

Antipasti

BRESAOLA CON ARUCOLA E PARMIGIANO

Air cured beef with arucola and parmigiano cheese

10.00

MOZZARELLA CAPRESE

Fresh mozzarella with tomato and basil

10.00

PROSCIUTTO E FRUTTA

Italian prosciutto with seasonal fresh fruit

10.00

CALAMARI FRITTI O ALLA GRIGLIA

Fried or grilled marinated calamari

10.00

VONGOLE AL VINO BIANCO

Cochel clams simmered with fresh herbs and white wine

10.00

COZZE NERE FRADIAVOLO

Prince Edward island mussels sautéed in a spicy marinara sauce

10.00

RAGOUT DI MELANZANE

Eggplant ragout and shrimp

12.00

Insalate

INSALATA DELLA CASA

Baby field greens with hearts of palm, cherry tomato in a balsamic vinaigrette

8.00

INSALATA TRICOLORE

Endive, arucola, & radicchio with shaved parmigiano

8.00

DEI CESARI

Classic caesar salad

8.00

INSALATA DI BARBABIETOLA

Baby field greens, beets, goat cheese, raisins and pine nuts tossed in a lemon mustard vinaigrette

10.00

INSALATA AL GORGONZOLA

Romaine lettuce tossed with walnuts, grilled chicken, fresh pears, gorgonzola, and parmigiano cheese

15.00

DEI CESARI CON POLLO

Caesar salad with grilled chicken

15.00

DEI CESARI CON GAMBERI

Caesar salad with grilled shrimp

17.00

Zuppe

MINESTRA

Escarole, sausage and beans

8.00

STRACCIATELLA ALLA FIORENTINA

Egg drop soup with spinach

8.00

TORTELLINI IN BRODO

Classic tortellini soup

8.00

Pasta Fresca

RAVIOLI DI RICOTTA E SPINACI

Ricotta & spinach ravioli tossed with fresh tomato and basil
18.00

GNOCCHI DI PATATE AL SUGO DI VITELLO

Potato gnocchi tossed in a veal ragout
19.00

CAVATELLI ALLA TARANTINO

Cavatelli pasta sautéed with mushrooms, sausage and tomato
19.00

PAGLIA E FIENO ALLA POLPA DI GRANCHIO

Green and white linguine tossed with crab meat, basil and cherry tomatoes
19.00

Pasta Dura

PENNE ALL' ARRABBIATA

Penne tossed with a spicy marinara sauce
15.50

BUCATINI ALL'AMATRICIANA

Bucatini pasta tossed with pancetta, onions and tomato
16.00

LINGUINE AL TONNO

Linguine with garlic, onions, Italian tuna and Marinara
17.00

LINGUINE AL PESTO

Linguine tossed with a basil pesto sauce
16.00

Carne

PETTO DI POLLO MARGHERITA

Chicken breast layered with fresh tomato, prosciutto, and mozzarella
in a brandy cream sauce
18.00

POLLO CAPRICCIOSA

Breaded chicken cutlet topped with arugola, tomato, & fresh mozzarella
18.00

SCALOPPINI DI VITELLO ALLA PARMIGIANA

Breaded veal cutlet topped with tomato and fresh mozzarella
19.00

SALSICCIA DI CERVO AFFUMICATA

Smoked venison sausage sautéed with broccoli rabe
18.00

Pesce

GAMBERI AL VINO BIANCO

Shrimp scampi
19.00

TILAPIA FRITTA

Herb crusted fried Tilapia filet with french fries
18.00

CAPELANTE ALLA GRIGLIA

Grilled sea scallops served with our house sweet pepper puree
19.00

ZUPPA DI PESCE

Mixed shellfish stew
21.00

*All entrees are served with either roasted potatoes and vegetables
Or a side of linguine or penne marinara*