



ANTIPASTO

Antipasto Misto del Basilico	\$13.95
Combination of Imported Cold Cuts, Cheese, Mushrooms and Olives.	
Prosciutto Di Parma e Prosciutto Spek con Grana Padano	\$13.95
Imported combination of Prosciutto di Parma, Smoked Spek and Grana Padano Cheese	
Insalata Caprese di Bufalo con Basilico	\$12.95
Fresh Imported Buffalo Mozzarella with Vine Ripped Tomatoes and Basil	
*Carpaccio de Manzo con Scaglie di Parmigiano	\$10.95
Thinly Sliced Beef Carpaccio, Capers, Basil and Shaved Parmesan Cheese	
*Carpaccio di Salmone con Spinaci, Indivia e Mele	\$10.95
Thin Slices of Salmon, Topped with Spinach, and Green Smith Apples	
Portobello alla Romana e Riduzione di Aceto Balsamico	\$12.95
Grilled Portobello Topped with Prosciutto, Tomato and Mozzarella, Balsamic Reduction	
Insalata di Spinaci, Feta, Olive, Cuore di Palmito Pomodoro e Aceto di Ciliegi	\$9.95
Fresh Spinach Salad Tossed with Feta, Olives, and Hearts of Palm in Sherry Wine Vinaigrette	
Insalata di Gamberi e Indivia con Salsa di Senape	\$13.95
Marinated Shrimp over a Bed of Belgium Endives and Dijon Mustard Dressing	
Lattuga Romana alla Cesare	\$8.95
Traditional Caesar Salad with Homemade Dressing and Croutons	
Insalata di Arugula con Scaglie di Parmigiano	\$8.95
Tender Baby Arugula tossed with Diced Tomatoes and Shaved Parmesan Cheese	

PRIMI PIATTI

Fettuccini di Spinaci con Crema di Aragosta, Gamberi e Funghi	\$18.95
Spinach Fettuccini in a Creamy Lobster Sauce Tossed with Shrimp and Mixed Mushrooms	
Ravioli di Gorgonzola e Pera con Salsa di Fico	\$18.95
Ravioli Stuffed with Gorgonzola Cheese and Pear with Figs and Marsala Wine	
Ravioli di Granchio in Panna di Porro e Gambero	\$18.95
Crab Meat Ravioli in a Creamy Shallots and Leek Sauce topped with Shrimp	
Ravioli di Spinaci, Ricotta in Salsa di Crema e funghi Shitakee (Fatti in Casa)	\$18.95
Homemade Spinach and Ricotta Ravioli in a Creamy Shitakee Mushrooms Sauce	

Spaguetti con Gamberi, Asparagi Portobello al Aglio e olio	\$18.95
Spaguetti Pasta Tossed with Crispy Asparagus Portobello and Shrimp	
Spaguetti alla Bolognese	\$17.95
Spaghetti Pasta with Homemade Meat Ragú Sauce	
Linguine ai Frutti di Mare	\$22.95
Linguini Pasta Tossed with Seafood and Shellfish in a Wine Tomato Sauce	
Linguine Alle Vongole	\$19.95
Linguini Pasta with Fresh Clams in a Wine Garlic Sauce	
Fettucini alla Carbonara	\$18.95
Fettucini Pasta tossed with onions, Pancetta, Pecorino Cheese, Cream Sauce	
Malfatti di Ricotta e Patate al Pomodoro e Basilico	\$17.95
Homemade Gnocchi with fresh tomato sauce and basil	
Orecchiette con Salsiccia Italiana e Rucola	\$18.95
Sea Shell Pasta Tossed with Italian Sausage, garlic oil, diced tomatoes, arugula	

SECONDI PIATTI

Risotto con Torta di Mascarpone, Gorgonzola Formagio e Gaberi	\$23.95
Italian Creamy Rice with imported cheese Gorgonzola and Mascarpone Diced tomatoes and green peas topped with sautéed Shrimp	
Scalopine di Vitello alla Piccata con Erbe e Pasta Agliolio	\$22.95
Veal Scaloppini in a Wine and Capers Sauce, Served With Linguini Garlic and Oil	
Scalopine di Vitello al Funghi con Pure di Patate	\$22.95
Veal Scaloppini in Demi-Glaze with Mixed Mushroom and Mashed Potatoes	
Rotollato di Pollo Ripieno con Salsa di Demi-Glaze e Fungo Selvatico	\$19.95
Chicken Breast Stuffed with Ricotta; Sun Dried Tomatoes, and Spinach in a Demi-Glaze Mixed Mushroom Sauce and Served with Mashed Potatoes	
Bastuta di Pollo con Spinaci, Formacio di Gorgonzola e Verdura	\$19.95
Chicken Breast Topped with Spinach, Tomato and Creamy Gorgonzola Sauce, Served w Vegetables	
Bistecca di Manzo con Salsa di Vino Rosso e Risotto Zafferano	\$31.95
Grilled Angus 12oz N. Y. Steak in a Malbec, Rosemary Reduction Sauce, Served with Risotto	
Agnello alla Griglia con Salsa di Albicocca	\$31.95
Grilled Australian Lamb Chops with an Apricot Demi-Glaze Sauce Served with Risotto Parmegiano	
Flank Steak alla Griglia con Salsa Toscana e Patate Arrosto	\$27.95
Grilled Angus Flank Steak Served with Tuscany Sauce and Roasted Potatoes	
Angus Skirt Steak (Entraña) alla Griglia con Patate Arrosto	\$29.95
Grilled 10oz Angus Skirt Steak, served with roasted potatoes	
Salmone alla Griglia con Riduzione di Balsamico e Vardure	\$24.95
Sautéed Salmon in a Balsamic Reduction Sauce, Served with Mashed Potatoes and Vegetables	

EXTRA CHARGE FOR SUBSTITUTIONS

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



LUNCH MENU

LATTUGA ROMANA ALLA CESARE E POLLO	\$12.95
<i>Traditional Caesar Salad Topped with Grilled Chicken Breast</i>	
INSALATA MISTA E GAMBERI	\$12.95
<i>Mixed Baby Green Salad with Balsamic Vinaigrette Topped with Grilled Shrimp</i>	
SPAGUETTI AL PESTO GENOVESE	\$12.95
<i>Homemade Linguini Pasta with a Basil Pesto Sauce</i>	
PENNE MULTIGRAIN CON VERDURE E FUNGHI	\$13.95
<i>Penne Barilla Plus Multigrain Sautéed with Vegetables and Mixed Funghi</i>	
FETTUCCHINI AL TELEFONO	\$13.95
<i>Fresh Fettuccini Pasta in a Pink Sauce Tossed with Mozzarella and Cheery Tomatoes</i>	
PENNE ALLA ARRABBIATA	\$11.95
<i>Penne Pasta with Spicy Tomato Sauce</i>	
GNOCCHI ALLA GORZONZOLA E NOCI	\$14.95
<i>Gnocchi Pasta in a Creamy Four Cheese Sauce</i>	
RAVIOLI DI RICOTTA E SPINACI CON SALSA DI POMODORO FRESCO	\$15.95
<i>Homemade Spinach and Ricotta Ravioli in a Fresh Tomato Sauce, Pesto</i>	
SPAGUETTI ALLA BOLOGNESE	\$16.95
<i>Spaghetti Pasta with Homemade Meat Ragú Sauce</i>	
LINGUINI ALLA VONGOLE	\$18.95
<i>Linguini Pasta tossed with Fresh Clams in a Wine and Garlic Sauce</i>	
CHOICES TO ADD TO PASTA \$3.00 /\$5.00 Chicken, Mushrooms, Broccoli, Mozzarella or Shrimp	
VACIO DE LOS ANDES A LA PARRILLA	\$19.95
<i>Flank Steak Grilled To Perfection, Served with Mashed Potatoes</i>	
POLLO ALLA GRIGLIA E INSALATA	\$12.95
<i>Grilled Chicken Breast Served with Mixed Baby Green Salad, Basil Pesto</i>	
SALMONE ALLA GRIGLIA CON CAPPERO E POMODORO	\$18.95
<i>Fresh Grilled Salmon Topped with Capers and Diced Tomatoes Served w/ Vegetables</i>	

ALL DISHES ARE SERVED WITH HOUSE SALAD OR SOUP

BUON APPETITO!!!