

Appetizers

| | |
|--|----------------|
| Calamari Fritti | \$10.95 |
| Paprika seasoned fried calamari served with spicy marinara sauce | |
| 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 | |
| Involtíni 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 Ala Matricciana | \$14.95 |
| Spicy Italian sausage, red onion, and tomato, in white wine and garlic sauce | |
| Spaghetti Bolognese | \$13.95 |
| Classic meat sauce finished with a touch of cream | |
| 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 Gemberi | \$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 Di Formagio E Spinaci | \$14.95 |
| Spinach pasta stuffed with ricotta cheese in creamy tomato sauce with spinach | |
| Gnocchi Di Formagio Ala Pesto | \$14.95 |
| Parmesan cheese potato dumplings in creamy pesto sauce | |

Piatti

| | |
|---|----------------|
| Fileto Ala Gorgonzola | \$25.95 |
| Filet Mignon with gorgonzola sauce, served with roasted potato and zucchini | |
| Vitello Picata | \$20.95 |
| Sautéed veal scaloppini with caper-lemon sauce, served with roasted potatoes and vegetables | |
| Maiale Ala 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 roasted potatoes 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 Rolentino | \$17.95 |
| Baked chicken breast stuffed with goat cheese and mushroom with Marsala wine sauce, served with roasted vegetables and couscous | |
| 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 over vegetable risotto | |
| Moussaka | \$14.95 |
| Layered eggplant, potato, zucchini, and ground lamb with sweet spices, topped with béchamel and baked in marinara | |