

# ANTIPASTI

## **Carpaccio di Manzo con Rucola e Parmigiano 12.00**

Thin slices of beef with arucola and shaved Parmigiano cheese

## **Ragout di Capesante, Ostriche e Porri 11.00**

Ragout of scallops, oysters and leeks

## **Minestra Paesana 9.00**

Escarole, sausage, and bean soup

## **Mozzarella di Bufala Caprese 13.00**

Fresh buffalo milk mozzarella with tomato and basil

## **Mitili Fradiavolo 11.00**

Prince Edward Island mussel's sautéed with a spicy marinara sauce

## **Calamari alla Griglia o Fritti 13.00**

Fried or grilled calamari

## **Vongole al Vino Bianco 12.50**

New Zealand cockle clams sautéed with white wine

## **Ragout Di Melanzane e Gamberi 13.00**

Eggplant ragout and shrimp

# INSALATE

## **Tricolore 8.00**

Endive, arucola, and radicchio with shaved parmigiano, in a Balsamic vinaigrette

## **Di Barbabietola 9.00**

Baby field greens, beets, Pine nuts, raisins, & goat cheese, drizzled with lemon mustard vinaigrette

## **Romano ai due Formaggi 8.00**

Romaine lettuce with parmigiano and gorgonzola cheese, in a balsamic vinaigrette

# PASTA FRESCA *Maria's fresh handmade pasta!*

## **Ravioli del Giorno MP**

Homemade ravioli of the day

## **Fettuccine con Peperoni Pomodoro e Basilico 19.00**

Fettuccine tossed with roasted sweet red peppers fresh tomato and basil

## **Gnocchi al Sugo di Vitello 21.00**

Potato gnocchi in a classic veal ragu

## **Cavatelli alla Tarantino 21.00**

Cavatelli tossed with sausage, mushrooms, and tomato

## **Paglia e Fieno alla San Giovanni 20.00**

Green and white linguine tossed with shrimp, capers, black olives, sun-dried tomatoes, garlic and extra virgin olive oil

## **Linguine alle Vongole 22.00**

Linguine tossed with cockle clams in a white or red sauce

# PESCE

## **Trota con Punte di Asparagi 21.00**

Boneless rainbow trout sautéed with asparagus tips and cherry tomatoes

## **Salmone allo Scalogno 25.00**

King salmon filet simmered with shallots and white wine

## **Pesce Spada alla Siciliana 27.00**

Pan seared swordfish topped with caramelized onions

## **Brasato di Gamberoni e Capesante 26.00**

Braised shrimp and scallops with wild mushrooms and black truffle oil in a Madeira wine sauce

## **Zuppa di Pesce 29.00**

Assorted seafood stew with fresh shellfish and mixed fish

# CARNE

## **Scaloppine Di Maiale Pizzaiola 19.00**

Pork scaloppini sautéed with capers, garlic and oregano in a marinara sauce

## **Involtino di Maiale con Gnocchi 23.00**

Braciola of pork tenderloin stuffed with fresh herbs and garlic served in a marinara sauce with Maria's homemade gnocchi

## **Petto di Pollo Margherita 20.00**

Boneless chicken breast topped with prosciutto, mozzarella and tomato in a brandy cream sauce

## **Petto di Pollo Capricciosa 21.00**

Panko crusted boneless chicken breast topped with arugola, cherry tomatoes and fresh mozzarella

## **Scaloppine di Vitello con Peperoni e Funghi 23.00**

Veal scaloppine sautéed with roasted red peppers and mushrooms

## **Nodino al Balsamico 33.00**

Extra thick veal chop pan seared with hot cherry peppers in a Balsamic vinegar sauce

## **Ossobuco Milanese 34.00**

Braised veal shank served with saffron risotto

## **Scottadito 35.00**

Lamb chops pan-roasted with garlic, olive oil and rosemary

# CONTORNI

## **Spinaci Saltati 8.00**

Spinach sautéed with garlic and oil

## **Cime di Rape 9.00**

Sautéed Broccoli Rape

## **Patatine Fritte 8.00**

Hand cut fried potato

## **Funghi Saltati 9.00**

Sautéed wild mushrooms

\* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.