



## 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  
MINESTRONE 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