**PASTA DI CASA**  
**Tortellini alla Panna** Handmade tortellini filled with beef, pork and veal, wild mushrooms, basa, Mascarpone cream – 17.95

**Ravioli alla Genovese** Handmade pasta filled with meat or spinach and cheese, served with tomato, parma or milk sauce - 16.95

**Lasagne alla Bolognese** Handmade pasta layered with Mozzarella, Bolognese and Bechamel sauces – 18.95

**Fettuccine Alfredo** Garlic, Parmesan, light cream, homemade pasta with chicken tenders – 18.95

**Spinach Fettuccine** With salmon fillet or 2 colossal shrimp – 19.95

**Linguine con Vongole alla Povera** Housemade pasta, fresh littleneck clams in olive oil/garlic sauce with herbs or white wine Marinara sauce – 19.95

**Grilled Chicken Alfredo** A specialty of the house. Handmade potato dumplings, creamy tomato Palmina sauce – 16.95

**Rigatoni Giuseppe** Italian sausage, onions, marinated tomatoes, spinach, Marsala, rosemary-demi glace, shaved Asaggio – 18.95

**Risotto Primavera** Creamy Arborio rice, fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95

**Grilled Beef Tenderloin Tips** With chunky vegetable medley, topped with vegetable medley, served with classic cream sauce – 23.95

**Fettuccine Alfredo** With salmon fillet or 2 colossal shrimp – 19.95

**Penne alla Vodka** Creamy Alfredo sauce with fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95

**Bruschetta con Pomodoro** Fresh tomatoes, mozzarella, extra virgin olive oil, garlic, basil, sea salt – 13.95

**ZUPPA E INSALATE**

**Insalata con Bocconcini di Manzo** Grilled beef tenderloin tips, romaine heart, Ricotta Salata, roasted red pepper, marinated beets, toasted hazelnut, lemon horseradish aioli, parmesan crostini – 24.95

**Insalata Rustica con Gamberi** Char-grilled colossal shrimp, rustic greens, Prosciutto di Parma, pinenuts, marinated artichokes, figs, Parmigiano-Reggiano, balsamic vinaigrette – 21.95

**Insalata con Salmone e Patate** Char-grilled salmon filet, hio of fingering potatoes, olives, tomatoes, hard cooked egg, green beans, mustard vinaigrette – 18.95

**INSALATA:**

**Cheese & Meatballs** 3 ea: Beef, chicken, sausage – 10.95

**Penne alla Vodka** Creamy Alfredo sauce with fresh garden vegetables, white wine, herbs, Parmesan cheese – 19.95

**Bruschetta con Pomodoro** Fresh tomatoes, mozzarella, extra virgin olive oil, garlic, basil, sea salt – 13.95

**VIGNETTE:**

**Tramezzino & Marinated Portabella** Marinated portabella mushroom, kale pesto, roasted red peppers, greens, mozzarella cheese, brioche bun, small – 13.95

**V:**

**GF:**

**PANINI**

**Manzo Macinato Americano** ½ USDA Prime burger, American cheese, lettuce, onion, bacon, tomato, 1000 island dressing, brioche bun, french fries – 14.95

**Panini di Pollo Basilico** Chicken breast, avocado, Mozzarella, tomatoes, kale, basil pesto and press on crisp baguette bread, parmesan french fries – 15.95

**Piadina al Romagna** Thin flatbread, Prosciutto di Parma, Robiola cheese, arugula, tomatoes and fig jam, small kale salad – 14.95

**V Panini al Funghi** Marinated portabella mushroom, kale pesto, roasted red peppers, greens, mozzarella cheese, brioche bun, small Caprese salad – 13.95

**PANINI**

**Minestrone alla Milanese** Italian Vegetable Soup – 4.95

**LG**

**GF**

**Cocktail Di Gamberi** Three chilled, colossal shrimp, served with our signature cocktail sauce – 14.95

**Additional shrimp** 4 each

**Suppli al Telefono** Italian ricotta, Mozzarella cheese filling, tomato sauce, basil pesto, Parmigiano-Reggiano – 10.95

**Housemade pasta, fresh littleneck clams in olive oil/garlic sauce with herbs or white wine Marinara sauce – 19.95**

**Cozze alla Livornese** Fresh mussels sautéed in virgin oil and garlic, white wine-tomato broth, garlic crostini – 12.95

**Gamberi all’ Andiamo** Colossal shrimp, garlic, leaks, white wine-tomato broth, garlic crostini – 14.95

**V Melanzane Napoletane** Slices of breaded eggplant layered with fresh Ricotta cheese, Pomodoro sauce – 10.95

**Salumi e Formaggi** Selection of Artisan Italian meats and cheeses, olives, peppers, almonds, crostini (serves 2) – 17.95

**V Carciofi alla Giusta** Roman style artichokes, fried in olive oil, garlic aci, sea salt – 13.95

**GF**: **Ricotta e Carote Arrostite** Roast ricotta, cooked carrots, sliced potatoes, garlic sauce and Béchamel sauces – 18.95

**Paglia e Fieno con Filetto di Pollo** Italian sausage, onions, marinated tomatoes, spinach, lemon, horseradish aioli, parmesan crostini – 24.95

**Torta del Granchio** Appetizer crab cakes, frico roasted corn & smoked cheddar polenta, pickled mustard seed, heirloom cherry tomato-shallot salad, Meyer lemon vinaigrette – 13.95

**Manzo Macinato al Forno** Half pound burger patty, bacon & caramelized onion jam, smoked cheddar, pickled red onion, toasted “everything” seasoned bread – 14.95

**Pettino di Manzo** Char-broiled 6 oz filet mignon, Italian pesto, seasonal vegetables, signature zip sauce – 32.95 / 39.95

**Fettine di Filetto di Manzo all’ Aldo** Beef tenderloin medallions, topped with eggplant, tomato fillet and Mozzarella, Chianti wine sauce – 28.95

**Filetto di Manzo** Char-broiled 6 oz filet mignon, Italian pesto, seasonal vegetables, signature zip sauce – 32.95 / 39.95

**FILETTO:**

**Trancia di Salmone** Thin flatbread, Prosciutto di Parma, Robiola cheese, arugula, tomatoes and fig jam, small kale salad – 14.95

**Panini al Funghi** Marinated portabella mushroom, kale pesto, roasted red peppers, greens, mozzarella cheese, brioche bun, small Caprese salad – 13.95

**GF**

**Ask your server about menu items that are cooked to order or served raw.**

**Notice**: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs.