

# A True Taste of Italy

## Specialty Breads

served with house-made marinara sauce

<b>Garlic Cheese Bread</b> garlic oil & melted mozzarella cheese	for two / four people	\$ 4 <sup>95</sup> / 7 <sup>95</sup>
<b>Pizza Bread</b> marinara sauce & mozzarella cheese	for two / four people	\$ 4 <sup>95</sup> / 7 <sup>95</sup>
<b>Signature Bruschetta</b> with melted mozzarella cheese	for two / four people	\$ 7 <sup>95</sup> / 12 <sup>95</sup>

## Appetizers

**Tomatoes au Gratin** \$ 8<sup>95</sup>  
oven-baked with garlic & cheese

**Artichoke Hearts au Gratin** \$ 11<sup>95</sup>  
baked with olives, capers & garlic

**Calamari—Picanté or Pesto** \$ 11<sup>95</sup>  
sautéed with your choice of sauce

**Italian Meatballs** \$ 10<sup>95</sup>  
3 house-made veal meatballs in marinara sauce

**Crab Cakes** \$ 12<sup>95</sup>  
with pesto cream sauce

**Stuffed Mushroom Caps** \$ 8<sup>95</sup>  
with pine nuts, raisins, capers & parmesan cheese

**Eggplant & Zucchini Parmigiana** \$ 11<sup>95</sup>  
oven-baked with cheese & marinara sauce

**House-Made Italian Sausage** \$ 11<sup>95</sup>  
with mushrooms, onions & peppers

**Prawns Napoli** \$ 12<sup>95</sup>  
sautéed mushrooms, onions with marinara sauce

**Prawns & Scallops Pernod** \$ 15<sup>95</sup>  
sautéed with garlic, mushrooms & cream

**Antipasto Platter For Two** \$ 28<sup>95</sup>  
assortment of hot & cold appetizers

**French Onion au Gratin** \$ 8<sup>95</sup>  
oven-baked with mozzarella cheese

## Zuppas

**Minestrone** Cup: \$ 4<sup>95</sup> Bowl: \$ 7<sup>95</sup>  
an Italian tradition—vegetarian

**French Onion au Gratin** \$ 8<sup>95</sup>  
oven-baked with mozzarella cheese

## Insalatas

Add: chicken or shrimp \$ 5<sup>95</sup> Add: garlic prawns \$ 7<sup>95</sup>

**Insalata Verde** \$ 6<sup>95</sup>  
mixed greens, parmesan with red wine vinaigrette

**Tomato Onion Salad** \$ 8<sup>95</sup>  
with red wine vinaigrette

## Insalatas Grand

**Salmon Salad** \$ 15<sup>95</sup>  
smoked or pan-seared with red wine vinaigrette

**Caesar Salad** \$ 8<sup>95</sup>  
traditional

**Cajun Chicken Salad** \$ 14<sup>95</sup>  
with peppers, artichokes & mushrooms

**Caprese Salad** \$ 14<sup>95</sup>  
tomatoes, bocconcini, cucumbers & onions

**Italian Salad for Two** \$ 15<sup>95</sup>  
tomatoes, cucumbers, onions & mozzarella

**Caesar Salad for Two** \$ 12<sup>95</sup>

**Warm Prawn & Scallop Salad** \$ 15<sup>95</sup>  
scallops & prawns sautéed with peppers & onions

☞ Gluten-aware, dairy-free and vegan options are available, please ask your server — additional charges may apply ☞

☞ Ask about smaller portions for kids ☞

☞ A 15% gratuity will be added to the bill for parties of 8 or more ☞

## Entrées served with fresh vegetables

### Veal Parmigiana \$ 25<sup>95</sup>

traditional, breaded with cheese & marinara sauce

### Veal Marsala \$ 25<sup>95</sup>

sautéed with mushrooms & Marsala wine sauce

### Chicken Breast Parmigiana \$ 22<sup>95</sup>

traditional, breaded with cheese & marinara sauce

### Chicken Breast Romano \$ 22<sup>95</sup>

baked with eggplant, cheese & marinara sauce

### Calamari Provincial \$ 21<sup>95</sup>

sautéed with tomatoes, onions, garlic

### Cioppino \$ 22<sup>95</sup>

seafood medley & tomato broth, served with salad & bread

### Veal Milanese \$ 25<sup>95</sup>

breaded & topped with sautéed mushrooms

### Veal Piccata \$ 25<sup>95</sup>

with lemon butter caper sauce

### Lamb Shank Ossobuco \$ 26<sup>95</sup>

house specialty, served ragu style

### Chicken Breast Diavola \$ 22<sup>95</sup>

breaded, topped with sausage, mushrooms & peppers

### Prawns Arrabiata \$ 24<sup>95</sup>

sautéed with mushrooms & spicy marinara sauce

### Scallops & Prawns Vino Bianco \$ 24<sup>95</sup>

sautéed with mushrooms & peppers

### Stuffed Wild Sockeye Salmon \$ 24<sup>95</sup>

with shrimp, cream cheese & dill sauce

## Entrée Sides:

Italian sausage, veal meatballs (2) \$ 4<sup>95</sup>

Garlic Prawns \$ 7<sup>95</sup>

Pasta & Marinara Sauce \$ 3<sup>95</sup>

Grilled chicken breast \$ 5<sup>95</sup>

Pasta & Cream Sauce \$ 4<sup>95</sup>

## Specialty Pastas

### Fettuccine Alfredo \$ 15<sup>95</sup>

traditional, in cream sauce

### Angel Hair Paradiso \$ 17<sup>95</sup>

bocconcini cheese, garlic & fresh tomatoes

### Spaghetti Sicilian \$ 17<sup>95</sup>

peppers, mushrooms, onions in spicy marinara sauce

### Linguine Vongole Traditional \$ 18<sup>95</sup>

buttered baby clams, natural or marinara sauce

### Fettuccine Della Casa \$ 21<sup>95</sup>

scallops, prawns, mushrooms & onions in cream sauce

### Mixed Short Pasta Bombay \$ 21<sup>95</sup>

scallops, shrimp, prawns & mushrooms in curry cream

### Spaghetti Marinara or Bolognese \$ 15<sup>95</sup>

traditional, choice of sauce

### Angel Hair Salmone \$ 17<sup>95</sup>

smoked salmon, peas & mushrooms in rosé sauce

### Linguine Putanesca \$ 17<sup>95</sup>

anchovies, olives & capers in spicy marinara sauce

### Linguine Carbonara \$ 17<sup>95</sup>

egg, parmesan cheese, bacon & peas

### Mixed Short Pasta Mafiosa \$ 18<sup>95</sup>

baked with eggplant & black olives in spicy marinara sauce

### Fettuccine Franchesco \$ 18<sup>95</sup>

prosciutto, peas & mushrooms in pesto cream sauce

### Mixed Short Pasta D'Angelo \$ 21<sup>95</sup>

chicken, shrimp, sausage & mushroom in demi cream sauce

## Stuffed Pastas

### Gnocchi— Potato Dumplings \$ 18<sup>95</sup>

rosé, pesto, marinara or bolognese sauce

### Butternut Squash Ravioli \$ 18<sup>95</sup>

with mushrooms & creamy pesto sauce

### Tortellini Panna \$ 18<sup>95</sup>

stuffed with veal & spinach in cream sauce

### Lobster Ravioli \$ 21<sup>95</sup>

with rosé shrimp sauce

## Lunch-Sized: House-Made Pasta \$ 13<sup>95</sup>

*smaller portion with salad*

### Full-Sized Portions:

### House-Made Lasagna Al Forno \$ 18<sup>95</sup>

traditional with beef, spinach & cheese

### House-Made Manicotti \$ 18<sup>95</sup>

spinach, ricotta & marinara sauce

### House-Made Veal Cannelloni \$ 18<sup>95</sup>

blended with cheese, cream & meat sauce