

DINNER



ANTIPASTI

<i>Antipasto Misto</i> / Assorted Cold Appetizers (g)	15
<i>Frutti di Mare</i> / Squid, Octopus, Shrimp, Olive Oil, & Lemon (g)	17
<i>Prosciutto di Parma e Formaggio</i> / Italian Ham, Fontina, Pecorino Romano, Grana Padana & Olives (g)	14
<i>Vongole Arreganate</i> / Clams Baked with Seasoned Bread Crumbs	12
<i>Melanzane Rollatini</i> / Eggplant Stuffed with Ricotta & Mozzarella and Baked in Tomato Sauce	15
<i>Calamari Fritti</i> / Battered & fried, served with Marinara Sauce	16
<i>Caprese</i> / Homemade Mozzarella & Tomato (g)	13
<i>Antipasto Caldo</i> / Assorted Hot Appetizers	16
<i>Spiedini alla Romano</i> / Baked Mozzarella & Bread topped with Anchovy Sauce	15
<i>Carciofi Fritti</i> / Fried Artichokes	15
<i>Minestrone</i> / Fresh Vegetable Soup (g)	10
<i>Pasta e Fagioli</i> / Cannellini Beans with Pasta in Broth	10

INSALATE

<i>Insalate alla Cesare</i> / Caesar Salad	12
<i>Insalate di Spinacci</i> / Baby Spinach with Pears, Walnuts, Bacon, & Gorgonzola (g)	12
<i>Tricolore con Balsamico</i> / Radicchio, Arugula & Endive with Balsamic Vinaigrette (g)	12
<i>Insalate Speciale</i> / Leaf Lettuce, Tomatoes, Roasted Peppers, Olives, Mozzarella, Soppresata & Shrimp (g)	12
<i>Bietole e Carciofi</i> / Salt Roasted Beets, Braised Artichokes & Walnuts (g)	13

PRIMI

<i>Linguine alle Vongole</i> / Clams, White Wine & Garlic	21
<i>Penne Portofino</i> / Shrimp, Artichokes & Sun-dried Tomatoes	22
<i>Fusilli alla Puttanesca</i> / Spiral-shaped Pasta with Capers, Olives, Anchovies & Garlic	21
<i>Tortellini alla Panna</i> / Meat-filled Pasta with Peas & Prosciutto in Cream Sauce	21
<i>Spaghetti alla Carbonara</i> / Pancetta & Onions in Cream Sauce	21
<i>Fettuccine Filetto di Pomodoro</i> / Homemade Pasta with Pancetta, Prosciutto, Onions & Plum Tomatoes	21
<i>Cannelloni alla Fiorentina</i> / Homemade Pasta Filled with Veal & Spinach in Béchamel Sauce	21
<i>Orechiette alla Baresi</i> / Hat-Shaped Pasta with Sausage, Peas, Mushrooms & Sun-Dried Tomatoes	21
<i>Gnocchi alla Sorrentina</i> / Homemade Potato Dumplings baked with Ricotta & Tomato Sauce	21
<i>Ravioli alla Bolognese</i> / Homemade Pasta filled with Cheese	21
<i>Lasagne alla Napoletana</i> / Homemade Pasta layered with Meat & Cheese baked with Tomato Sauce	23
<i>Appetizer portions \$17 • Gluten-Free and All Grain Pasta available on request - \$2 additional</i>	

SECONDI

<i>Pollo al Forno</i> / Half Roasted Chicken with Fresh Herbs (g)	24
<i>Pollo alla Cacciatore</i> / Hunter-style Chicken braised with Tomato, Mushrooms, & Prosciutto	24
<i>Pollo alla Campagnola</i> / Chicken & Sausage sautéed with Peppers, Onions, Mushrooms, & Tomato	24
<i>Pollo alla Scarpariello</i> / Small pieces of Chicken sautéed with Garlic, Vinegar, White Wine & Lemon	24
<i>Spiedini alla Siciliana</i> / Veal stuffed with Provolone & Prosciutto in Garlic, Lemon, & White Wine	27
<i>Saltimbocca alla Romano</i> / Veal topped with Prosciutto in Butter Sage Sauce	27
<i>Vitello alla Capricciosa</i> / Pan-fried breaded Veal Cutlet topped with Grilled Eggplant & Chopped Salad	27
<i>Scallopini alla Sorrentina</i> / Veal baked with Eggplant, Mozzarella, Prosciutto in Marsala Sauce	25
<i>Lombata Mediterraneo</i> / Veal Chop with Tomato, Shitake, White Wine & Rosemary	37
<i>Tagliata di Manzo</i> / Sliced Black Angus NY Strip Steak with fresh Herbs on Arugula & Tomato (g)	36
<i>Scampi al Risotto</i> / Shrimp sautéed in Garlic, Lemon & Butter with Risotto	27
<i>Filetto di Salmone con Asparagi</i> / Salmon with Asparagus & Sun-dried Tomatoes in a Mustard Cream Sauce (g)	27
<i>Dentice Livornese</i> / Red Snapper poached with White Wine, Olives, Capers, Anchovies & Tomato (g)	29
<i>Branzino</i> / Whole Roasted Mediterranean Sea Bass with Garlic, Olive Oil, White Wine, Lemon & Herbs (g)	30
<i>Zuppa di Pesce</i> / Snapper, Calamari, Shrimp & Clams in a Tomato Garlic Broth (g)	32
<i>All entrees are served with the chef's choice of vegetable and a potato croquette, which is not gluten-free.</i>	

CONTORNI

<i>Zucchine Fritti</i> / Fried Zucchini	9
<i>Spinaci Broccoli o Scarola Sauté</i> / Sautéed Spinach, Broccoli, and Wild Lettuce (g)	7
<i>Piselli con Prosciutto</i> / Peas sautéed with Prosciutto & Onion (g)	7
<i>Cavoletto di Bruxelles</i> / Brussel Sprouts, Shallots & Lemon (g)	7
<i>Broccoli di Rape Affogati</i> / Bitter Broccoli with Garlic & Olive Oil (g)	9
<i>Asparagi Gratinati</i> / Asparagus baked with Grana Padana and butter (g)	9

(g) = Gluten Free

All our dishes are prepared to order. We will do our best to accommodate your taste.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Now you can bring the taste of Paul & Jimmy's home.

Nonna's Tomato, Filetto di Pomodoro and Puttanesca are available for \$8 per 25oz jar