

Antipasti

- BAKED CLAMS OREGANATE 9
Little neck clams stuffed with herbed bread crumbs baked in white wine and lemon sauce
- HOMEMADE CRAB CAKES 11
Jumbo lump crab meat and herbs served with a homemade yogurt based tartar sauce over braised julienne vegetables
- CRISPY FRIED CALAMARI 11
Battered and fried to a golden brown
- FRIED ZUCCHINI 7
with fresh marinara
- EGGPLANT ROLLATINI 8
Italian white eggplant filled with imported cheeses and fresh plum tomato sauce topped with fresh mozzarella
- CARPACCIO DI MANZO 12
Thin slices of filet mignon served over arugula and parmigiano
- GAMBERI FREDDI 13
Jumbo Shrimp Cocktail served with traditional cocktail sauce
- MOZZARELLA DI BUFFALA 12
and Vine Ripened Tomato
- COLD ANTIPASTO 12
Parma prosciutto, sopressata, bresaola, caciatorini parmigiano and mozzarella with assorted grilled vegetables
- GRILLED PORTOBELLO MUSHROOMS 10
Cognac, Sage, Baby Greens, Garlic
- INSALATA DI MARE ALLA TRIESTINA 13
Shrimp, Scallops, Calamari and Octopus over a bed of julienned vegetables

Insalate

- TRADITIONAL CAESAR SALAD 7
with baby romaine and house-made classic Caesar dressing
- FINO SALAD 6
Organic field greens in a mild balsamic vinaigrette, wrapped in English cucumber, topped with diced tomato and fresh mozzarella
- WALDORF SALAD 8
Belgian endive, roasted Holland peppers, whole nuts and stilton cheese
- TOMATO MIMOSA SALAD 8
Diced tomato, avocado, vidalia onion and gorgonzola cheese
- CAMPAGNOLA SALAD 7
Chopped field greens and garden vegetables in a house balsamic vinaigrette

Pasta

- CAPELLINI AL' POMODORO FRESCO & BASILICO 14
Chopped fresh plum tomato, fresh basil & herbs
- PENNE ALL' ARRABIATA 14
A zesty, tomato sauce with roasted garlic virgin olive oil & spices
- RIGATONI AMATRICIANA 15
Triple smoked bacon, Vidalia onions, fresh plum tomato & herbs
- LINGUINE AI FRUTTI DI MARE 17
A plethora of seafood, clams, shrimp, scallops, & calamari in a light tomato Garlic, virgin olive oil & herbs sauce
- FETTUCCINE FINO 17
Homemade Fettuccine in a mascarpone cheese sauce with grilled chicken and broccoli
- SPAGHETTI CARBONARA 16
Done the right way (continuing an old tradition)
- SPAGHETTI PUTTANESCA 15
Black olives, anchovies, fresh tomatoes, basil, capers and garlic
- PAPPARDELLE BOSCAIOLA 17
Homemade wide noodle with wild mushrooms & Mascarpone cheese
- RAVIOLI ASTACO 18
Ravioli stuffed with lobster in a tomato and herb sauce
- RAVIOLI ORTOLANA 16
Stuffed with California flat leaf spinach, mozzarella & ricotta cheese in a fresh plum tomato & mascarpone sauce

Griglia

- BROILED FIRST CUT VEAL CHOP 29
Served with nociola potato & sautéed spinach
- ROASTED RACK OF COLORADO LAMB 28
Served over braised julienne vegetables in a red zinfandel reduction
- BROILED PORK CHOP 24
Topped with sauteed cherry peppers and balsamic glaze
- BROILED FILET MIGNON 29
- N. Y. STRIP STEAK 28
Aged in house to perfection grilled to your specification served Pittsburg style