

Dinner Menu

ANTIPASTI

Zucca Ripiena – Acorn squash stuffed with grilled vegetables topped with Goat cheese	11.95
Zuppetta Di Cozze – Mussels sautéed in a spicy tomato sauce	12.95
Vongole al Forno – 5 Baked Clams	10.95
Polpo Alla Griglia – Charcoal broiled octopus with extra virgin olive oil and balsamic vinegar	17.95
Melanzane Stuzzicante – Eggplant in a light batter w/chopped tomatoes, garlic, oil and melted Mozzarella cheese	7.95
Calamari Fritti – Squid fried to perfection in blended oil	13.95
Scampi alla Zia – Classic Scampi with butter, garlic and white wine. Served with toasted crostini	15.95

SALADS (INSALATE)

Insalata Cesare – Romaine lettuce with Caesar dressing, croutons and topped with shaved Parmigiano	8.95
Insalata Della Casa – Assorted lettuce garnished with house dressing	3.00
Caprese – Slices of fresh Mozzarella and fresh tomatoes with extra virgin olive oil and basil	8.95
Insalata Via Veneto – Assorted lettuce w/roasted walnuts, golden raisins, honey balsamic dressing and Gongonzola cheese	8.95
Zuppa Del Giorno (Soup of the Day)Cup-3.00.....Bowl.....6.95	

PASTA DISHES and RISOTTO

Lemon Spaghetti - with artichokes shrimp fresh tomatoes puree oil garlic	22.95
Cappellini Bella Napoli – Angel Hair pasta with fresh basil, tomatoes, Parmigiano and Mozzarella Cheese	14.95
Black ink Spaghetti – with chunks of lobster meat, natural spices and lemon zest	25.95
Whole Wheat Fettuccini – with fresh cherry tomatoes, fresh Mozzarella, basil, oil and garlic	16.95
Spaghetti Pescatore – Spaghetti with clams, shrimps and mussels in marinara sauce	23.95
Tagliatelle Bianchi Alla Carbonara – White sauce, egg noodles in butter, Pancetta and cream	16.95
Gnocchi Alla Piemontese – Homemade small potato dumplings with mixed mushrooms in truffle cream	18.95
Pappardelle Bolognese – Flat ribbon pasta with rich meat sauce	16.95
Spaghetti e Polpette – Spaghetti in marinara sauce with meatballs	15.95
Risotto Al Funghi – Arborio rice with Porcini mushrooms, onions, white wine and Parmigiano cheese	19.95

PASTA RIPIENA

Lasagna Di Carne – Our homemade lasagna with meat sauce	16.95
Cappellacci di Vitello e Spinaci – Stuffed cappellacci with spinach and veal in creamy tomato sauce	16.95
Pistachio Ravioli – handmade ravioli filled with ricotta cheese and pistachio in a creamy amaretto sauce	17.95
Cheese Ravioli – with tomatoes sauce	16.95
Fagottini Di Ricotta E Pere – Stuffed purses with Ricotta cheese, pears and smoked chicken in creamy broth sauce	18.95
Ravioli Di Carne – Savory meat-filled ravioli in a rich meat sauce	16.95
Ravioli Di Zucca – Ravioli pasta stuffed with pumpkin in a tomato and goat cheese sauce	17.95
Melanzane Ripieni – Stuffed eggplant with chopped eggplant, Parmigiano, Ricotta cheese, ground beef and topped with light red sauce over pasta	17.95

I SECONDI

Ciambotto Italiano Combo – Veal, chicken, sausage, roasted potato and peppers in a light red sauce	19.95
Brasciole Della Nonna – Rolled beef garlic, Parmigiano, parsley in light red sauce over spaghetti	18.95
Arista al Marsala – Pork Medallions, mixed mushrooms in a marsala wine served with potato puree	18.95
Vitello Piccata – Veal with lemon, capers and white wine sauce served with the vegetable of the day	26.95
Veal Parmigiano – Breaded veal topped with tomato and Parmigiano cheese over pasta	26.95
Vitello Al Barolo – Veal with Shitake and Portobello mushrooms in Barolo wine, tomatoes, touch of cream over pasta	26.95
Steak of the Day – Vesuvio style garlic wine, roasted potatoes and vegetables	26.95
Pollo al Vesuvio – Chicken breast sautéed in olive oil, garlic & rosemary with roasted potatoes wedges, vegetable of the day	16.95
Calamari Ripieni – Sweet squid stuffed with Parmigiano cheese, bread crumbs, garlic and parsley in a tomato sauce over delicate pasta	18.95
Salmone con Spinaci – Sauteed Salmon with spinach and shallots	21.95
Zuppa Di Mare – Italian Bouillabaisse with assorted shellfish in a light red sauce, served over pasta	29.95
Branzino Alla Griglia – Grilled Chilean Sea Bass served over spinach, beans, fresh tomatoes, oil and garlic	34.95