

◆ DINNER MENU

ANTIPASTI

**Calamari Fritti**

fried calamari (for 2) \$16.95

**Garlic Bread**

Baked with Fresh Garlic Butter and Parmigiana \$8.95

**Fried Zucchini Sticks**

Fried Zucchini Sticks W/Ranch Dressing \$9.95

**Insalata Mista**

mixed baby lettuces \$10.95

**Cesare**

Classic caesar salad \$12.95

**add white anchovies to ceasar**

\$3.00

**Tagliatelle Bolognese**

Ground Beef,Veal,Pork,tomato \$18.95

**Spaghetti Carbonara**

Guanciale,eggs and pecorino \$18.95

**Spaghetti Putanesca**

anchovies,capers,tomato,kalamata olives \$18.95

**Penne Alla Norma**

Penne with Eggplant Garlic, Tomato,Basil and Goat Cheese \$19.95

**Gnocchi al Piacere**

housemade potato dumpling with your choice of sauce \$18.95

**Pappardelle con Cinghiale**

Pappardelle with our housemade,wild boar sausage,cromini and Shitake mushrooms \$23.95

**Tortellini Romana**

cream,prosciutto,peas \$18.95

**Ravioli Di Ricotta Aurora**

Housemade ravioli, Stuffed with Ricotta and Spinach,tomato cream sauce \$19.95

**Cape Sante al Tartufo**

sea scallops,risotto,truffle sauce \$32.95

**Fettuccine Gamberi**

prawns,garlic,tomato,chili flakes \$25.95

**Risotto al Diavolo**

Risotto with Sea Scallops,Prawns,tomato,marsala,chili flakes \$32.95

**Cacciucco Livornese**

Mediterranean Seafood Stew with Sea Scallops,prawns,clams,calamari,garlic,tomato and saffron broth \$29.95

**Bistecca al Gorgonzola**

Prime Certified Angus N.Y.Strip,Gorgonzola Butter,French Fries \$39.95

**Veal Piccata**

lemon,capers,white wine \$28.95

**Veal Marsala**

Veal,Mushrooms and Marsala \$28.95

**Costolette Di Vitello**

Grilled veal loin chop \$38.95

**Veal Chop Parmigiana**

Pan Seared,tomato,mozzarella,parmigiana \$38.95

**Osso Buco**

Slowly Braised veal shank,saffron risotto \$34.95

**Chicken Piccata**

lemon,capers,white wine \$24.95

**Fagioli all'Uccelletto**

cannellini beans,tomato,sage,garlic \$8.95

**Truffle Fries**

\$9.95

**House Made Meatballs**

\$8.95

**Bruschetta**

Grilled Tuscan bread with garlic, fresh tomatoes and basil \$10.95

**Carpaccio**

thinly sliced raw filet mignon,arugula,capers,and shaved parmigiana \$15.95

**Burrata**

crostini,evoo,maldon sea salt \$14.95

INSALATA

**Arugula**

Arugula,shaved fennel,roasted beets,goat cheese \$13.95

**Gorgonzola**

Hearts of romaine with gorgonzola \$13.95

PASTA

**Rigatoni All' Amatriciana**

Guanciale,pecorino,tomato,chili flakes \$18.95

**Fettuccine Quattro formaggi**

Four Cheeses \$18.95

**Eggplant Parmigiana and Rigatoni**

eggplant parmigiana with a side of rigatoni \$21.95

**Penne con Salsicce e Spinaci**

Penne with our Housemade spicy pork sausage, fresh Spinach and Tomato sauce \$19.95

**Orrecchiette**

Orrechiette with our Housemade spicy pork sausage,Broccoli Rabe ,garlic and chili flakes \$19.95

**Spaghetti and Meatballs**

Spaghetti with our Housemade all Beef Meatballs \$18.95

**Cappellini Pomodoro**

angel hair pasta,garlic,tomato,basil \$17.95

PESCE

**Linguine Gamberi e Limone**

prawns,lemon,garlic,cream \$25.95

**Linguine Alle Vongole**

manilla clams,garlic,white wine,chili flakes \$25.95

**Scampi**

Prawns Sauté with Garlic,lemon,and white wine \$29.95

CARNE

**Straccetti**

Thinly sliced Prime N.Y. Steak Tuscan Style with Arugula and Shaved Parmigiana. \$39.95

**Pollo al Mattone**

Marinated half chicken seared under a brick \$24.95

**Veal Saltimbocca**

prosciutto,mozzarella,sage \$29.95

**Costolette D'Agnello**

rack of lamb,rosemary sauce \$34.95

**Veal Chop Valdostana**

pan seared,prosciutto,fontina \$38.95

**Chicken Parmigiana**

tomato,mozzarella,parmigiana \$24.95

CONTORNI

**Spinaci**

spinach,garlic,chili flakes \$8.95

**Rapini**

Broccoli rabe,garlic,chili \$8.95

Split Charge for salad 1.95 entrée 3.95,18% Gratuity added to parties of 5 or more. 1 Entrée per person minimum.Please no more than 3 credit cards during peak hours.