



ANTIPASTI FREDDI

Cold hors d'oeuvres

OSTRICHE

Fresh oysters

AVOCADO & SHRIMPS

Avocado pear with shrimp and cocktail sauce

CALAMARI AMALFITANA

Squid salad with lemon, garlic and vinaigrette

PROSCIUTTO DI PARMA CON MELONE

Thinly sliced Parma Prosciutto and melon

TERRINA DELLA CASA

House pate'

SALMONE DI SCOZIA AFFUMICATO

Freshly cut smoked salmon

INSALATA CAPRESE

Fresh tomato and mozzarella served with basil and vinaigrette

CARPACCIO DI FILETTO

Thinly sliced raw beef tenderloin, topped with parmesan cheese, onions and capers

CARPACCIO DI SALMONE

Thinly sliced raw salmon served with arugola and homemade mayonnaise

SCAMPI COCKTAIL

ANTIPASTI CALDI

Hot hors d'oeuvres

CALAMARI FRITTI

Crisply fried baby calamari

COZZE ALLA MARINARA

Fresh mussels sautéed with parsley, garlic in a marinara or white wine sauce

OSTRICHE GRATINATE

Fresh oysters cooked in the shell with garlic, breadcrumbs and parsley

OSTRICHE FIORENTINA

Fresh oysters cooked with spinach and cheese sauce
OSTRICHE FIORENTINA WITH CRAB
Fiorentina oysters topped with lump jumbo crab
MOZZARELLA BELLA
Crisply fried mozzarella cheese, topped with anchovies
LUMACHE FARCITE
Snails baked in mushrooms caps with parsley and garlic butter

MINESTRE

Soups

TORTELLINI IN BRODO DI POLLO
Chicken broth with homemade tortellini, filled with sausage, ham and parmesan cheese
ZUPPA CAMPAGNOLA
Chicken broth with spinach, parmesan cheese and whisked eggs
MINISTRONE ALLA MILANESE
Fresh vegetable soup
PASTA E FAGIOLI ALLA ROMANA
The classical roman soup of beans and pasta

INSALATE

Salads

CAESAR SALAD

CAPRICCIO SALAD

BROCCOLI SALAD

PASTA

AGNOLOTTI FRESCHI ALLA CREMA
Country style fresh pasta filled with spinach and ricotta cheese, served with cream sauce
TAGLIATELLE ALLA KATHY
Homemade green noodles with cream, mushrooms, imported Italian ham and tomato sauce
CANNELLONI DONATELLO
Rolled fresh pasta filled with veal and mozzarella then glazed with besciamella and tomato sauce
LINGUINE ALLE VONGOLE
Linguine with clams in a white or red sauce, a well known classic
LINGUINE AL PESTO
Linguine in the traditional pesto sauce
PENNE PUTTENESCA

Penne in tomato sauce with capers, olives and anchovies

TORTELLINI AURORA

Homemade tortellini filled with sausage, imported Italian ham and cheese in tomato sauce with a touch of cream

CAPELLI D'ANGELO AMALFI

Angel hair with a tomato and basil sauce

LINGUINE AL GRANCHIO

Linguine with jumbo lump crab meat in a white wine or tomato sauce

LINGUINE ALL'ARAGOSTA

Linguine with live Maine lobster in a light tomato sauce

PESCE

Fish

CERNIA ALLA LIVORNESE

Fresh grouper with tomato, onion, capers and black olives

FRITTO MISTO

Crisply fried scampi, baby calamari, grouper, scallops and baby zucchini

SCAMPI CAPRESE

Scampi cooked with mushrooms, garlic, tomato and white wine

SALMONE ALLA STROMBOLI

Fresh poached salmon with shrimp and asparagus in a creamy white wine sauce

SOGLIOLA

Dover sole

LOBSTER THERMIDOR

ENTREES

POLLO PALERMITANA

Breast of chicken with mushrooms, peppers, tomato and a touch of garlic

PETTO DI POLLO DONATELLO

Chicken breast sautéed and garnished with artichokes, mushrooms and zucchini

POLLO ALLA MILANESE

Lightly breaded and pan fried breast of chicken, topped with a three color salad

VITELLO DOLCE VITA

Veal scaloppini with imported Italian ham, mushrooms and truffle in a light white wine sauce

SCALOPPINA DI VITELLO ALLA SICULA

Veal scaloppini cooked with fresh peppers, oregano, tomato and a touch of garlic

SCALOPPINA DI VITELLO PULCINELLA

Veal scaloppini sautéed with Prosciutto and Fontina cheese

PICCATA AL LIMONE

Veal scaloppini in a light sauce of lemon and butter

OSSOBUCO ALLA MILANESE

Veal shank with marrow bone, slowly braised in a delicate sauce and served with saffron risotto

ABBACCHIO AL FORNO ALLA CIOCIARA (for two)

Rack of lamb seared and baked with mustard and herb breadcrumbs, finished in a rosemary demiglasse sauce

FRACOSTA DI MANZO

Sautéed sirloin steak served with sweet peppers, oregano, mushrooms, olives and tomato

MEDAGLIONI DI MANZO ALLA PIZZAIOLA

Slices of beef tenderloin, the real Neapolitan way, with garlic, tomato and oregano sauce

FILETTO GIOACCHINO ROSSINI

Filet of beef with Madeira sauce and house made pate'

NODINO DI VITELLO

Veal chop sautéed with mushrooms in a Marsala wine sauce

FIORENTINA

32 oz. Porterhouse, grilled with rosemary

CONTORNI DI STAGIONE

Side vegetable dishes

ZUCCHINI FRITTI

Deep-fried baby zucchini

SPINACI

Spinach sautéed

FUNGHI AL SALTO

Sliced and sautéed mushrooms

ASPARAGI ALL'AGRO

Cold asparagus with lemon dressing

ASPARAGI PARMIGIANA

Hot asparagus with Parmesan cheese and butter

DOLCI

Desserts

CHOCOLATE MOUSSE CAKE

NAPOLEON CAKE

APPLE TART CAKE

RICOTTA CHEESE CAKE

TIRAMISU'

CRÈME BRULÉ' WITH WHITE CHOCOLATE AND FRESH FRUIT