

MOZZARELLA CAPRESE  
Fresh mozzarella, Sliced Tomato, Basil, Extra Virgin Olive Oil  
.....\$7.95

VONGOLE E COZZE AL VAPORE  
Steamed Mussels and Clams in White Wine, Garlic and  
Fresh Tomatoes.....\$8.95

CALAMARI LUCIANNA  
Sautéed Calamari with Garlic, White Wine and Fradiacolo  
Sauce.....\$7.95

CALAMARI FRITTI  
Fried and served with Marinara Sauce.....\$8.95

BRUSCHETTA AL POMODORI FRESCHI E BASILICO  
Slices of Tuscan Bread, with Chopped Roma Tomatoes,  
Basil, Garlic, Olive Oil.....\$7.95

ROASTED GARLIC.....\$6.95

## INSALATA \* SALADS

INSALATA GUSTO  
Butter Leaf Lettuce, Spring Mix, Hearts of Palm, Mandarin  
Bits, Mushrooms, Buffalo Mozzarella and Orange Garlic  
Vinaigrette.....\$7.95

INSALATA CESAR  
Traditional Caesar Salad.....\$6.95

INSALATA MISTA  
Mixed Spring Salad, Carrots, Tomatoes, Black Olives,  
Onions.....\$6.95

INSALATA DI SPINACI  
Fresh Spinach, Crisp Bacon, Gorgonzola and Mushrooms.  
.....\$7.95

## ZUPPA DEL GIORNO

SOUP OF THE DAY .....\$5.95

## PASTA

LASAGNA PASTICCIA  
A Real Classic.....\$14.95

CANNELLONI FIORENTINA  
Meat and Spinach with Béchamel and Marinara Sauce.....  
.....\$14.95

CAPELLINI POMODORO  
Angel Hair Pasta, Sautéed Fresh Roma Tomatoes, Garlic  
Basil.....\$11.95

RIGATIONI SAUSAGE & PEPPERS  
Light Rose Sauce.....\$13.95

SPAGHETTINI ALLA BOLOGNESE  
Spaghetti Meat Sauce.....\$13.95

FARFALLE AL SALMONE  
Vodka Rose Sauce.....\$14.95

LINGUINE PESCATORE  
Assorted Seafood in White Wine, Spicy Tomato Sauce.....  
.....\$19.95

FETTUCCINE AL POLLO  
Sautéed Chicken, Sun Dried Tomatoes, Broccoli, Mushrooms  
in a Cream Sauce.....\$13.95

GNOCCHI QUATTRO FORMAGGI  
Italian Potato Dumplings, Mozzarella, Parmigiano,  
Gorgonzola, Pecorino, Cream.....\$14.95

PENNE SICILIANA  
Sautéed Fresh Roma Tomatoes, Garlic, Diced Eggplant and  
Mozzarella Cheese.....\$12.95

LINGUINE ALLA VONGOLE  
Sautéed Fresh Clams with White Wine and Garlic....\$15.95

TORTELLINI ALLA PANNA CON FUNGHI  
Chicken and Prosciutto Filled Pasta, Mushrooms,  
Parmigiano Cheese and Cream.....\$14.95

TORTELLINI GUSTO  
Cheese Tortellini, Walnut Cream Sherry Wine Sauce.\$13.95

RAVIOLI DI FORMAGGI  
Cheese Ravioli, Choice of Pesto or Marinara Sauce.\$12.95

RAVIOLI ALLA PERLE  
Seafood Ravioli in Lobster Cream Sauce Topped with  
(Pearls) Scallops.....\$14.95

RIGATONI BETTOLA  
Spinach, Prosciutto, Mushrooms, Glazed with Mozzarella,  
Light Rose Sauce.....\$12.95

CAPELLINI FRADIAVOLO  
Shrimp, Spicy Tomato Basil Sauce.....\$17.95

## PESCE, CARNE & POLLAME

MELANZANE PARMIGIANA  
Eggplant Breaded and Baked in Fresh Tomato Sauce and  
Mozzarella.....\$14.95

SCAMPI AL AGLIO  
Jumbo Shrimp Sautéed in Garlic White Wine and Lemon  
Sauce.....\$17.95

ALASKAN HALIBUT LIVORNESE  
Sautéed Halibut, Fresh Tomato, Garlic, Black Olives and  
Capers.....\$19.95

SALMONE ALLA GRIGLIA  
Grilled Salmon, Garlic, White Wine, Rosemary and Lemon  
Sauce.....\$17.95

SOLE ALMONDINI  
Slivered Toasted Almonds, Lemon Butter.....\$16.95

POLLO FIORENTINA  
Bed of Spinach, Glazed Mozzarella Sherry Wine Sauce.....  
.....\$16.95

VITELLO MARSALA  
Veal Scaloppine in Marsala Wine and Mushroom Sauce.....  
.....\$18.95

VITELLO PICCATO  
Veal Scaloppine in White Wine, Lemon and Caper Sauce....  
.....\$18.95

VITELLO PARMIGIANA  
Veal Scaloppine, Breaded, Baked with Marinara, Topped  
with Mozzarella.....\$18.95

SAITIMBOCCA ALLA ROMANA  
Veal Scaloppine, Prosciutto Mozzarella, Marsala Wine Sage  
Sauce.....\$19.95

FILETTO BAROLO  
Red Wine Demi Glaze.....\$26.95