

INSALATA

CICORIE

PUNTARELLE, ENDIVE, FRISSE, & LEMON VINAIGRETTE

11

MORE DI GELSI

BABY GREENS, GRAPE TOMATOES, BERRIES, PEAR VINCOTTO, HONEY TOASTED WALNUTS AND BALSAMIC VINAIGRETTE

12

CAPRESE

IMPORTED BUFFALO MOZZARELLA, BEEFSTEAK TOMATOES & BALSAMIC REDUCTION

14

INSALATA GRECA

CUCUMBERS, GREENS PEPPERS, FETA CHEESE TOMATOES, OLIVES & LEMON VINAIGRETTE

10

CALAMARI FRITTI

CRISPY CALAMARI, ROSEMARY, SAGE & SPICY TOMATO SAUCE

13

PERA

POACHED PEAR IN PORT WINE, CINNAMON STICKS, ARUGULA, WALNUTS AND BACON

11

INSALATA CAESARE

HEARTS OF ROMAINE, CLASSIC CAESAR DRESSING AND PARMIGIANO

11

DI CAMPO

BABY GREENS, CHERRY TOMATOES AND BALSAMIC VINAIGRETTE

10

CARPACCIO DI MANZO

THIN SLICES OF PEPPER CRUSTED FILET MIGNON, ARUGULA, SHAVED PARMIGIANO AND LEMON VINAIGRETTE

16

CETRIOLI E POMODORI

CUCUMBERS, TOMATOES AND RED ONIONS, EXTRA VIRGIN OLIVE OIL AND BALSAMIC

10

CALAMARI ALLA GRIGLIA

OVER MESCULIN

15

MISTO DI MARE ALLA GRIGLIA

GRILLED SEA SCALLOPS, SHRIMP, BABY CALAMARI (SEPIA), WITH ESCAROLE, ENDIVE,
ARUGULA, FRISSE & LEMON VINAIGRETTE

18

POMODORI

TOMATO SALAD RED ONIONS AND BALSAMIC VINAIGRETTE

10

MINESTRE

MINISTRONE

THE ORIGINAL VEGETABLE SOUP

8

PASTA E FAGIOLI

PASTA & BEANS SOUP

8

TORTELLINI IN BRODO

MEAT TORTELLINI IN CHICKEN BROTH

9

PANINI

PANINO CASRECCIO

PROSCIUTTO, MOZZARELLA, ROASTED PEPPERS, SUNDRIED TOMATOES AND BALSAMIC
VINAIGRETTE

14

PANINO AL POLLO

WITH GRILLED CHICKEN, LETTUCE AND TOMATOES

12

FOCACCIA CON MORTADELLA

IMPORTED MORTADELLA ON OLIVE OIL BREAD

12

PANINO COTTO E FORMAGGIO

WITH HAM AND EMMENTHAL CHEESE

13

PANINO AL PROSCIUTTO

WITH IMPORTED PROSCIUTTO DI PARMA

13

PANINO ALLE VERDURE GRIGLIATE

WITH GRILLED VEGETABLES, ROASTED PEPPERS, SUNDRIED TOMATOES AND MOZZARELLA

13

PANINO CAPRESE

WITH BUFFALO MOZZARELLA, BEEFS STEAK TOMATOES AND BASIL, EXTRA VIRGIN OLIVE OIL
AND BALSAMIC VINAIGRETTE

13

CONTORNI

BROCCOLI RABE

SAUTEED BROCCOLI RABE WITH GARLIC & OLIVE OIL

8

MASHED POTATOES

6

SAUTEED BABY SPINACH

8

PASTA

PENNE CON MELANZANE

with eggplant, capers, tomato sauce and ricotta salata

14

CALAMARI FRA DIAVOLO

with linguini and spicy marinara sauce

17

RIGATONI AL RAGU

with meat ragu

16

LINGUINE AI FRUTTI DI MARE

Shrimp, sea scallops, clams, mussels and calamari

22

SPAGHETTI BAGASCIA

Garlic, capers, Gaeta olives, anchovies and marinara sauce

16

CAPELLINI PISELLI E PROSCIUTTO

Angel hair, combination of ragu, tomato sauce, heavy cream, mushrooms, peas and prosciutto

17

FETTUCCINE AL POMODORO

Home made fettuccine, tomato sauce and fresh basil

15

ORECCHIETTE E RAPETTE

Earlobe shaped pasta and broccoli rabe, garlic and olive oil

18

POLLO - PESCE – CARNE

BATTUTA DI POLLO ALLA GRIGLIA

GRILLED POUNDED CHICKEN BREAST, MESCULIN SALAD AND FRIED POTATOES
18

SALMONE ALLA GRIGLIA

GRILLED ATLANTIC SALMON AND VEGETABLE JULIENNES
20

SARAGO ALLA GRIGLIA

GRILLED FILLET OF PORGIE, ROASTED POTATOES AND VEGETABLES
19

BISTECCA ALLA GRIGLIA

GRILLED MINUTE STEAK, LETTUCE, TOMATOES AND FRIED POTATOES
22

MELANZANE AL FORNO

EGGPLANT PARMIGIANA
17

POLLO ALLA PARMIGIANA

BREADED CHICKEN WITH PARMESAN
18