

ANTIPASTI FREDDI • COLD APPETIZERS

ANTIPASTO MISTO 12.95

Prosciutto di Parma, salami, olives, roasted peppers, peperoncini, and anchovy with sliced grana padano, homemade mozzarella, and provolone cheese.

FRUTTI DI MARE 10.95

A medley of shrimp, scallops, calamari, clams, and mussels in a lemon and olive oil vinaigrette.

PROSCIUTTO E MELONE 9.95

Prosciutto di Parma and seasonal melon.

CARPACCIO DI MANZO 9.95

Thinly sliced cured beef, mixed greens, portobello, capers, and sliced grana padano with diced tomato vinaigrette.

CARPACCIO DI PESCI 9.95

Cured ahi tuna and salmon thinly sliced, mixed greens, portobello, capers, and sliced grana padano with a lemon tomato vinaigrette.

PEPERONI ARROSTITI 9.95

Homemade mozzarella cheese with roasted peppers marinated in garlic and olive oil.

MOZZARELLA FRESCA E POMODORO ALLA CAPRESE 9.95

Homemade mozzarella cheese with vine ripe tomato and fresh basil.

INSALATE • SALADS

DI PEPERONI E MOZZARELLA 8.95

Cold roasted sweet peppers, homemade mozzarella cheese, red onion, and baby greens with tomato vinaigrette.

INSALATA PARMIGIANA 8.95

Arugula, portobello, button mushrooms, and shaved parmesan cheese with tomato vinaigrette.

MISTICANZA "ACQUA BELLA" CON CAPRINO, NOCI 8.95

Seasonal baby greens with goat cheese, cherry tomatoes, walnuts, and our honey mustard vinaigrette.

FORMAGGI PRIMAVERA 8.95

Baby spinach, crumbled blue cheese, golden raisins, toasted pine nuts, olives, red onions, and cherry tomatoes with champagne vinaigrette.

INSALATA ROMANA CON SCAGLIE DI PARMIGIANO* 6.95

The classic "Caesar" salad with shaved parmesan cheese and focaccia croutons.

SPINACI 8.95

Spinach, pine nuts, sun-dried tomato, cherry tomato, and red onion with dill balsamic vinaigrette.

DELLA CASA 6.95

Seasonal baby greens with shaved parmesan cheese and tomato vinaigrette.

MINESTRE • SOUPS

LENTICCHIE 5.95

Lentil, celery, onion, carrot, potato, and tomato.

PASTA E FAGIOLI 5.95

Our delightful white bean soup with pasta.

ANTIPASTI CALDI • HOT APPETIZERS

CALAMARI FRITTI E ZUCCHINI 9.95

Deep fried calamari and zucchini with ginger soy dressing or marinara.

COZZE ALLA NAPOLETANA 10.95

Prince Edward Island mussels sautéed in marinara sauce or garlic and extra virgin olive oil with basil.

ROLI ROLI 10.95

Flounder rolled with asparagus in cornmeal, deep fried, and served with arugula, lemon dressing, jumbo shrimp, mustard radish, and ginger soy.

GAMBERI 11.95

Jumbo shrimp sautéed and served with marinara or fra diavolo sauce.

TONNO 11.95

Pan-seared tuna encrusted with black and white sesame seeds atop sautéed spinach with ginger soy dressing and wasabi lime sauce.

MOZZARELLA CARROZZA 9.95

Tuscan bread and homemade mozzarella with marinara or wild mushrooms in lemon caper sauce.

VERDURA ALLA GRIGLIA 10.95

Grilled eggplant, zucchini, yellow squash, portobello, and red peppers with homemade mozzarella and balsamic vinaigrette.

CARCIOFI ALLA ROMANA 10.95

Baby artichokes stuffed with fontina cheese, tempura-fried, and topped with lemon-caper sauce and marinated peppers.

VONGOLE POSITANO 11.95

Littleneck clams sautéed in marinara or garlic and extra virgin olive oil with basil.

FRIARIELLI E POLPETTE 12.95

Veal meatballs simmered in house pomodoro and served with rapini sautéed in garlic and olive oil.

**According to the United States Food & Drug Administration, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PIZZE • PIZZA

ANDIAMO 10.95

Ricotta, mozzarella cheese, garlic, olive oil, and herbs.

BRUSCHETTA ALLA ROMANA 12.95

Focaccia brushed with olive oil and herbs, dressed with baby greens, prosciutto di Parma, and diced tomato vinaigrette.

BRUSCHETTA POMODORI 9.95

Focaccia brushed with olive oil and topped with fresh diced tomato, basil, oregano, and parmesan cheese.

CAPRICCIOSA 12.95

Artichokes with tomato sauce and mozzarella cheese.

GAMBERI 15.95

Shrimp with tomato sauce and mozzarella cheese.

MARGHERITA 10.50

Mozzarella cheese with tomato sauce and basil.

PEPPERONI 11.95

Pepperoni, mozzarella cheese, and tomato sauce.

QUATTRO FORMAGGI 11.95

Mozzarella, parmesan, provolone, garlic, olive oil, and goat cheese.

QUATTRO STAGIONE 13.95

Mushrooms, spinach, eggplant, onions, and peppers with tomato sauce and mozzarella cheese.

RUSTICA 13.95

Grilled chicken, caramelized onions, and roasted peppers with mozzarella cheese and tomato sauce.

FORMAGGI E FUNGHI 12.95

Portobello, goat cheese, pesto sauce, and mozzarella cheese.

HAWAIIAN 14.95

Prosciutto di Parma and pineapple with mozzarella cheese and tomato sauce.

EXTRA TOPPINGS 1.75

Sausage, meatball, anchovy, eggplant, artichoke, mushroom, spinach, black olives, diced tomato, onions, pepperoni, pineapple, roasted peppers.

PIZZE RIPIENA • STUFFED PIZZA

DANIELI 13.95

Smoked salmon, mozzarella, and goat cheese.

NAPOLETANA 13.95

Prosciutto di Parma and mozzarella cheese.

SICILIANA 13.95

Grilled chicken, caramelized onions, roasted peppers, and mozzarella cheese.

RISOTTO • RISOTTO

RISOTTO AL FRUTTI DI MARE 24.95

Risotto tossed with shrimp, scallops, calamari, clams, mussels, fish, and a touch of pomodoro.

RISOTTO AL FUNGHI 19.95

Risotto tossed with wild mushrooms and parmesan cheese.

RISOTTO PRIMAVERA GAMBERI 24.95

Risotto tossed with sauteed shrimp, mushrooms, cherry tomatoes, and mixed vegetables.

Split Salad 1.00 Split Entrée 3.00

Select dishes are subject to a \$5.00 split charge.

FARINACEI • PASTA

CAPELLINI ALLA PRIMAVERA 14.95

Angel hair pasta with mixed vegetables, tomato, mushrooms, garlic, and olive oil.

CAPELLINI POMODORI 13.95

Angel hair pasta with a savory fresh tomato sauce and basil.

FARFALLE AL SALMONE GIULIANO 20.95

Bow tie pasta with smoked salmon, green peas, and walnuts in a light cream sauce.

FETTUCINE ALFREDO 15.95

Fettucine in our alfredo sauce.

with chicken 20.95 • with shrimp 23.95

LINGUINE AGLIO E OLIO 13.95

Linguine with basil, garlic, and extra virgin olive oil.

LINGUINE ALLA SCOGLIERA 24.95

Linguine with a medley of shrimp, fish, calamari, scallops, clams, and mussels in marinara or garlic and olive oil.

LINGUINE BUCANIERA 19.95

Linguine, calamari, and mussels in "Mare Chiara" sauce.

LINGUINE VONGOLE 17.95

Linguine and fresh clams in marinara or garlic and extra virgin olive oil.

PENNETTE ANDIAMO 15.95

Pennette with spinach, sun-dried tomato, pine nuts, garlic, olive oil, and pomodoro.

PENNETTE CAPRESE 15.95

Homemade mozzarella and fresh tomato with garlic and extra virgin olive oil, oregano, and basil.

PENNETTE MELANZANE E POMODORI 14.95

Pennette and diced eggplant with a savory pomodoro sauce, provolone, and parmesan cheese.

SPAGHETTINE ALLA PUTTANESCA 14.95

Thin spaghetti with a savory pomodoro sauce of olives, capers, peperoncini, anchovies, and fresh oregano.

SPAGHETTINE BOLOGNESE 15.95

Thin spaghetti tossed with our delightful meat sauce.

TORTELLINI ROSATELLA 15.95

Meat filled tortellini with fresh tomato cream sauce.

LINGUINE FUNGHI 14.95

Linguine tossed with portobello, porcini, and button mushrooms sautéed in garlic and olive oil.

LINGUINE GAMBERI 22.95

Linguine tossed with shrimp in marinara sauce or garlic and extra virgin olive oil.

TRADIZIONALE SALERNO PIATTI AL FORNO

TRADITIONAL SALERNO BAKED DISHES

Served with vegetable of the day.

CANNELLONI 15.95

Pasta stuffed with spinach, veal, and vegetables with pomodoro and bechamel sauce.

GNOCCHI ROSATELLA 15.95

Potato gnocchi with tomato cream sauce and provolone cheese.

LASAGNA 15.95

Meat sauce, ricotta, and mozzarella cheese.

MANICOTTI 14.95

Pasta stuffed with ricotta and parmesan cheese topped with marinara sauce and mozzarella cheese.

MELANZANE GAMBERI 18.95

Eggplant, shrimp, marinara, pennette pasta, and provolone cheese.

MELANZANE SICILIANA 15.95

Grilled eggplant, portobello mushrooms, provolone, and parmesan cheese with marinara sauce.

Split Salad 1.00 Split Entrée 3.00

Select dishes are subject to a \$5.00 split charge.

PESCI • SEAFOOD

Served with vegetable and potato of the day.

DENTICE CARUSO 24.95

Snapper filet sautéed with clams, mussels, and shrimp in a light tomato sauce.

DENTICE CHAMPAGNE 22.95

Snapper filet sautéed in champagne cream sauce.

SOGLIOLA PICCATA 19.95

Flounder filet with capers sautéed in white wine lemon sauce.

SOGLIOLA PUTTANESCA 19.95

Flounder filet sautéed with capers, olives, anchovy, peperoncini, and oregano in a white wine and pomodoro sauce.

GAMBERI OREGANATO 24.95

Jumbo shrimp sautéed in white wine lemon sauce topped with parmesan and toasted bread crumbs.

SALMONE ALLA GRIGLIA 23.95

Grilled salmon over a bed of sautéed spinach topped with cherry tomatoes and ginger soy dressing.

SALMONE ALLA SCALOGNO E LIMONE 22.95

Salmon with shallots, peppers, lemon, and a delicate white wine sauce.

TONNO GIULIANO 25.95

Pan-seared tuna encrusted with black and white sesame seeds atop sautéed spinach with cherry tomatoes, ginger soy dressing, wasabi lime sauce, and a jumbo shrimp.

CARNE E POLLO • MEAT AND POULTRY

Served with vegetable and potato of the day.

POLLO ALLA GRIGLIA 16.95

Grilled breast of chicken with mixed greens and our diced tomato vinaigrette.

POLLO DI CAMPAGNA CON PEPERONI ARROSTITI 17.95

Grilled chicken breast, wild mushrooms, sweet roasted peppers, and olives with garlic and extra virgin olive oil.

POLLO FRANCESE CON GAMBERONI 23.95

Breast of chicken sautéed in white wine lemon sauce and topped with jumbo shrimp.

POLLO PAISANO 19.95

Roasted chicken, Italian sausage, wild mushrooms, olives, and peperoncini in a balsamic vinegar sauce.

POLLO SPECIALE DELLA CASA 19.95

Breast of chicken, shallots, and porcini mushrooms in a cognac cream sauce.

FRACOSTA DI MANZO AL CARBONI VIVI 28.95

Black Angus NY Strip grilled to perfection with sautéed wild mushrooms and sun-dried tomatoes.

FRACOSTA DI MANZO AL PORTO FUNGHI 28.95

Black Angus NY Strip and wild mushrooms in a delightful rosemary port wine sauce.

COSTATA DI VITELLO AL CARBONI VIVI 34.95

Thick, and juicy veal chop grilled to perfection with sautéed wild mushrooms and sun-dried tomatoes.

COSTATA DI VITELLO ALLA MILANESE 34.95

Pounded veal chop breaded and pan fried with arugula and a cherry tomato vinaigrette.

SCALOPPA DI VITELLO FORESTIERE 20.95

Veal scaloppine with mixed mushrooms in marsala wine sauce.

SCALOPPA DI VITELLO PICCATA 20.95

Veal scaloppine with capers in white wine lemon sauce.

SCALOPPA DI VITELLO FORMAGGIO 20.95

Veal scaloppine with crumbled bleu cheese in a cognac cream sauce.

SCALOPPA DI VITELLO SORRENTINE 20.95

Veal scaloppine with grilled eggplant, pomodoro, and provolone cheese.

CONTORNI • SIDE ORDERS

CAPELLINI MARINARA 7.95 Angel hair pasta with our marinara sauce.

LINGUINE AGLIO E OLIO 7.95 Linguine with basil, garlic, and extra virgin olive oil.

PENNETTE ALLA ROSA 8.95 Pennette with fresh tomato cream sauce.

POLPETTE 6.95 Veal meatballs simmered in house pomodoro.

SALSICCIA 6.95 Grilled Italian sausage.

SPINACI 5.95 Spinach sautéed with garlic and olive oil or steamed.

VERDURA 4.95 Vegetable and potato of the day.

BROCCOLI DI RAPA 8.95 Rapini sautéed with garlic and olive oil.

*Dishes prepared to order using only the finest ingredients!
Thank you for dining with us today and we look forward to seeing you again!*