

appetizers

- BRUSCHETTA : CHOPPED TOMATO, BASIL, GARLIC, AND OLIVE OIL DRESSING ON TOASTED BREAD - \$7.25
- CALAMARI AFFOGATI : MARKET FRESH CALAMARI SAUTEED WITH TOMATO, GARLIC, RED PEPPER FLAKES AND WHITE WINE - \$9.95
- MOZZARELLA CAPRESE : SLICES OF FRESH MOZZARELLA CHEESE WITH TOMATO, BASIL AND EXTRA VIRGIN OLIVE OIL - \$10.95
- ANTIPASTO RUSTICA : A SEASONAL ASSORTMENT OF FRESHLY SLICED MEATS, CHEESES AND MARINATED VEGETABLES - \$10.95
- PORTOBELLO GORGONZOLA : PORTOBELLO MUSHROOMS SAUTEED WITH WHITE WINE AND GORGONZOLA CREAM SAUCE - \$10.95
- PROSCUITTO E GRANA : SLICES OF PROSCUITTO HAM AND FRESH PARMIGIANO GRANA CHEESE - \$10.95
- COZZE E VONGOLE AL VINO BIANCO : MUSSELS AND CLAMS SAUTEED IN GARLIC, WHITE WINE WITH BUTTER AND LEMON - \$13.50

zuppe e insalate

- SMALL DINNER SALAD : YOUR CHOICE OF A SMALL HOUSE OR CAESAR DINNER SALAD WITH PURCHASE OF ANY ENTREE - \$3.95
- MINISTRONE : FRESH HOMEMADE VEGETABLE ITALIAN SOUP WITH PARMIGIANA CHEESE - CUP - \$4.95 BOWL - \$6.95
- INSALATA CESARE : ROMAINE, PARMIGIANO AND CROUTONS WITH CAESAR DRESSING - \$6.95 WITH SHRIMP - \$8.95
- INSALATA DEL MONELLO : ROMAINE, MUSHROOMS, ARTICHOKE, TOMATO, HAM, GORGONZOLA, PARMIGIANO WITH OLIVE OIL - \$10.95
- INSALATA DI BIETOLE : SPINACH WITH RED ONION, BEETS, GORGONZOLA, CARAMELIZED WALNUTS IN LEMON VINAIGRETTE - \$10.95
- POLLO INSALATA CESARE : ROMAINE, PARMIGIANO AND CROUTONS WITH CAESAR DRESSING AND GRILLED CHICKEN BREAST - \$12.95

pizza

- MARGHERITA : A 10" PIZZA WITH MOZZARELLA CHEESE AND FRESH BASIL OVER HOMEMADE PIZZA SAUCE - \$11.50
- CAPRICCIOSA : A 10" PIZZA WITH HAM, ARTICHOKE, MUSHROOMS AND MOZZARELLA OVER HOMEMADE PIZZA SAUCE - \$12.95
- QUATTRO FORMAGGI : A 10" PIZZA WITH PARMIGIANO, GORGONZOLA, MOZZARELLA AND FONTINA CHEESES WITH SLICED TOMATO - \$12.95
- SALSICCIE E FUNGHI : A 10" PIZZA WITH ITALIAN SAUSAGE, MUSHROOMS, AND MOZZARELLA OVER HOMEMADE PIZZA SAUCE - \$13.95

pasta

- FUSILLI CAPRESE : FUSILLI PASTA, MOZZARELLA, BASIL, AND TOMATO SAUCE - \$13.95 ADD CHICKEN - \$18.95 ADD PRAWNS - \$19.95
- MANICOTTI GIORDANA : TWO PASTA SHELLS STUFFED WITH RICOTTA CHEESE; BAKED IN MARINARA SAUCE AND GARLIC - \$13.95
- SPAGHETTI ALLA PUTTANESCA : CAPERS, ANCHOVIES AND CALAMATA OLIVES IN A SPICY TOMATO SAUCE WITH SPAGHETTI - \$13.95
- SPAGHETTI CARBONARA : SPAGHETTI PASTA WITH EGG, PANCETTA, CREAM AND PARMIGIANO CHEESE - \$14.95
- SPAGHETTI AL RAGU DI CARNE : CLASSIC BOLOGNESE MEAT SAUCE WITH SPAGHETTI - \$14.95
- FETTUCCINE BOSCAIOLA : SAUTEED MUSHROOMS AND ARTICHOKE HEARTS IN A WHITE CREAM SAUCE - \$15.95
- TORTELLINI ALLA PANNA : BEEF TORTELLINI WITH SAUTEED HAM AND PARSLEY IN A WHITE CREAM SAUCE - \$15.95
- RAVIOLI CON FUNGHI : BEEF RAVIOLI AND SAUTEED MUSHROOMS IN A WHITE CREAM SAUCE - \$15.95
- PENNE CARRETTIERA : PENNE PASTA WITH SAUTEED ITALIAN HAM, GREEN PEAS AND MUSHROOMS IN AN AURORA SAUCE - \$15.95
- LASAGNA ALLA CALABRESE : LAYERS OF SAUSAGE, BOLOGNESE, MOZZARELLA & PARMIGIANO CHEESES WITH TOMATO SAUCE - \$16.95
- LINGUINE ALLE VONGOLE : LINGUINE TOSSED WITH CLAMS THAT ARE SAUTEED IN A GARLIC BUTTER AND WINE SAUCE - \$18.95
- PENNE POLLO CALABRIA : PENNE PASTA AND SLICED CHICKEN BREAST WITH CALABRIA'S FAMOUS GORGONZOLA CREAM SAUCE - \$18.95
- PENNE CALABRIA : PENNE PASTA WITH CALABRIA'S FAMOUS GORGONZOLA CREAM SAUCE - \$14.95 ADD CHICKEN - \$18.95
- FARFALLE AL SALMONE : BOW TIE PASTA WITH SMOKED SALMON, CAPERS, CALAMATA OLIVES, ONIONS IN A VODKA CREAM SAUCE - \$18.95
- FUSILLI CAPRESE CON GAMBERI : MOZZARELLA AND BASIL WITH TOMATO SAUCE AND PRAWNS - \$19.95
- LINGUINE DIAVOLA : PRAWNS SAUTEED WITH OLIVE OIL, BUTTER, WHITE WINE SAUCE AND RED PEPPER FLAKES - \$18.95
- SPAGHETTI DI MARE : A SAUTEED MIX OF SEAFOOD, TOMATO SAUCE, WHITE WINE, BASIL, GARLIC, LOBSTER STOCK WITH SPAGHETTI - \$24.95

pollo

- POLLO LIMONE : CHICKEN BREAST SAUTEED WITH A LEMON, BUTTER AND WHITE WINE SAUCE - \$17.95
- POLLO GORGONZOLA : CHICKEN BREAST WITH CALABRIA'S OWN FAMOUS GORGONZOLA CREAM SAUCE - \$18.95
- POLLO BOSCAIOLA : CHICKEN BREAST WITH GARLIC, WHITE WINE, CREAM SAUCE WITH ARTICHOKE HEARTS AND MUSHROOMS - \$18.95
- POLLO PARMIGIANA : CHICKEN BREAST BAKED WITH TOMATO SAUCE AND TOPPED WITH MOZZARELLA AND PARMIGIANO CHEESES - \$19.95

carne

- BRACCIOLINE DEL PAESANO : PORK TENDERLOIN ROLLED AND STUFFED WITH BACON, GARLIC, PARSLEY AND WHITE WINE - \$18.95
- VITELLO MARSALA : SLICED VEAL TENDERLOIN SAUTEED WITH SWEET MARSALA WINE AND MUSHROOMS - \$19.95
- VITELLO PICCATA : SLICED VEAL TENDERLOIN SAUTEED WITH BUTTER, WHITE WINE, LEMON AND CAPERS - \$19.95
- VITELLO SALTIMBOCCA : SLICED VEAL LAYERED WITH PROSCUITTO AND SAGE, SAUTEED WITH BUTTER, OLIVE OIL AND WHITE WINE - \$19.95
- VITELLO PARMIGIANA : BREADED VEAL CUTLETS BAKED IN TOMATO SAUCE, MOZZARELLA AND PARMIGIANO CHEESES - \$20.95
- **COSTOLETTE D'AGNELLO : BRAISED RACK OF LAMB WITH MARSALA SAUCE AND WILD MUSHROOM REDUCTION - \$24.95
- **BISTECCA CALABRIA : GRILLED MARKET SELECT PRIME WITH CALABRIA'S OWN GORGONZOLA CREAM SAUCE - MARKET PRICE

pesce

- GAMBERI DIAVOLA : MARKET FRESH PRAWNS SAUTEED IN WHITE WINE, BUTTER AND RED PEPPER FLAKES - \$20.95
- CIOPPINO : A SAUTEED MIX OF SEAFOOD, TOMATO SAUCE, WHITE WINE, BASIL, GARLIC AND LOBSTER STOCK - \$24.95

