini.</i>	
Caprese	9.95
<i>Sliced tomato layered with fresh mozzarella and basil drizzled with extra virgin olive oil.</i>	

Gluten Free Pasta, Ravioli, and Gnocchi Available

Pasta

Fusilli Russo	13.95
<i>Sautéed crabmeat in a creamy basil tomato sauce.</i>	
Linguini Pesto	10.00
<i>Fresh pasta in house made pesto sauce with pine nuts, basil and garlic.</i>	
Capellini Puttanesca	10.00
<i>Sautéed Kalamata olives in a lightly spiced plum tomato sauce.</i>	
Spaghetti alla Vongole	12.95
<i>Manila clams, garlic, olive oil, & fresh parsley or a light tomato sauce.</i>	
Fusilli ai Funghi	10.95
<i>Wild mushrooms with Italian sausage & sun-dried tomatoes in a rosemary cream sauce.</i>	
Pappardelle all' Agnello	13.00
<i>Wide noodles and slow roasted lamb in a savory red wine sauce.</i>	
Fettuccine Bolognese	10.95
<i>A hearty meat sauce made with beef, carrots, celery and onion in a tomato sauce.</i>	
Lasagna Tradizionale	12.95
<i>Layered homemade lasagna with meat sauce, béchamel sauce, Parmesan and mozzarella cheese.</i>	
Il Classico	14.95
<i>Spaghetti & Marinara sauce with sausage & homemade meatballs.</i>	
Penne Matriciana	11.95
<i>Spicy tomato sauce with pancetta.</i>	
Spaghetti Gamberi	14.95
<i>Shrimp sautéed with garlic and spinach in light tomato sauce</i>	
Penne Rustica	11.00
<i>Italian sausage, fennel, bay leaves in tomato cream sauce.</i>	
Capellini Pomodoro	8.95
<i>Tomato sauce, garlic, basil, parmesan cheese.</i>	
Spinach Manicotti	10.95
<i>Filled with spinach, ricotta, parmesan & mozzarella and baked in tomato sauce.</i>	
Fettuccini 3 Ways	11.95
<i>Smoked Salmon cream sauce, chicken alfredo or shrimp in lemon cream sauce</i>	
Spinach Ravioli	11.95
<i>With marinara or cream sauce.</i>	
<i>Baked Gnocchi</i>	

Baked Gnocchi	10.95
<i>Choice of Gorgonzola cream sauce or Mozzarella Marinara sauce.</i>	
Penne Norcia	12.95
<i>Italian Sausage, eggplant in tomato sauce baked with mozzarella.</i>	
Risotto Gorgonzola	7.95
<i>Arborio rice, spinach and chicken simmered in creamy gorgonzola sauce.</i>	
Risotto Pescatore	16.95
<i>Clams, mussels, calamari, salmon and prawns simmered with Arborio rice in tomato sauce garlic & herbs.</i>	
<i>Pizza</i>	<i>All 13.95</i>
Pizza Margherita	
<i>Plum tomatoes, extra virgin olive oil, basil and fresh mozzarella.</i>	
Pizza Capricciosa	
<i>Italian sausage, garlic, spinach, roasted peppers and fresh mozzarella.</i>	
Pizza Greca	
<i>Eggplant, olives, sun-dried tomatoes and feta cheese.</i>	
Pizza Siciliana	
<i>Mushrooms, Salami & mozzarella.</i>	
Pizza Carswell	
<i>Homeade meatballs, mozzarella and parmesan cheese sprinkled with fresh parsley.</i>	
Pizza Pollo	
<i>Pesto cream sauce with chicken, artichoke hearts, sun-dried tomatoes, mozzarella and fresh parsley.</i>	
<i>Inslata e Zuppa</i>	
Casa	3.95
<i>House salad with crisp romaine, carrot, lemon or balsamic vinaigrette.</i>	
Caesar*	3.95
<i>Crisp Romaine tossed with Parmesan & crutons in our signature house made dressing</i>	
<i>Entrée size with ~ chicken 7.95 with ~ shrimp 8.95</i>	
<i>*caesar dressing contains raw egg. Consuming raw egg or undercooked foods may cause food borne illness</i>	
Crucaiola	9.00
<i>Grilled marinated chicken breast tossed with tomatoes, cucumber, artichoke hearts, fresh basil & rosemary in balsamic vinaigrette.</i>	
Insalata d Mari	11.95
<i>Poached fish mixed seafood dressed with parsley, extra virgin olive oil and lemon juice on a bed of spinach.</i>	
Mediterranean Salad	8.95
<i>Grilled eggplant, artichoke hearts, sun-dried tomato, red peppers cucumber, Kalamata olives, and feta cheese, olive oil lemon juice and basil.</i>	
Tuna & White Bean Salad	7.95
<i>Tuna and navy beans, fresh parsley, olives, basil olive oil and basil.</i>	
Zuppa di Pesce	18.95
<i>Mixed seafood & light garlic in a clear broth served with crostini al pesto.</i>	
<i>Entree</i>	
Salmon alla Griglia	18.95
<i>King Salmon topped with cucumber salsa and marinated eggplant.</i>	
Pork Loin	17.95
<i>Oven roasted with mushrooms & walnuts in a Gorgonzola cream sauce.</i>	
Veal 17.95 or Chicken Piccata 14.95	
<i>Lemon caper sauce over spinach and roasted potatoes.</i>	
Pesce Puttanesca	14.95
<i>Seasonal white fish in a zesty red sauce with Kalamata olives & capers over pasta.</i>	
Salmon Mostarda	16.95
<i>Sauteed salmon filet with artichoke hearts, and garlic in a Di Jon mustard cream sauce served over polenta.</i>	
Veal 17.95 or Chicken Marsala 14.95	
<i>With sauteed mushrooms in a marsala sauce on a bed of roasted potatoes and spinach.</i>	
Chicken Parmiggiano	16.95
<i>Oven baked chicken with marinara and mozzarella over spaghetti.</i>	
Gamberi Portovenere	17.95
<i>Sauteed shrimp in a garlic, caper and lemon sauce.</i>	
Lamb Shank	22.95
<i>Oven slow roasted in a red wine demiglaze over polenta.</i>	
New York	25.95
<i>Prime New York Steak & caramelized onions in a balsamic reduction served with roasted potatoes.</i>	