

## INSALATE - SALADS

### MISTA \$9

seasonal greens, cherry tomato, red onion  
and carrot; house vinaigrette



### TRECOLORI \$10

arugula, radicchio and endive with gorgonzola  
cheese; balsamic vinaigrette

### CAPRESE \$13

vine ripe tomato, mozzarella di bufala and basil  
Prosciutto di Parma +\$4

### CAESARE\* \$9

romaine with parmesan cheese and croutons;  
classic caesar dressing

### ITALICA \$10

spinach, beets, walnuts and goat cheese;  
prosecco vinaigrette

### CARPACCIO di MANZO\* \$15

thinly sliced raw filet mignon with arugula,  
roasted peppers, capers, and parmesan

### FRUTTI DI MARE \$15

squid, shrimp, octopus, mussels, scallops marinated with  
lemon, fresh herbs, and extra virgin olive oil

## ZUPPE - SOUPS



### MINISTRONE \$9

garden vegetables and kidney beans  
in vegetable, tomato consommé

### PASTA e FAGIOLI \$9

a hearty and flavorful pasta and  
cannellini bean soup

### ZUPPA DEL GIORNO \$P/A

our soup of the day

## ANTIPASTO (serves 2)



### FRITTO MISTO \$21

a fried medley of calamari, shrimp,  
zucchini and cherry peppers;  
served with tomato sauce

### ANTIPASTO TRECOLORI \$19

a selection of cured meats, aged  
cheeses and seasonal fruit

### CLASSICO \$22

mushroom ripieni, eggplant rollatine,  
clams oreganata & clams casino;  
tomato-white wine reduction

## PASTA



### PENNE ARRABBIATA \$16

plum tomato, basil, roasted garlic,  
and spicy red pepper

### PENNE PRIMAVERA \$17

garden vegetables and mushrooms sautéed  
garlic and olive oil **or** tomato and cream

### CAPELLINI PUTTANESCA \$17

angel-hair pasta in flavorful blend of tomato,  
anchovy, garlic, capers and gaeta olives

### RIGATONI alla TRECOLORI \$19

sweet sausage, broccoli rabe and sun-dried  
tomato in a pesto-roasted garlic sauce

### GNOCCHI alla BABA \$20

homemade potato-ricotta dumplings in our tomato  
basil sauce with eggplant and mozzarella

### TORTELLINI alla PANNA \$19

cheese filled fresh pasta in a parmesan  
cream sauce with peas and prosciutto cotto

### FETTUCINE ALFREDO \$17

homemade pasta in our savory parmesan-cream  
ADD portobello \$3.50, chicken \$5 or shrimp \$8

### FARFALLE alla CARBONARA \$18

bow-tie pasta, pancetta, fresh herbs and onion  
'in brodo' with a touch of cream

### SPAGHETTI alla BOLOGNESE \$21

our chef's tasty veal ragù

### RIGATONI FOCACCIA \$19

diced chicken, rosemary and sun-dried  
tomato in a tasty tomato-cream

### LINGUINE alla VONGOLE \$24

fresh cockles and little-neck clams sautéed in  
white wine, garlic and extra virgin olive oil

### LINGUINE NERE alla MONSIGNORE \$29

homemade black squid ink pasta with shrimp,  
scallops, squid, clams and mussels; marinara

### LASAGNA del GIORNO \$P/A

### RAVIOLI DEL GIORNO \$P/A

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
We use fresh non-pasteurized, uncooked eggs in our caesar dressing

## PETTO di POLLO - CHICKEN BREAST

(served with our fresh vegetable medley and roasted potato)



### SCARPARELLO \$24

sautéed with sweet sausage in a delectable garlic, rosemary, olive oil and white wine sauce

### PICCANTE \$23

spicy cherry peppers, caramelized onion and garlic in a white wine-demiglace

### TRE FUNGHI \$24

portobello, shiitake and white mushrooms in our chef's Marsala wine sauce

### FANTASIA \$24

francese-style chicken breast topped with asparagus, mozzarella and roasted red pepper

### PARMIGIANA \$24

our classic; served with spaghetti marinara  
(instead of the vegetable medley)

## VITELLO - VEAL

(served with our fresh vegetable medley)



### PICCATA alla TRECOLORI \$26

veal scaloppine sautéed in lemon, butter and white wine topped with roasted red pepper and capers

### MARTINI \$27

parmesan-crusteD veal cutlets sautéed with artichoke hearts and white vermouth

### SORRENTINO \$28

francese-style veal cutlets topped with prosciutto, eggplant and mozzarella; pan roasted in our chef's tomato-demiglace

### COSTOLETTE alla CAPRICCIOSA \$29

pounded and breaded veal chop topped with an arugula, tomato and red onion salad; light balsamic vinaigrette

## FRUTTO di MARE e RISOTTO - SEAFOOD and RISOTTO



### RISOTTO NERO \$27

squid ink risotto with fresh squid, cockles, mussels and onion

### GAMBERONI dello CHEF \$29

5 jumbo shrimp in our chef's savory 'scampi' sauce; served alongside risotto

### SALMONE alla CONTADINA \$28

salmon filet sautéed with capers, sun-dried tomato and white wine; served over risotto

### RISOTTO MARE e TERRA \$29

risotto in a seafood consommé with shrimp, scallops, tomato and asparagus

## CARNE della GRIGLIA - GRILLED SELECTIONS



### POLLO PAILLARD \$21

chicken breast, pounded and lightly seasoned; served with vegetable medley or 'capricciosa' salad

### COSTOLETTE D'AGNELLO \$34

lamb chops seasoned with fresh herbs; served with hand-cut fried potato and sautéed broccoli rabe

### BISTECCA alla 'FIORENTINA' \$32

12 oz. Prime NY Strip; served with hand-cut fried potatoes and sautéed broccoli rabe

### LOMBATINA di VITELLO \$32

grilled veal chop; served with hand-cut fried potatoes and sautéed broccoli rabe

please let us know of any food allergies

gluten-free pasta and other dietary modifications available upon request