

Appetizers

Calamari Fritti	Paprika seasoned fried calamari served with spicy marinara	\$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 Píacera	Mozzarella, Italian sausage, roasted bell peppers, and caramelized onion	\$11.95
Polenta Ala Funghi	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 Píacera	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, served on rosemary bread with a side of tossed greens	
Panino con Vegatale	Grilled eggplant, mozzarella, zucchini, roasted bell pepper, red onions, pesto aioli, served on rosemary bread with a side of tossed greens	\$9.95

Pastas

Penne al Matricciana	Spicy Italian sausage, red onion, and tomato, in white wine and garlic sauce	\$11.95
Spaghetti Bolognese	Classic meat sauce with tomato, ground beef and herbs	\$9.95
Linguine Carbonara	Fettuccini pasta with pancetta, green onions and mushrooms in cream sauce	\$10.95
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 Gamberi	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 ai Funghi al Pesto	Portobello stuffed raviolis with creamy pesto, topped with sautéed cherry tomatoes and goat cheese	\$12.95
Gnocchi Di Formaggio al Crema Tomatoe	Parmesan cheese potato dumplings in tomato cream sauce	\$10.95

Piatti

Vitello Picata	Sautéed veal scaloppini with caper-lemon sauce, served with roasted potatoes and vegetables	\$16.95
Maiale 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 with green beans and roasted potatoes	\$15.95
Moussaka	Layered eggplant, potato, zucchini, and ground lamb with sweet spices, topped with béchamel and baked in marinara	\$12.95

All paninis served on rosemary bread with choice of salad or french fries