

Ofriijpasil Truedldo (ruliymy

Fresh Mozzarella with Tomato \& Basil 16
black pepper, extra virgin olive oil and basamic vinegar
Burrata Mozzarella 18
with tomatoes, roasted pear \&e basil
Antipasto Freddo Special 18
a sample plater of, fresh mozzarella, prosciutto, soppressata, gran adana, olives, and roasted peppers

Avocado Bruschetta 14
grilled $\mathcal{J}_{\text {uscan bread topped with avocado, }}$ red onion, roasted peppers, gorgonzola \&e balsamic glaze

Ins alate (salads)
Caesar Salad 15
romaine lettuce tossed in our signature dressing.
TriColor 14
radicchio, arugula \& endive salad, tossed in extra virgin olive ole and balsamic vineger

Panzanella 15
tomato, cucumber \&e red onion in a dressing of sparklin water, salt-pepper, garlic and topped with a thin slice toasted $\mathcal{J u s c a n ~}$ bread

Siciliana 16
romanic lettuce with salami, provolone, tomato, olives \& red onions


Zucchini Fritti 14
shoe-string zucchini lightly tossed in wondra-flour and fried
Fried Mozzarella 14
served with our signature tomato sause
or
anchovy sauce: white wine, halloos, capers, butter and fresh
lemon juice 16
Eggplant Rollatine 17
thin cut eggplant stuffed with ricotta topped with tomato sause and baked to perfection (Spec)
Fried Baby Calamari 18
served with our signature marinara sauce
Schiacciata di Salsicce e Carciofi 16
a unique pie of sausage, artichokes \&e mozzarella (3pc)
Gamberi Fritti "Cortile" 18
marinated shrimp, lightly fried in wondra flour, sprinkled with
lemon \& vinegar
Baked Clams Oreganate (6 pc) 16 stuffed with seasoned breadcrumbs and baked

Asiago Stuffed Mushrooms 15
white mushrooms stuffed with roasted vegetables, pecorino, bread crumbs \&e topped with asiago cheese

Mussels fra Diavolo 16
Prince Edward Island mussels sauteed with chilis, garlic \&e white wine in a choice of Red or White Sauce
"Gluten-Iree Pasta available upon request. All pastas dishes are cooked fresh and Al-dente*

## Spaghettini Puttanesca Speciali 24

resh grape tomatoes, capers, olives, anchovies \& arugula in garlic \&e oil

## Rigatoni Napoli 25

"Prince of Naples", filetto di pomodoro, prosciutto \&e topped with shaved mozzarella

## Capellini Piselli e $^{\text {Prosciutto }}$ Speciali 26

ungel hair pasta, meat sauce, tomatoes, mushiooms, peas \& cream, topped with a thin slice of baked prosciutto

## Pepite di Gnocchi 26

potato dough stuffed with finechicken, spinach \&e mascatpone

## Farfallette con Pollo 26

bowtie pasta with sauteed chicken \& speck ham, asparagus, fresh chopped tomatoes and a touch of cream

## Linguine Cicale 34

linguine, shimp, scallops, calamari, clams \& mussels in a choice of Red or White sauce

## Rigatoni Speciale 28

sauteed sweet sausage \& shitaki mushroom in a ricotta and touch cream sauce

## Spaghetti Con marinara 24

Our homemade tomato sauce with filetto di pomodoto and basil. ${ }^{*}$ add Chicken 7, Shrimp 11

## Rigatoni alla Diavola con Vodka 26

rigatoni with shallots, bayleaf, vodka \&e marinara

## Penne Creamy Vodka 25

vodka, bayleaf, and a touch of cream add Chicken 7, shuimp 11'

## Cheese Ravioli 24

homemade ravioli, stuffed with Ricotta \& Parmesan seeved in a rich reed tomato sauce

## Fettuccine di $P_{\text {arma }} 27$

sauteed sweet sausage, mushrooms, plum tomatoes, pazigiaiano, and a touch of cream

## Linguine and Clams 28

sauteedc clams, in choice of a gatic \& oil sauce OR a light tomato sauce

## Ragu del Macellaio 32

(Saturdays and Sundays, extremely limited) slowly cooked rib, sausage, meatball, and a slice of braciola in our signature sunday sauce


Nel Pollaio / Poultry
Filetti di Pollo con $\mathcal{F}_{\text {unghi e }}$ Piselli $^{27}$
breast of chicken sautéed with white wine, mushrooms \&e peas

Pollo Rollatine "Valle d'Aosta" 29
chicken stuffed with mushroom, prosciutto, mozzarella \& onions in a light marsala sauce

Chicken Scarpariello 32
oven roasted, sausage, finished with white wine, mushrooms, sage and springs rosemary sause, and topped with crisp roasted potatoes

Pollo con Gamberi Alla Francese 28
chicken breast \& jumbo shrimp dipped in egg batter \&e pan fried with white wine, butter \& lemon

Chicken Parmigiana 27
chicken cutlet,tomato sauce, topped with fresh baked motzarella and served with spagetti marinara

Contorni/ Side Dishes

Broccoli Rabe, Sauteed Spinach, Skin on Red Roasted Potatoes 14

Le Slecialita del Macellaio Pensiersoro/ Meats

Scaloppine con Melanzane, Mozzatella, Pomodorie $P_{\text {eperoni }}$ $p_{\text {iccante }}$
Veal scaloppine with baked eggplant, fresh mozzarella, tomatoes \& hot peppers

Scaloppine con $p_{\text {iselli e }}$ Prosciutto
Veal scaloppine sauteed with peas, onions, prosciutto, maisala \& white wine with rice pilaf

Filetto di Manzo di $p_{\text {uglia }}$
Grilled filet mignon stuffed with burrata mozzarella in a rich tomato sauce

Bistecca alla Carmine
Grilled shell steak topped with
mushrooms, onions \&e peppers in a
white wine sauce with rice pilaf
Veal Scaloppine... Marsala, piccata, $^{\text {, }}$ armigiana, $p_{\text {izzaiola }}$

Pork Chops... Broiled, Garlic \& Oil, $\$ 28.00$ Hot or Sweet Peppers
$p_{\text {rime }}$ Shell Steak.. Broiled, Pizzaiola with Mushrooms \& $p_{\text {eppers }}$

Del Dal Mare In Jerra Cotta/ Seafood
Capesante con Carciofie Parmigiano
Pan Sauteed diver scallops with artichokes \& parmigiano "Gratinee"

Gamberi $\mathcal{F}_{\text {antasia }}$
Jumbo shrimp stuffed with spinach, mozzarella, wrapped with prosciutto \&e white wine sauce

Pesce del Giorno Marechiaro e Gamberetti P.A. Fish of the day in a fresh tomato broth with sweet shuimp

