

STARTERS

FRITTO DI CALAMARI – Calamari, sweet basil syrup, Fresh Lemon	15
GAMBERI GRATINATI – Shrimps, lemon juice, roasted garlic, toasted bread crumbs, pecorino Romano, garlic crostini	16
BURRATA CAPRESE – Mixed greens with fresh Burrata, medley tomatoes, balsamic reduction » Add Shrimps, Chicken, Salmon \$8.00	13
ROLLATINI DI MELANZANE – Eggplant, basil, mozzarella, tomato sauce	9
POLENTA – Parmesan polenta, sautéed mushrooms, Gorgonzola cream sauce	10

SALADS AND SOUP

– Add Chicken, Shrimps, Salmon \$ 8 –

LA MISTA – artisan mixed greens, carrots, Gorgonzola, red onion, Italian dressing	7
LA BARBABIETOLA – roasted red beets, goat cheese, oranges, mixed baby greens, honey oranges dressing	7
LA PERA – Gorgonzola, candied pecans, port poached pear, mixed baby greens, amaretti cookie	7
LA ROMANA – romaine hearts, house-made Caesar dressing, shaved Parmigiano, white anchovies	7
CLAM CHOWDER – clams, pancetta, onions, carrots, potatoes, cream, blend of herbs and spices	8

PASTAS

VEGETARIAN

SPAGHETTINI AL POMODORO – Thin Spaghetti, cherry tomato, garlic, basil olive oil	16
RAVIOLI DI ZUCCA – butternut squash ravioli, sage, sweet gorgonzola cream, amaretti	19
CANNELLONI DI RICOTTA E SPINACI – Ricotta, spinach cannelloni, tomato cream, melted mozzarella	18
New FETTUCCINE AI FUNGHI – Sautéed Crimini mushrooms, butter, Truffle Pecorino	19

MEAT

New LASAGNA DELL` OSTERIA – Fresh pasta, Prosciutto, mozzarella, basil, cream, meat sauce	21
TAGLIATELLE ALLA BOSCAIOLA – Italian sausage, fresh mushrooms, sweet peppers, onions, tomato cream	19
FETTUCCINE CREMA E POLLO – Chicken, garlic, capers, sun-dried tomato, Parmigiano cream sauce	19
RAGU DI MANZO – Tomatoes braised boneless short ribs ragu, fresh fettuccine pecorino Romano	20
SPAGHETTI CON POLPETTE – house-made meatballs, spaghetti	19
BOLOGNESE – Beef and pork, red wine, celery, carrots and onions slowly braised in a tomato sauce	19

SEAFOOD

New SPAGHETTI PUTTANESCA – Fresh tomato, garlic, anchovies, capers, calamata olives, crush red pepper	19
FETTUCCINE AL PESCATORE – clams, shrimp, mussels, calamari, spicy tomato sauce	26
New FETTUCCINE AL SALMONE – Fresh Salmon, mushrooms, sun-dried tomatoes, lemon parmigian cream	21
SCAMPI – Spaghetti, shrimps, fresh tomato, white wine lemon butter	22
SPAGHETTI ALLE VONGOLE – fresh clams fresh tomatoes garlic white wine sauce	20

FISH - CHICKEN - BEEF

SAND DABS E CAPELLINI – Local Sand dab, lightly breaded, white wine lemon sauce, angel hair, garlic, fresh tomatoes	23
IL SALMONE – Pan-seared Fresh salmon, berry capers lemon cream, seasonal vegetables, pasta	26
PESCE DEL GIORNO – fresh catch of the day served with seasoned vegetables and fresh pasta » Please Call or Located under the Specials On-line	M.P
New POLLO ALLA PARMIGIANA – Mary`s natural chicken breast, lightly breaded, fresh basil tomato sauce, pasta	24
New FRITTO MISTO – Floured fry calamari, sand-dabs, shrimps, lemons, spicy orange basil dipping, mix green salad	21
POLLO PICCATA – Mary`s chicken breast, capers, white wine lemon butter sauce, seasonal vegetables, Spaghetti, Fresh tomato, garlic, basil olive oil	24
POLLO AL MARSALA – Pan roasted natural chicken breast, mushrooms, sun-dried tomato, Marsala cream, roasted vegetable and Polenta	24
New BRASATO AL VINO ROSSO – Red wine brased short ribs, pecorino polenta parmigian crusted roasted vegetables	29
BISTECCA DI MANZO ALLA GRIGLIA – Harris Ranch Natural NY Steak, home made Gnocchi Gorgonzola cream, roasted vegetables	32

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