## **PASTA**

SPAGHETTI CON POLPETTE	20	TORTELLONI ALLA ROMANA	<b>25</b>				
Our signature meatballs, slow-cooked		Cheese tortelloni, crispy prosciutto,					
Bolognese sauce, spaghetti		green peas, onions, parmesan cream					
PARMIGIANA DI MELENZANE	20	sauce					
Fried eggplant, marinara, mozzarella,		SPAGHETTI ALLA CARBONARA	<b>27</b>				
Serve with rigatoni		Spaghetti, crispy pancetta, cream					
LASAGNA BOLOGNESE	24	sauce, onions, egg yolk and parmesan					
Hand-rolled pasta, spinach, bechamel,		FETTUCCINE ALLE VONGOLE	97				
ricotta, mozzarella, Bolognese sauce		Sautéed fresh and chopped clams,	<b>27</b>				
FETTUCCINE SHRIMP FRA	28	white wine sauce, fresh herbs, and					
DIAVOLO		garlic, cherry tomato					
4 jumbo shrimp, fresh tomatoes,							
mild-spicy tomato sauce, fettuccine		SHRIMP SCAMPI	32				
CAPELLINI PESCATORE	34	5 jumbo shrimp, white wine sauce,					
Sautéed shrimp, clams, mussels,		garlic, lemon, spaghetti, cherry tomato					
calamari, fish, capellini pasta, light		PAPPARDELLE OLGA	34				
tomato sauce		5 jumbo, pan-seared shrimp, onions					
SPAGHETTI AGLIO OLIO	19	asparagus, vodka sauce, ribbon pasta					
Garlic roasted in olive oil, red chili		PAPPARDELLE ALLA BOLOGNESE	23				
flakes, fresh basil, cherry tomatoes,		Handmade egg pasta, our signature,	//				
spaghetti		slow-cooked Bolognese sauce	All				
FETTUCINE ALLESANDRO	27						
Baby Shrimp, sundry tomato,							
spinach in light garlic sauce							
	ENTR	EES					
Served with potato and vegetable of the day, unless noted							
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VEAL SALTIMBOCCA	nd vegetal <b>29</b>		7/29				
VEAL SALTIMBOCCA Pan-seared veal, prosciutto, fresh		MARSALA CHICKEN   VEAL  Tender medallions of chicken or	7/29				
VEAL SALTIMBOCCA		MARSALA CHICKEN   VEAL 2	7/29				
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Consuming raw or undercooked meats, poultry, seafood, shellfish,
- or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

spaghetti

#### **ANTIPASTI**

LUMACHE IN CREMA D'AGLIO Sautéed escargot, Italian white wine, garlic, butter, bread crumbs and parsley	16	COZZE AL VINO BIANCO PEI Mussels, garlic, grape tomatoes, fresh-cut herbs and Italian white wine	16
CALAMARI & ZUCCHINI FRITTI Fresh, flour-dusted, deep-fried calamari, zucchini, arugula, marinara and tartar	18	BRUSCHETTA Grilled flatbread, arugula, marinated tomatoes, balsamic reduction	14
CARPACCIO DI MANZA Raw, thin sliced, prime beef, arugula, capers, onion, shaved parmesan and EVOO	18	ANTIPASTO MISTO Imported Italian cured meats and cheeses, marinated grilled	28
MELENZANE ALLA PARMIGIANA Fried eggplant, vegetarian marinara, melted mozzarella, parmesan	11	vegetables & olives *Perfect for sharing	
POLPETTE Homemade Tuscan Meatballs (2),	11		

## **PINSA ROMANA**

Marinara (Add Mozzarella + 1)

CLASSIC CAESAR

Crisp romaine hearts, homemade

Pinsa Romana is an ancient Italian dish and the ancestor to the classic pizza we know today. Having an oval shape and made with semolina, rice and soy flour, Pinsa Romana contains **less fats, carbohydrates and gluten**, making the dough lighter and healthier – best described as biting into a 'cloud'.

Perfect as a meal for one, or to share as an appetizer among your friends and family.

MARGHERITA 21 VEGETARIAN 24
Fresh Mozzarella, Basil, Tomato Sauce Market Fresh Vegetables, Shredded Mozzarella, Tomato Sauce

#### **INSALATA**

Grilled Chicken 10 | 3 Jumbo Shrimp 12 | 8oz Fresh Salmon Filet 16

CHIANTI SALAD

Mixed greens, cucumbers, cherry

12 | 8

12 | 8

croûtons, shaved parmesan & homemade		tomatoes, kalamata olives, red onions,	
dressing *Contains raw eggs		light balsamic vinaigrette	
CAPRESE	16	PERE E GORGONZOLA	15
Sliced ripe tomato and fresh mozzarella,		Mixed greens tossed in house	
finished with basil pesto, balsamic		vinaigrette with pears, candied walnuts	,
reduction, and EVOO		and gorgonzola cheese	

# SOUP & SIDES All Soup & Sides 9

# VEGETABLE OR POTATO OF THE DAY Side order of vegetable or potato of the day SIDE OF PASTA SOUP OF THE DAY Ask your server about our HOMEMADE soup SAUTEED SPINACH

Choice of Pasta and Marinara or Bolognese

Sauce

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