

Specialties

- Burrata with Specie** is a Italian cheese made from mozzarella and cream with north Italy dry cured prosciutto. 14
- Stuffed Artichoke** Riviera recipe . . . 10
- Frie small Gardine** imported from Spain: the world's healthiest food from Mediterranean - 10 piece - . . . 13
- Strascinati dello Chef: Signature dish**
Fresh pasta imported from Italy: shape like coin in very delicate and unique sauce made with Leeks . . . 19
- Orecchiette del Bosco** hand-made pasta traditional - Puglia (region in Italy) prepared with mixed wild mushroom with a zest of truffle sauce . . . 19
- Cavatelli - vecchio Mulino - Truffle Sauce**
Small - fresh - pasta old fashion with a Julienne of green Zucchini and truffle sauce with GRANA . . . 21
- Carlino Pork Chop**: excellent quality of pork chop especially marinated in herbs & olive oil, grilled and baked with a pleasing tartness served with st beans & mashed potato, mushroom and own gravy-milklet sauce. . . 28
- NOTE**: ALL PASTA DISHES HAVE "PARMIGIANO CHEESE"
PLEASE "ADVISE" OUR STAFF OF ANY SENSITIVITIES ALLERGIES OR SPECIAL DIETARY NEEDS

Antipasti

- Cold Antipasto all' Italiana**: with Prosciutto, salame, Artichoke, mozzarella, green olives, mortadella . . . 14
- Mozzarella Kisses**: bite size mozzarella with prosciutto and fresh tomatoes . . . 14
- Fresh Roasted Pepper** with cherry mozzarella . . . 14
- Melon & Prosciutto** . . . 13
- Mussel alla Marinara** with herbs & garlic . . . 13
- Clam Oreganate**, with bread crumb, oregano, cheese . . . 11
- ZUPPA OF CLAM POSILIPPO**: Little neck clam in delicate Marechiaro sauce. . . 13
- Spedino alla Romana** white bread with mozzarella and cheese, with Anchovy butter sauce . . . 11
- Frie Calamari** . . . 15

Insalate

- La Primavera**: Rucola, Radicchio, Lettuce, pepper, mushroom, cheese, fresh tomato, artichoke, house dressing . . . 13
- La Tricolore**: Rucola, Endivia, Radicchio . . . 10
- RUGOLA** with Tomatoe . . . 10
- Sea Food Salad**: combination of small calamari, shrimp, octopus, celery, tomato in lemon sauce . . . 15

Soup

- Il Minestrone - PASTA & FAGIOLI - STRACCIATELLA - Tortellini** (meat) 9

Pastas

- Lasagna alla Bolognese** . . . classic & unique . . . 19
- Cheese Fagioli** . . . half moon striped & cheese in lite Red cream sauce . . . 15
- Angel-hair** with Broccoli Raba & baby shrimp . . . 19
- Tortelline MATRICIANA** . . . 15
- Spaghetti alla Carbonara** . . . old fashion Roman dish, saute with onions & guanciale (Italian pancetta) . . . 16
- Spaghetti** with Veal-Meat ball, our popular . . . tender, unique in tomato sauce . . . 19
- Spaghetti Putanesca**: Authentic, napoletano-dish . . . with minced hot cherry pepper, capers, anchovy, black olives in marinara sauce . . . 16
- Linguine-Vongole**: smallest little clams in Red or white sauce . . . 19
- Penne alla Vodka** . . . classic - pink cream sauce . . . 16
ADD grilled chicken . . . 19
- Fusilli** . . . PASTA FRESCA with FRESH BROCCOLI in garlic sauce & touch of marinara . . . 17
- Fusilli** . . . PASTA FRESCA alla Calabrese with sausage Bolognese . . . 18
- Tortellini alla Bolognese** . . . 16

Il Pollo

Veal Scaloppine

- Levanto**: is a typical dish of southern Italy - Breast of chicken saute' with mushroom, olive, artichoke heart, potato and vinegar pepper . . . 24
- MARENGO**: INDELETTABLE signature dish of 35th year, still the most popular: chicken on the bone saute' with Red wine vinegar and garlic . . . 21
- BREAST CHICKEN FRANCESE** with lemon & white wine . . . 22
- BREAST CHICKEN alla Parmigiana** . . . 21
- Eggplant alla Parmigiana** . . . 20

- Correntino**: fantastic dish topped with escarot, ham, mozzarella garnish with mushroom in lighty brown-gravy . . . 25
- Pizzaiola**: authentic Neapolitan recipe, with caper, oregano, basil black olives in marinara sauce: . . . 24
- Piccata**: classic with lemon sauce and capers . . . 24
- Funghi**: mushroom . . . 24
- alla Parmigiana** . . . 23
- alla-Milanese** with tricolore . . . 23

Fish

- Linguine Marechiaro** with scallops, clam, mussel, shrimp calamari, herb in marinara sauce . . . 27
- Calamari Costa Viola** very tender small calamari over spaghetti with marinara, basil, garlic . . . 22
- Wild Salmon al Limone** with white wine, shallots, lemon sauce . . . 26
- Fish of the "DAY"**
- Shrimp Scampi** . . . garlic, white wine . . . 25
- Shrimp Marinara** OR FRA' DIATOLO (HOT) OVER Linguine . . . 25
- Wild GROUPEL Livornese** . . . saute onion, caper, olive in lite marinara sauce . . . 25
- Silet BASA FRANCESE OR LIVORNESE** . . . 23

Vegetable: Broccoli saute' - RABA, string beans, hot cherry peppers mushroom . . . 9

MAIN-COURSE SERVED WITH SALAD