Favorite SALADS

Greek Salad

9.80

Tomato, cucumber, red onion, green beans, Feta cheese, peppers & kalamata olives

Baked Goat Cheese

12.50

Baked breaded goat cheese on spring mix with cherry tomatoes, onion & celery

Caprese Salad

13.00

Traditional tomato, mozzarella & basil

Burrata Caprese

14.80

This is a MUST try! Fresh burrata cheese with tomatoes and basil

Caesar Salad Small 6.50 Large 9.80

La Caprona

10.80

Arugula with goat cheese, sun dried tomatoes and white mushrooms

Niçoise Salad

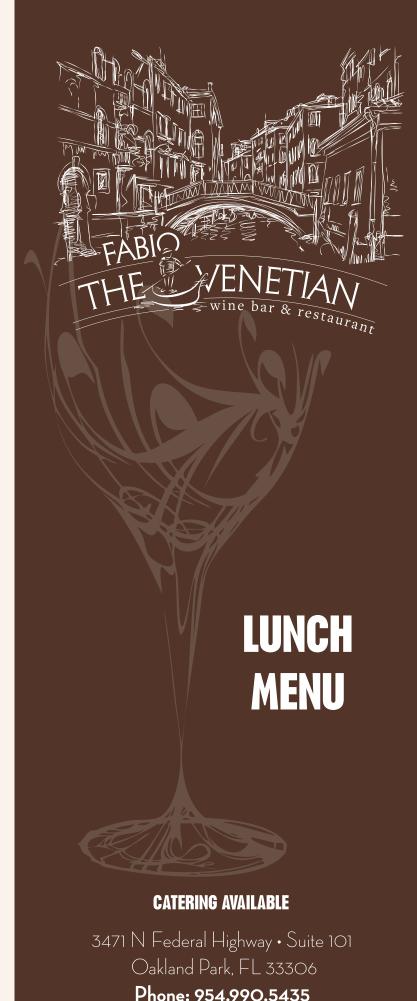
13.50

Salad with tuna, green beans, hard boiled eggs, tomatoes, onion, capers, and potatoes

Add:

Chicken 3.50 Proscuitto 4.00 Shrimp 5.00

Desserts Made Fresh Daily!





Speck & Brie

11.80

Northern Italian Smoked Ham & Brie with Tomato Sauce

Meatballs

10.80

with Mozzarella, Parmesan & Tomato Sauce

Mortadella

10.80

with Sopressata, Mozzarella & Tomato Sauce

Stracchino & Crudo

11.80

Stracchino Cheese, Parma Ham, Mozzarella & Tomato Sauce

Turkey, Provolone & Grilled Peppers 10.80

Chicken Pesto

10.80

with Tomato & Mozzarella

Emanuelle

10.80

Grilled Chicken with Tomato Sauce, Spinach, Mozzarella, Goat Cheese & Sun Dried Tomatoes

Caprese

10.80

Mozzarella, Tomatoes & Basil

Mascarpone & Crudo

11.80

Mascarpone, Prosciutto Crudo, Mozzarella & Tomato Sauce

Specials

of the DAY

Ask about our





All'anitra

13.80

Delicious duck ragout! It is a traditional Venetian recipe prepared mama's style

Carbonara

13.80

With bacon in an egg sauce, black pepper and Parmesan cheese - Classic Italian style!

Bolognese

13.80

Homemade meat sauce, white wine & lots of love

Vongole

14.80

Venetian style, simple and delicious! Fresh clams sautéed in white wine and garlic

Scoglio

15.80

A tasty combination of clams, shrimp and calamari in our homemade marinara sauce

Pomodoro

10.80

Homemade marinara sauce and fresh basil, simple but delicious!

Add Meatballs + 5.00

Amatriciana

13.80

Traditional Roman Recipe! Bacon, fresh tomato sauce and crushed red pepper

Le Ocaloppine

Di Pollo / Chicken Breast 13.50

Di Vitello / Veal 14.80

Scaloppine is a classic Italian dish. The meat is pounded thin and dusted with flour then cooked slowly with your choice of sauces.

Piccata - Sautéed with capers and white wine

Al Limone - Sautéed with lemon for a gentle citrus taste

Al Vino Bianco - With Pinot Grigio white wine

Al Marsala - Delicate mushrooms with a Marsala wine sauce