

Appetizers

Calamari Fritti	\$10.95
Paprika seasoned fried calamari served with spicy marinara	
Black Mussels	\$9.95
Oven roasted with garlic, thyme, white wine, lemon, and butter	
Blue Point Oysters	\$12.95
Half dozen fresh oysters served raw on the half shell	
Carpaccio	\$8.95
Thinly sliced beef with capers, red onions, extra virgin olive oil, arugula and parmesan	
Bruschetta Ala Pomodoro	\$5.95
Toasted garlic bread topped with diced tomatoes, garlic and basil	
Pizza Margarita	\$9.95
Mozzarella, fresh tomato and basil	
Pizza Tí Piacera	\$11.95
Mozzarella, Italian sausage, roasted bell peppers, and caramelized onion	
Polenta Ala Fungí	\$7.95
Grilled polenta topped with sautéed mixed mushrooms with creamy porcini sauce	
Involtini Melanzane	\$7.95
Pan seared egg plant stuffed with mozzarella and mushrooms, topped with roasted bell pepper coulis	
Hummus Plate	\$6.95
Puréed garbanzo bean dip, served with warm pita bread	

Salads & Soups

Mista	\$5.95
Seasonal mixed greens, tomato and onion, tossed in lemon-herb vinaigrette	
Caesar	\$7.95
Romaine lettuce, garlic croutons, and parmesan tossed with classic Caesar dressing	
Spinach	\$8.95
Baby spinach, pancetta, and gorgonzola cheese, tossed in balsamic vinaigrette topped with fried red onions	
Tí Piacera	\$7.95
Arugula, shaved fennel, sliced oranges, and candied walnuts, tossed in an orange-hazelnut vinaigrette	
Caprese	\$9.95
Fresh mozzarella and vine ripened tomato, with basil, balsamic reduction sauce and olive oil	
Insalata Calamari	\$12.95
Grilled calamari, artichoke hearts, red onions, roasted red bell peppers and kalamata olives on a fan of English cucumbers	
Zuppa Del Giorno	\$AQ
Soup of the day	
Zuppa Della Casa	\$5.95
Minestrone de verdure	

Pastas

Penne al Matricciana	\$14.95
Spicy Italian sausage, red onion, and tomato, in white wine and garlic sauce	
Spaghetti Bolognese	\$13.95
Classic meat sauce with tomato, ground beef and herbs	
Orzo con Pollo e Porcini	\$15.95
Orzo pasta with chicken, porcini mushrooms, cherry tomatoes and spinach in creamy porcini sauce	
Whole Wheat Spaghetti con Pollo	\$15.95
Whole wheat spaghetti pasta with chicken, sun-dried tomatoes, spinach, artichoke hearts, and kalamata olives in garlic marinara	
Fettuccine con Salmone	\$15.95
Salmon and tomatoes in a fresh dill and mustard cream sauce	
Fettuccini Alfredo con Gamberi	\$18.95
Classic garlic Alfredo cream sauce with tiger prawns	
Linguine Ala Vongole	\$15.95
Manila clams and tomato in garlic, white wine, butter sauce	
Ravioli ai Funghi al Pesto	\$16.95
Portobello stuffed raviolis with creamy pesto, topped with sautéed cherry tomatoes and goat cheese	
Gnocchi Di Formaggio al Crema Tomatoe	\$14.95
Parmesan cheese potato dumplings in tomato cream sauce	

Piatti

Bistecca Ala Gorgonola	\$23.95
Pan roasted bistro steak with gorgonzola sauce, served with roasted potato and green beans	
Vitello Picata	\$20.95
Sautéed veal scaloppini with caper-lemon sauce, served with roasted potatoes and vegetables	
Maiale Fumigata	\$17.95
Honey and rosemary smoked pork loin with mushroom Marsala wine sauce, served with scalloped potatoes and broccoli	
Lamb Shank	\$19.95
Braised lamb hind shank in a red wine demi-glaze with diced vegetables, served with grilled polenta and wilted spinach	
Parmagiana	\$15.95
Choice of sautéed breaded chicken breast or eggplant baked with mozzarella and marinara, served with vegetables and pasta	
Pollo Mattone	\$17.95
Grilled whole chicken leg with lemon-thyme sauce, served with roasted vegetables and potatoes	
Salmone	\$18.95
Grilled filet of salmon over vegetable orzo, topped with kalamata olive sauce	
Petrole Sole	\$18.95
Pan seared filet of sole with caper, sun-dried tomato, ouzo sauce, served with green beans and roasted potatoes	
Moussaka	\$14.95
Layered eggplant, potato, zucchini, and ground lamb with sweet spices, topped with béchamel and baked in marinara	