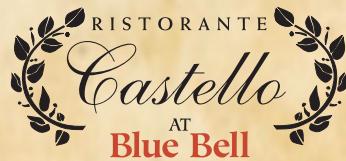


DINNER MENU



ANTIPASTI

Bruschetta	\$7.50
Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil and olive oil	
Proscuitto Melon	\$10.95
Proscuitto di Parma wrapped melon	
Calamari Fritti	\$11.95
Deep fried calamari served with tomato sauce	
La Parmigiana	\$9.95
Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven	
Mussels or Clams Fra Diavolo	\$12.95
New Zealand mussels or little neck clams sautéed in mild spicy tomato sauce	
Calamari Fra Diavolo	\$15.95
Sautéed calamari with jumbo crab meat in spicy tomato sauce - available grilled or in oil and garlic	
Oysters Rockefeller	\$13.95
Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta	
Grilled Calamari	\$14.95
Served over baby mix greens with a drizzle of balsamic glaze	

INSALATE

Mista	\$7.00
Gourmet mixed baby greens in balsamic vinaigrette	
Caesar	\$10.00
Romaine lettuce with yolkless Caesar dressing topped with shaved Parmigiano	

PASTE FRESCHE

Hazelnut Ravioli	\$24.95
Homemade hazelnut ravioli stuffed with four cheeses and topped with scallops and shrimp in creamy Frangelica sauce	
Farfalle Primavera	\$17.95
Bow tie pasta sautéed with medley of vegetables in white wine sauce	
Linguine Al Brooklyn	\$18.95
Linguine topped with chopped clams and artichokes in white wine sauce	

Gnocchi	\$17.95
Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce	
Farfalle Al Salmon	\$17.95
Bow tie pasta tossed with smoked salmon in light rose sauce	
Linguine Al Frutti Di Mare	\$22.95
Shrimp, clams and mussels in tomato sauce or white wine sauce (add 3oz Lobster \$11.50)	

(All Paste Fresche dishes also available as an appetizer)

(No substitutions or sharing entrees permitted)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

DINNER MENU



PASTE FRESCHE

Bucatini Alla Amatriciana \$16.95

Hollow spaghetti with onions & pancetta in tomato sauce

Fettuccine Alla Bolognese/Porcini \$17.95

Eggless pasta with meat sauce or truffle scented porcini cream sauce

Penne Con Pomodoro \$17.00

Penne pasta topped with fresh basil in red or pink sauce

Orecchiette Con Granchio \$21.95

Ear shaped pasta with crab meat, fresh asparagus and tomato in white wine sauce

Ravioli Di Aragosta \$23.95

Ravioli stuffed with lobster, shrimp, salmon and scallops in vodka aurora sauce (*add 3oz Lobster \$11.50*)

Tortellini \$17.95

Pasta parcels filled with tender veal flambé in cognac truffle scented cream sauce

Ravioli Vegetable \$17.95

Half moon shaped ravioli stuffed with vegetables in tomato sauce

Risotto Porcini Mushroom \$19.95

Seafood Medley \$25.95

(*All Paste Fresche dishes also available as an appetizer*)

POLLO

Pollo Rosmarino \$18.95

Pounded grilled chicken with fine herbs, lemon and extra virgin olive oil with diced tomatoes

Pollo Alla Caprese \$22.95

Sautéed chicken breast topped with fresh tomato, mozzarella cheese and fresh herbs with a light cream sauce

Pollo Valdostana \$22.95

Rolled chicken breast stuffed with arugula, sun dried tomato and fontina cheese in mushroom sauce

Pollo Saltimbocca \$22.95

Seared chicken breast topped with proscuitto and mozzarella cheese in Amarone demiglace sauce

CARNE

Vitello Di Castello \$27.95

Veal medallions sautéed with artichokes, sun dried tomatoes, lump crab meat in light prosecco cream sauce

Vitello Con Proscuitto \$26.95

Veal medallions topped with proscuitto and fontina cheese in vermouth sauce

Veal Paillard \$25.95

Pounded grilled veal with fine herbs, lemon and extra virgin olive oil with diced tomatoes

***Filetto** \$33.95

Filet mignon with bordelaise sauce or au poivre sauce

PESCE

Capesante \$27.95

Grilled scallops topped with smoked paprika, finished in citrus beurre blanc sauce served over sautéed spinach

***Salmon** \$26.95

Grilled Alaskan salmon served over lobster risotto

Ciopino Della Casa \$34.95

Traditional seafood medley and Chef daily fresh fish in saffron tomato seafood broth

(*No substitutions or sharing entrées permitted*)

Your server will tell you about our "daily specials"

If you don't see something on the menu just ask — if we have the ingredients, we will be happy to accommodate you.

DOLCE

Your server will bring our special dessert tray to your table.

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