



## STARTER

24.25

SEAFOOD SALAD calamari, pulpo, shrimp, mussels & clams in a

CAPRINO SALAD mixed greens, goat cheese & nuts with a

lemon olive oil dressing

	Spaghetti, Linguine, Penne, (Fresh Pasta: Fettucine, Tortellini, Gnocchi, Cavatelli, Whole Wheat Penne or Gluten Free Penne add 2.)		
	PRIMAVERA fresh vegetable, diced		
	tomato, garlic & olive oil	21.5	
	VODKA pink cream sauce		
	with vodka	21.5	
	LASAGNA	20.5	
	CAMPAGNOLA crumbled Italian		
	sausage, spinach, cannellini beans		
	in a white brodino	24.5	
	RUSTICA grilled chicken breast,		
	roasted peppers, spinach, sundried		
	tomato, roasted garlic & oil	24.5	
	BOLOGNESE "old fashioned"		
	ltalian meat ragu	21.5	
	MAC & CHEESE	22.5	
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**PASTA** 

## **ENTREE**

potatoes, cranberry sauce & herb stuffing*	32.75
BEEF BRAISED SHORT RIBS served with mashed potatoes & string beans	37.75
VEAL OSSOBUCCO served with gnocchi*	38.75
SALMONE broiled with lemon, white wine & artichoke hearts	29.5
ZUPPA DI PESCE lobster tail, shrimp, clams & mussels in marinara sauce served with linguine*	33.5
GRILLED SKIRT STEAK spicy aioli sauce	34
SCARPARIELLO boneless chicken pieces sautéed in white wine, rosemary, garlic & olive oil	27.5
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## TRADITIONAL ENTREE

Served with potato & vegetable of the day except where indicated with a "  $\ast$ "

PARMIGIANA breaded with tomato sauce & mozzarella served with penne \* Chicken 25.5 - Veal 26.5 - Shrimp 28.5

FRANCESE Egg battered sautéed in white wine lemon & butter Chicken 26.5 - Veal 28.5 - Shrimp 28.5 - Filet of Sole 27.5

MARSALA Sautéed in marsala wine & mushrooms Chicken 26.5 - Veal 28.5

OREGANATA Baked with garlic, olive oil, white wine & bread crumbs

Shrimp 27.5 - Filet of Sole 27.5