ANTIPASTI

Cozze al Brodetto- Maine mussels, cannellini beans, garlic, parsley, & white wine $13.00  
Calamari- Fried Calamari with house tomato sauce $12.00  
Don Corino- Mussels and calamari with light spicy tomato sauce and fresh herbs $12.00  
Bresaola- Thin sliced air dried beef, arugula, shaved Parmigiano, lemon & olive oil $13.00  
**Carpaccio di Tonno- Rare tuna sliced thin, arugula, capers, lemon and olive oil $13.00  
Vongole al Vino Bianco- New Zealand cockle clams, garlic, parsley, olive oil, and white wine $18.00  
Toscano- (for two) Sweet & hot Soppressata, Dolce latte gorgonzola, shaved Parmigiano, mozzarella, palm heart-roasted pepper, sundried tomato, and artichoke $22.00  
Pirata- Grilled shrimp & calamari, spicy roasted pepper puree, arugula, lemon & olive oil $17.00  
Pontina- Prosciutto di Parma, mozzarella, tomato, roasted pepper, basil, and olive oil $14.00  

ZUPPE

Pasta e Fagioli- Tubettini pasta, cannellini beans and chicken broth $9.00  
Minestrone- Tuscan Style Vegetable Soup $11.00  
Stracciatella- Baby spinach, organic egg, grated Parmigiano and chicken broth $9.00  

INSALATE

Add Chicken breast $7 / Add Shrimp $3

Finalmente- Mixed baby greens, tomato, Gaeta olives and balsamic vinaigrette. $9.00  
Alle More- Arugula, dried cranberries, walnuts, goat cheese, and raspberry vinaigrette $11.00  
Tricolori- Endive, radicchio, arugula and shaved Parmigiano balsamic vinaigrette $10.00  
Caprina- Baby spinach, granny smith apple, pinoli, shaved Pecorino, Romano, lemon & olive oil $11.00  
Imperatore- Romaine, grated parmigiano, Dolcelatte gorgonzola, and balsamic vinaigrette $11.00  
Insalata Del Cesario- Classic Caesar salad with homemade dressing $11.00  

PASTA

Orecchiette Juventine- Fresh orecchiette, artichoke hearts, plum tomatoes, Prosciutto di Parma, wild mushrooms, black truffle paste, garlic, virgin olive oil, shaved Parmigiano Reggiano $21/26  
Bucatini Carbonara- Thick Spaghetti, bacon, onion, egg yolk, grated Parmigiano, and olive oil $16/24  
Portofino- Pappardelle, chopped jumbo shrimp, roasted peppers, and light tomato cream sauce $20/25
PASTA CONTINUED

Bavette Alle Vongole- Spaghettini, New Zealand cockles, garlic, parsley, and spicy tomato sauce

Lasagna Bolognese- Chef’s recipe homemade lasagna; Bolognese style

Genovese- Potato gnocchi, zucchini, fresh mozzarella, and basil pesto sauce

Neri- Fresh black linguine, calamari, shrimp, fresh cherry tomatoes, garlic oil, a touch of hot pepper flakes and fresh arugula

Vegetali- Curly pasta, zucchini squash, eggplant, mushrooms, artichokes, cherry tomatoes, arugula, garlic & extra virgin olive oil

Ravioli- Roasted pepper & smoked mozzarella Ravioli, butter, sage, and black truffle paste

Amatriciana- Bucatini, bacon, onion, plum tomato and Pecorino Romano

Alla Vodka- Penne pasta, Prosciutto di Parma, onions, plum tomatoes, and vodka cream sauce

PESCE

Baccala Al Granchio- Fresh cod filet, Dijon mustard, crabmeat, lemon, white wine, and fish stock

Salmone Isola D’Elba- Pan seared (farm-raised) Norwegian salmon filet, mushroom, capers, berries, dill, lemon zest, gin and fish stock

Spada- Grilled sword fish steak, arugula, radicchio, and lemon citrus vinaigrette

Squaleetto- Pan seared filet of halibut, artichokes, sundried tomatoes, Gaeta olives, capers, fresh herbs, refined Prosecco sparkling wine and fish broth

Zupetta- Fresh cod fish, New Zealand cockle clams, Maine mussels, shrimp, and light tomato

CARNE

Ossobuco- Braised Veal shank, Barolo wine, Parmigiano, risotto

Costolette d’Agnello Scottafito- New Zealand lamb chops, marinated bread crumbs, pan roasted and Dijon mustard

Filetto di Vitello- Pan roasted Veal tenderloin, extra virgin olive oil, tomato confit and Gaeta olive paste

Vitello Caprese- Veal scaloppine, fresh mozzarella, basil, and tomato sauce

Vitello Sorrentino- Veal scaloppine, mushroom, artichoke, black truffle paste, & white wine demiglace

La Melenzana- Eggplant layered, fresh mozzarella, Parmigiano and light tomato sauce

Capriccioso- Chicken breast (breaded or grilled)- arugula, fresh mozzarella, fresh tomato, olive oil, and balsamic vinaigrette

Dolcelatte- Chicken breast- dolcelatte gorgonzola, hot cherry pepper, rosemary, garlic, and balsamic reduction

Farcito- Chicken breast stuffed with prosciutto, spinach, mozzarella, and white wine demiglace

CONTORNI

Sautéed Spinach

Vegetable of the day

BUON APPETITO!
(Split Charges) $2.00 for Appetizers/$4.00 for Entrees – 20% Gratuity will be added on parties of 5 or more*

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illnesses.