

DINNER

Antipasti * Appetizers

- CALAMARI** - \$13 lightly floured & fried/lemon
SARDINE - \$9 grilled Portuguese sardine/salad verde
INSALATA AUTUNNALE- \$13 mixed greens/shaved vegetables/Romano
POLENTA CON SALSICCIA- \$12 polenta/spicy Italian sausage/goat cheese/sugo
PANZANELLA - \$13 bread salad/marinated vegetables/buffalo mozzarella
ARANCINI - \$10 fried risotto ball/brie cheese/portobello/cream
BURRATA - \$18 fresh cheese/pickled vegetables/grilled focaccia

Secondi * Mains

- LASAGNE** - \$16 ground beef/ mozzarella/ sugo
LINGUINE DI ROSA - \$16 tomato/rapini/garlic
POLLO PARMIGIANO - \$19 – local Prinzen chicken breast/parmesan/sugo/pasta
POLPETTE - \$18 meatballs/stuffed w/mozzarella/sugo/pasta
MELANZANE ALLA PARMIGIANA - \$17 baked eggplant /parmesan/sugo/pasta
LAMB SHANK - \$24 sweet pea risotto
VEAL MARSALA - \$24 mushroom/spinach/barley risotto
GNOCCHI - \$22 - water buffalo ragu
DUCK RAVIOLI - \$28 mushroom/truffle cream
PESCE MISTO - \$MP

Contorni * Sides

- GRILLED RAPINI** - \$8
INSALATA ITALIANA - \$7 bitter greens/ balsamic vinaigrette
BREAD PLATE \$3.50 olive oil/balsamic vinegar

Menu per Bambini * Kids

- Pasta with tomato sauce or butter & pasta \$8
Chicken parmesan & pasta \$10
Meatball & pasta \$10

Gratuity may be added for parties of 6 or more --- Prices do not include taxes.