

## Antipasticaldi, Freddi E Insalate

Mozzarella Caprese home made fresh mozzarella with prosciutto di parma, fresh sliced tomato, home roasted red peppers and fresh basil 14

Calamaretti Fritti fresh calamari lightly battered and fried 14

Clams Oreganata 12

Home Roasted Red Bell Peppers and Anchovies 12

Insalata Di Calamari fresh calamari tossed in a lemon oil dressing 14

Insalata Di Mare calamari, shrimp and scungilli tossed in a lemon oil dressing 15

Chilled Jumbo Shrimp Cocktail 14

Clams on the Half Shell 12

Clams Marechiarra little neck clams steamed in an herbed light tomato and chardonnay broth 14

Funghi Ripieni mushrooms stuffed with sausage, peppers and breadcrumbs 12

Mozzarella Sticks 7

Arancini fried stuffed rice balls 1 ea

Pasta Fagioli canellini bean and tubettini pasta soup 7

Stacciatella Romana egg drop soup, fresh spinach parmigiano in a clear consommé 6

Tortellini in Brodo veal filled tortellini in a chicken broth 6

Escarole and Bean Soup escarole and canellini bean soup 7

Caesar Salad 10

Insalata di Rugola tossed in house vinaigrette with tomatoes and onions 9

Insalata Mista mixed greens with house dressing 6

## Primi Piatti

Rigatoni Via Veneto lobster, shrimp, shiitake mushroom, peas, cognac pink cream sauce 25

Penne Paesano eggplant, fresh mozzarella, filetto sauce 20

**Spaghettoni** alla Chitarra bacon, potatoes, rosemary, lite chardonnay 20

**Parpadelli Porcini and Shrimp** fresh porcini mushroom, jumbo shrimp, fresh chopped tomatoes all'olio 26

Linguini con Broccoletti di Rape and Shrimp sautéed in garlic and extra virgin olive oil 22

Capellini Malafemmina lobster, shrimp and clams in a white clam sauce 25

Linguine con Salsa di Vongole fresh clam sauce, red or white 20

Rigatoni Vodka 18

Fettuccine Verde Amatriciana green fettuccine in a tomato sauce with onions, prosciutto and fresh basil 18

Tortellini or Fettuccini Verde - Boscaiola veal filled tortellini or a green fettuccini tossed in a white cream sauce with peas, diced prosciutto, and mushrooms 18

Penne Bolognese veal meat sauce 20

Penne con Broccoli penne pasta sautéed with broccoli in a light tomato sauce 15

Cheese Ravioli 14

All shared entrees will be an additional 3.00

All our food is prepared to order so please be patient. Thank You.

## Secondi Piatti

Saltimboca alla Romana veal sautéed in a demi-sage sauce and topped with sliced prociutto, mozzarella and spinach 24

Vitello Rossini veal sautéed with a light tomato sauce topped with prosciutto, mozzarella and fresh sliced tomato 24

Pollo Murphy chicken sautéed with hot and sweet peppers, mushrooms and potatoes 21

Pollo Balsamic chicken sautéed with sausage in a balsamic sauce tossed with arugola 21

Vitello Sorrentino veal topped with eggplant, prociutto and mozzarella in a fresh tomato sauce 24

Pollo Scarpariello chicken on the bone sautéed with sausage and mushrooms in white wine garlic sauce 21

Pollo Parmigiano 21

Cotoletta di Vitello breaded veal cutlet; Milanese, or Parmigiano 24

Vitello Via Veneto breaded veal cutlet with fresh chopped tomatoes and arugola 25

Chicken Picatta lemon, capers and chardonnay wine 21

Vitello con Gamberi Francese veal and shrimp in a white wine lemon sauce 25

Pollo Francese chicken in a white wine lemon sauce 21

Pollo Marsala chicken sautéed with mushrooms in a demi-marsala sauce 21

Melanzane Ripiene eggplant stuffed with ricotta cheese topped with marinara sauce and melted mozzarella 15

Melanzane Parmagiana eggplant parmigiano 15

Trippa Romana tripe in a tomato sauce 15

Trippa con Fagioli tripe and beans in a tomato sauce 15

Vitello Ripiene Voldostano stuffed veal with fontina cheese, spinach, prociutto di Parma demi mushroom sauce 28

Rack of Lamb double cut rack, rosemary cognac demi, broccoletti di rape 29

Bistecca di Manzo 14oz broiled NY strip steak 26

Bistecca di Pizzaiola 14oz broiled NY strip steak with tomato and mushroom sauce 26

Bistecca di Sciliana 14oz broiled NY strip steak topped with breadcrumbs and garlic sauce 26

Broiled Seafood Combination broiled clams oreganata, shrimp, mussels, lobster, calamari and our fresh fish of the day 27

Shrimp Scampi shrimp sautéed in white wine garlic butter sauce 21

Zuppe di Pesce combination of seafood in a red sauce served over linguine 28

Gamberi Marinara (sweet) or Fradiavolo (hot) shrimp in a tomato sauce served over linguine 22

Broiled Lobster Tails served any style MP

Ask your server for our fresh fish of the day.

### Contori

Escarole Sauté 9      Broccoli Sauté 8      Broccoletti di Rape 10

Side of Pasta Marinara 3

Side of Pasta Garlic and Oil 3

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A gratuity of 20% will be added to parties of 8 or larger.