



## PASTA

<b>SPAGHETTINI POMODORO</b>	add meatballs or meat sauce \$4	<b>\$15</b>
<b>FETTUCCINI BOLOGNESE</b>	rich beef and sausage ragu with pomodoro sauce	<b>\$17</b>
<b>PENNE MARGHERITA</b>	cherry tomatoes, fresh mozzarella, basil and EVOO	<b>\$15</b>
<b>FETTUCCINI ALFREDO</b>	crisp pancetta, sweet peas, parmigiano-pecorino cream sauce	<b>\$16</b>
<b>SPAGHETTINI &amp; CLAMS</b>	baby clam and cherrystones, pinot grigio butter, oregano	<b>\$24</b>
<b>SHRIMP DIAVOLO</b>	shrimp, spicy pomodoro sauce, spaghetti	<b>\$22</b>
<b>BAKED RIGATONI</b>	chicken, sausage, peppers, onion, mushroom, pomodoro sauce, mozzarella	<b>\$18</b>
<b>PASTA PRIMAVERA</b>	penne, seasonal vegetables and pomodoro sauce	<b>\$15</b>
<b>NAPOLI'S CARBONARA</b>	fettuccine alfredo w chicken, prosciutto, provolone & parmesan, peas	<b>\$22</b>

*Add Chicken \$5 Add Shrimp \$8 Sub Gluten Free Penne \$3*

## CLASSIC ITALIAN

<b>LASAGNA NAPOLITANO</b>	sweet ricotta, meat ragu and garlic	<b>\$17</b>
<b>MARSALA</b>	sauteed mushroom, marsala wine w spaghetti	<b>CHICKEN ... \$20 VEAL ..... \$28</b>
<b>PICATTA</b>	lemon caper butter, with spaghetti	<b>CHICKEN ... \$20 VEAL ... \$28 SHRIMP... \$22</b>
<b>MILANESE</b>	parmigiano crusted, lemon, EVOO, dressed baby arugula, fennel, red onions	<b>CHICKEN ... \$20 VEAL... \$28</b>
<b>PARMIGIANO</b>	crisp parmigiano crusted, fresh mozzarella, with spaghetti and pomodoro sauce	<b>CHICKEN ... \$20 VEAL ... \$28 EGGPLANT..\$16</b>

## HOUSE SPECIALTIES

<b>TUSCAN FILET</b>	8 oz grilled filet served over mushroom risotto, with julienne vegetables, chianti glaze	<b>\$42</b>
<b>PESTO SALMON</b>	pesto-breadcrumb crust, lemon butter and julienne vegetables	<b>\$26</b>
<b>OVEN ROASTED RANGE CHICKEN</b>	over sauteed mushroom risotto	<b>\$24</b>
<b>LOBSTER RAVIOLI</b>	basil tomato cream sauce <i>or</i> butter sauce with garlic sautéed spinach	<b>\$26</b>
<b>SHRIMP POLENTA</b>	on polenta cakes, braised spinach and garlic lemon butter sauce	<b>\$24</b>
<b>CHIANTI BRAISED SHORT RIBS</b>	over mushroom risotto with crispy shaved onions	<b>\$28</b>
<b>BLACKENED SALMON</b>	garlic mashed potatoes and fresh green beans	<b>\$26</b>

## SIDES

<b>THREE CHEESE MACARONI</b>	<b>\$11</b>	<b>JULIENNE VEGETABLES</b>	<b>\$11</b>
<b>SPAGHETTINI</b>	plain, marinara, olive oil or basil pesto <b>\$9</b>	<b>MUSHROOM RISOTTO</b>	<b>\$11</b>
<b>FETTUCCINI ALFREDO</b>	<b>\$9</b>	<b>SAUTEED BROCCOLINI</b>	<b>\$11</b>
<b>CREAMY FONTINA CHEESE POLENTA</b>	<b>\$11</b>	<b>SAUTEED GREEN BEANS</b>	<b>\$10</b>

*\*Auto gratuity will be added to parties of 6 or more.*

*\*All large parties will only be presented with one check so we can spend more time with all of our guests.*

*\*\$2.00 charge will be added to split entrées.*

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