

*Menu D'Estate  
Special Summer Menu*

908-350-8064

*Primi Piatti*

- Carpaccio di Pulpo - Carpaccio made of cooked octopus with lemon and evoo 16*  
*Insalata Riccia - Frisee' salad, crisp pork belly, parmigiano and evoo 13*  
*Insalata Panzanella di Anguria - Watermelon, tomatoes, mixed greens,  
ricotta salata, croutons and evoo 12*  
*Insalata Mare e Monte - Grilled calamari, sausage, peas, mushrooms, hot peppers,  
mixed greens and house vinaigrette dressing 15*  
*Fritto Misto - Medley of fried calamari, fried shrimp and fried tilapia  
with cocktail sauce and lemon wedges 18*  
*Crostini di Gamberi e Cannellini - Grilled shrimp, cannellini beans, chives and evoo  
served on bread points 16*

*Secondi Piatti*

- Spaghetti con Tilapia Puttanesca - Spaghetti with tilapia, olives, capers served  
in a slightly spicy tomato sauce 28*  
*Linguine al Granchio - Linguine with lump crabmeat in a fresh summer  
tomato sauce 28*  
*Linguine Neri con Frutti di Mare - Squid ink pasta fra diavolo (slightly spicy)  
with lobster, shrimp, scallops, clams, mussels and calamari 35*  
*Bistecca ai Ferri - Grilled NY Strip steak with rosemary and lemon potato wedges 35*  
*Costoletti d'Agnello - Grilled baby lamb chops with pancetta and peas granotto 35*  
*Pollo al Limone - Chicken scaloppine with artichoke hearts, mushroom and  
zucchini risotto and lemon sauce 24*  
*Mahi Mahi Del Giorno - Chef's special Mahi Mahi served with vegetable du jour 28*

*Gluten Free Pasta available - add 6 Gluten Free Bread - add 4*

## *I Nostri Piatti Favoriti* *Our Favorites*

### *Primi Piatti*

- Insalata Caprese Burrata - Tomatoes, burrata mozzarella, roasted peppers and evoo 12*  
*Torre di Melanzane - Sautéed eggplant layered with mozzarella and roasted peppers 12*  
*Polpetti della Nonna - Beef meatballs in Nonna's tomato sauce 13*  
*Zuppa di Vongole - Clams in a white wine brodetto 15 add linguine for main course 20*  
*Zuppa di Cozze - Mussels in red sauce 15 add linguine for main course 20*

### *Secondi Piatti*

- Rigatoni Bolognese - Rigatoni with classic Italian meat sauce 20*  
*Penne con Vodka - Penne tossed in vodka sauce 16*  
*with Chicken 20 with Shrimp 22 with Salmon 25*  
*Gnocchi del Orto - Gnocchi, cannellini, arugula, spinach, tomatoes, garlic and white wine 19*  
*Eggplant Rollatine con Penne Marinara 19*  
*Zucchini Parmigiana con Penne Marinara 20*  
*Lasagna Classica - Meat lasagna 20*  
*Fettuccine Amatriciana - Fettuccine in creamy tomato sauce with pancetta and onions 20*  
*Fettuccine Carbonara - Fettuccine in a white cream sauce with pancetta, onions and peas 20*  
*Ravioli di Casa - Homemade cheese ravioli, vodka sauce and spinach 19*  
*Salmon del Paese - Pan seared salmon, sautéed cannellini beans, arugula, garlic, lemon and white wine 28*  
*Gamberi Fra Diavolo or Gamberi Scampi (Shrimp) - served over linguine 22*  
*Carne Brasata - Braised beef short rib over pappardelle pasta 26*  
*Porkchop Giambotta - Grilled bone-in chop served with hot & sweet peppers, onions & potatoes 27*  
*Ossobuco di Maiale - Slow simmered pork shank ossobuco in wine served with zucchini & mushroom risotto 27*  
*Pollo Contadina - Chicken, sausage, roasted peppers, mushrooms, potatoes, tomato sauce and white wine 22*  
*Pollo Marsala or Pollo Francese (Chicken) - served with vegetable du jour 20*  
*Pollo Parmigiana (Chicken) - with penne marinara 22*

*Contorni - Side dishes \$10 each*

*Sautéed Broccoli Rabe,*

*Sautéed Spinach, Potato Wedges,*

*Fried Long Hot Peppers,*

*Sautéed String Beans*