

Appetizers

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

Salads & Soups

Mista	Seasonal mixed greens, tomato and onion, tossed in lemon-herb vinaigrette	\$5.95
Caesar	Romaine lettuce, garlic croutons, and parmesan tossed with classic Caesar dressing	\$7.95
Spinach	Baby spinach, pancetta, and gorgonzola cheese, tossed in balsamic vinaigrette topped with fried red onions	\$8.95
Tí Piacera	Arugula, shaved fennel, sliced oranges, and candied walnuts, tossed in an orange-hazelnut vinaigrette	\$7.95
Caprese	Fresh mozzarella and vine ripened tomato, with basil, balsamic reduction sauce and olive oil	\$9.95
Insalata Calamari	Grilled calamari, artichoke hearts, red onions, roasted red bell peppers and kalamata olives on a fan of English cucumbers	\$12.95
ADD	Grilled Chicken \$4, Prawns or Salmon \$7	
Zuppa Del Giorno	Soup of the day	\$AQ
Zuppa Della Casa	Minestrone de verdure	\$5.95

Panini

Panino con Pollo	Grilled chicken, caramelized onion, tomato, kalamata aioli	
Panino con Prosciutto	Mozzarella, prosciutto, tomato, kalamata aioli	
Panino con Vegetale	Grilled eggplant, mozzarella, zucchini, roasted bell pepper, red onions, pesto aioli	\$9.95

All paninis served on rosemary bread with a side of mixed greens

Pastas

Penne Ala Matricciana	Spicy Italian sausage, red onion, and tomato, in white wine and garlic sauce	\$11.95
Spaghetti Bolognese	Classic meat sauce finished with a touch of cream	\$9.95
Tortellini Ala Carbonara	Beef tortellini with pancetta, green onions and mushrooms in cream sauce	\$12.95
Whole Wheat Spaghetti Con Pollo	Whole wheat spaghetti pasta with chicken, sun-dried tomatoes, spinach, artichoke hearts, and kalamata olives in garlic marinara	\$12.95
Orzo Con Pollo E Porcini	Orzo pasta with chicken, porcini mushrooms, cherry tomatoes and spinach in creamy porcini sauce	\$12.95
Fettuccine Con Salmone	Salmon and tomatoes in a fresh dill and mustard cream sauce	\$12.95
Fettuccini Alfredo Con Gemberi	Classic garlic Alfredo cream sauce with tiger prawns	\$15.95
Linguine Ala Vongole	Manila clams and tomato in garlic, white wine, butter sauce	\$12.95
Ravioli Di Formagio E Spinaci	Spinach pasta stuffed with ricotta cheese in creamy tomato sauce with spinach	\$10.95
Gnocchi Di Formagio Ala Pesto	Parmesan cheese potato dumplings in creamy pesto sauce	\$10.95

Piatti

Vitello Picata	Sautéed veal scaloppini with caper-lemon sauce, served with roasted potatoes and vegetables	\$16.95
Maiale Ala Fumigata	Honey and rosemary smoked pork loin with mushroom Marsala wine sauce, served with scalloped potatoes and broccoli	\$14.95
Parmagiana	Choice of sautéed breaded chicken breast or eggplant baked with mozzarella and marinara, served with vegetables and pasta	\$12.95
Salmone	Grilled filet of salmon over vegetable orzo, topped with kalamata olive sauce	\$15.95
Petrole Sole	Pan seared filet of sole with caper, sun-dried tomato, ouzo sauce, served over vegetable risotto	\$15.95
Moussaka	Layered eggplant, potato, zucchini, and ground lamb with sweet spices, topped with béchamel and baked in marinara	\$12.95