

## Pasta

- Porcini Ravioli**- Stuffed with porcini mushrooms, ricotta cheese served with a purée of truffle cream sauce....17
- Rigatoni Grappa** -Rigatoni pasta sautéed with Italian sausage, sun-dried tomatoes finished in a grappa sauce made with mascarpone and grappa with touch of marinara.....15
- Cavatelli Broccoli Robe**-Home made cavatelli sautéed with mild sausage, broccoli rabe with extra virgin olive oil and roasted garlic.....16
- Penne Vodka**-Penne pasta sautéed with pancetta , fresh garden peas in a our famous vodka sauce made with fresh mascarpone cheese.....15
- Gnocchi Bolognese**-Potato pasta served in a mixture of beef, lamb and wild boar fresh herbs.....16
- Linguini & Clams**-Little neck clams sautéed with garlic, extra virgin olive oil and white wine.....15
- Gluten Free Pasta**-Served with garlic, julienne vegetables, extra virgin olive oil, cherry tomatoes, asparagus, shitake mushrooms in white wine with lemon zest.....15
- Zuppa di Pesce**-Combination of shrimp, clams, mussels and calamari served over linguini in a white wine and garlic sauce, fresh basil, touch of marinara.....18

## Pollo

- Pollo Scarpariella**-Boneless chicken breast (Bell Evans) served with sautéed Italian sausage, garlic, sweet cherry peppers, and fresh Italian herbs with white wine and fresh lemon.....14
- Pollo Frances**- Boneless chicken breast (Bell Evans), dipped in egg, pan fried and served in white wine sauce with freshly squeezed lemon and fresh parsley served over linguini.....14
- Pollo Parm**- Boneless chicken breast (Bell Evans) lightly breaded, pan fried and topped with fresh melted mozzarella in a marinara sauce over linguini.....15
- Pollo Tre Funghi**- Boneless chicken breast (Bell Evans) served with sautéed wild mushrooms in a brandy cognac cream sauce and puree of white truffle served over linguini.....15
- Pollo Fiorentina**- Boneless chicken breast (Bell Evans) pan roasted and topped with baby spinach, prosciutto di Parma and fresh melted fontina cheese in a white wine sauce with lemon over linguini.....15
- Pollo Milanese**- Chicken cutlets pounded thin and pan fried topped with chopped mixed green salad, cherry tomatoes, olives, Bermuda onions and gorgonzola cheese with aged balsamic.....15

## Vitello

- Veal Tre Funghi**-Veal scaloppini sautéed with three types of wild mushrooms, touch of brandy, shallots in a purée of white truffle over linguini.....17
- Veal Saltimbocca**-Veal scaloppini topped with prosciutto di Parma fontina cheese, served over sautéed spinach, finished with a light demy glaze sauce.....18
- Veal Milanese**-Lightly breaded and topped with chopped mixed green salad, tomatoes, onion and gorgonzola cheese drizzled with extra virgin olive oil and aged balsamic.....17

## Pesce

- Shrimp Fra Diavolo**-Pan roasted shrimp with garlic, hot cherry peppers, tomatoes, diced zucchini, carrots in a light marinara sauce touch of cream and white wine over linguini.....17
- Yellow Fin Tuna**- Blackened (mild) pan seared and served rare topped with caramelized onions, seaweed, wasabi paste and aged balsamic served over saluted baby spinach.....21
- John Dory Marechiarra**-Wild sea bass pan roasted and served with mussels, clams, calamari, roasted garlic, fresh basil, in a fresh plum tomato sauce over linguini.. 19