



ANTIPASTI E INSALATE

Focaccia Al Rosmarino (8 min) <i>House baked focaccia bread with rosemary and extra-virgin olive oil</i>	10.50	Polpi <i>Marinated spanish octopus, marble potatoes, gaeta olives, celery, arugula, and red wine vinaigrette</i>	16.95
Bruschetta Al Pomodoro <i>Tomato and basil on garlic toast</i>	11.95	Caprese <i>Tomatoes, Buffalo Mozzarella, and Basil</i>	14.95
Antipasto Napoletano <i>Fresh bufala mozzarella, grilled vegetables, panzarotti, Frà Mani salame, prosciutto, and marinated olives</i>	15.95	Arancini <i>Tomato, basil and smoked mozzarella filled rice balls</i>	11.95
Mare E Orto <i>Grilled monterey calamari, spanish octopus, grilled shrimp, clams, and mussels with jardinière vegetables in citrus vinaigrette</i>	16.50	Insalata Romana Alla Cesare <i>Romaine lettuce, Caesar dressing, garlic croutons, and pecorino cheese</i>	11.00
		Insalata Angelino <i>Mixed greens, nectarines, cherry tomatoes, and ricotta salata with balsamic vinaigrette</i>	10.50

ZUPPE

Zuppa Del Giorno <i>Ask your server about our special soup of the day</i>	9.50	Zuppa Di Fagioli e Verdure <i>Butter beans, celery, garlic, tomatoes, chili flakes and vegetables</i>	9.95
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PASTE

Linguine Con Vongole <i>Linguine with fresh clams, garlic, pepperoncino in white wine or tomato sauce</i>	23.95
Fusilli Al Forno <i>Baked fusilli with sausage and mushroom in tomato cream sauce</i>	18.95
Orecchiette * <i>Orecchiette with spicy tomato sauce, zucchini, fresh tomato and ricotta salata</i>	19.95
Anelli Alla Pescatore <i>Anelli "ring shaped pasta" with seafood</i>	24.95
Gnocchi alla Norma <i>Potato gnocchi with roasted eggplant, tomato, basil, and smoked mozzarella</i>	19.95
Fettuccine Alla Bolognese* <i>Hand cut fettuccine with hand ground pork and beef in tomato sauce</i>	19.95
Pappardelle Al Pesto* <i>Hand cut pappardelle with pesto, green beans, and potatoes</i>	23.95
Ravioli* <i>Hand cut ravioli filled with goat cheese in brown butter sauce with asparagus</i>	23.95

*May substitute for gluten free pasta - Add \$2.00
Homemade pasta with whole grain organic flour

SECONDI

Pesce Del Giorno <i>Ask your server about our fresh fish of the day</i>	A.Q.
Fritto Misto <i>Deep fried squid, shrimp, zucchini, and fennel</i>	24.95
Impepata Di Cozze <i>Steamed mussels, garlic, pepperoncino in tomato sauce with garlic toast</i>	21.95
Scampi <i>Grilled scampi with green beans, grilled corn, arugula, and tomatoes with a mustard vinaigrette</i>	23.95
Vitello Picata <i>Veal with lemon sauce and capers</i>	25.95
Pollo Alla Diavola (25 min) <i>Brick fried Mary's Free Range chicken; chili pepper, olives, rosemary, and vinegar sauce</i>	24.95
Pollo Alle Erbe Mediterranee (25 min) <i>Grilled Mary's Free Range chicken with herbs; garlic, rosemary, marjoram, and sage</i>	22.00

PIZZE

Pizza Marinara <i>Tomato sauce, oregano, olives, garlic, and capers</i>	16.75	Pizza Nettuno <i>Tomato sauce, mozzarella, mussels, clams, and shrimp</i>	24.95
Pizza Margherita <i>Tomato sauce, mozzarella, and basil</i>	17.75	Pizza Stagione <i>Spicy calabrese salame, eggplant, smoked mozzarella, and basil</i>	21.95
Pizza Bianca <i>Mozzarella and wild mushrooms</i>	17.95	Pizza Golosa <i>Cherry tomatoes, smoked mozzarella, arugula, and prosciutto</i>	22.95
Pizza Napoletana <i>Tomato sauce, mozzarella, and anchovy</i>	17.95	Pizza Contadina <i>Onions, olives, artichokes, bell peppers, tomato sauce,</i>	21.95
Pizza Vesuvio <i>Spicy tomato sauce, bell peppers, sausage, and smoked mozzarella</i>	21.95		

*We provide as many local, organic, and sustainable vegetables, meats, and fish as possible.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
We do not accept more than two credit cards per check. Not responsible for lost items.
There is a minimum charge of \$15.00 per person on food items. Split charge \$4.00. Water is available upon request only.*