

DINNER

ANTIPASTI

AFFETTATO MISTO 14.95
AN ARRAY OF ITALIAN DELICATESSEN CUTS
AND ASSORTMENT OF MARINATED VEGETABLES

BRUSCHETTA 10.95
TOASTED CIABATTA BREAD TOPPED WITH
TOMATOES, ONIONS, GARLIC AND BASIL ALL
MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT
AND PEPPER

CALAMARI FRITTI 12.95
LIGHTLY BREADED AND FRIED CALAMARI

CALAMARI LUCIANA 13.95
CALAMARI SAUTÉED IN A WHITE WINE SAUCE
AND FRESH PLUM TOMATOES

CAPRESE 12.95
FRESH MOZZARELLA, TOMATOES AND FRESH BASIL
LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL,
SALT AND PEPPER

CARPACCIO DI CARNE E PERE 14.95
THINLY SLICED BEEF, TOPPED WITH PEARS
AND SHAVED PARMESAN, DRIZZLED WITH
GORGONZOLA SAUCE

PARMIGIANA DI MELENZANA 13.95
BAKED LAYERS OF EGGPLANT FILLED WITH
MOZZARELLA AND PARMESAN CHEESE

ZUPPA DI COZZE 12.95
MUSSELS SAUTÉED IN A WHITE WINE SAUCE
AND FRESH PLUM TOMATOES TOPPED WITH
BLACK PEPPER AND PARSLEY

SALSICCIA 9.95
ITALIAN SAUSAGE SERVED WITH HOMEMADE
TOMATOES TOPPED WITH RICOTTA

CARPACCIO DI SALMONE 13.95
SLICED SMOKED SALMON MARINATED WITH
OLIVE OIL AND LEMON JUICE, TOPPED WITH
CAPERS, ONIONS, AND GOAT CHEESE

POLPETTE 9.95
MADE IN HOUSE MEATBALLS WITH PORK,
BEEF AND VEAL SERVED WITH MARINARA AND RICOTTA

PIZZA
MARGHERITA 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

PIZZA IMBOTTITA 14.95
CALZONE AL FORNO MADE WITH PROSCIUTTO
HAM, FRESH MOZZARELLA, AND RICOTTA

ARMANDO'S 16.95
SPICY NEAPOLITAN SALAME, ARTICHOKE, RICOTTA
AND MOZZARELLA WITH LIGHT TOMATO SAUCE

VEGETALI 14.95
MOZZARELLA, TOMATOES, ONIONS, ARUGULA,
MUSHROOMS, PEPPERS, AND BLACK OLIVES

SAN GIOVANNI 16.95
SAUTÉED MUSHROOMS, MOZZARELLA, FRIED
EGGS DRIZZLED WITH TRUFFLE OIL

SAN DANIELE 16.95
SAN DANIELE PROSCIUTTO CRUDO, SHAVED
PARMESAN, FONTINA CHEESE, AND ARUGULA

CARNE 16.95
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA,
MOZZARELLA, AND FRESH TOMATO SAUCE

BIANCA 13.95
GORGONZOLA, RICOTTA, MOZZARELLA, AND
PARMESAN

PROSCIUTTO E FICHI 16.95
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO,
FIG JAM, AND GORGONZOLA

NAPOLI 16.95
SHRIMP, CALAMARI, SHELLED MUSSELS,
MOZZARELLA, AND FRESH PLUM TOMATO SAUCE

CREATE YOUR OWN 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

**ADD 4.95 EACH: EGGS, SALAME OR
SAN DANIELE PROSCIUTTO**

ADD 2.95: PANCETTA

**ADD A TOPPING 1.00 EACH: OLIVES, ROASTED
PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS,
EGGPLANT, MUSHROOMS, SAUSAGE, FONTINA,
ANCHOVIES, CHICKEN, ARTICHOKE, BROCCOLI**

INSALATA

INSALATA DI POLLO 15.95
MADE ON ORDER CHICKEN BREAST OVER ROMAINE,
ANCHOVIES, HOME MADE CROUTONS TOSSED WITH
CAESAR DRESSING AND PARMESAN CHEESE

INSALATA DI SALMONE 16.95
SALMON FILLET SERVED WITH MIXED GREENS,
GOAT CHEESE, CHERRY TOMATOES, DRIED
CRANBERRIES, AND SUNFLOWER SEEDS,
SERVED WITH CITRUS DIJON VINAIGRETTE

PASTE

SUNDAY IN NAPOLI 25.95
RIGATONI PASTA IN A NEAPOLITAN SAVORY
TOMATOES SAUCE AND RICOTTA SERVED WITH
MEATBALL, SAUSAGE AND BABY BACK RIBS

PAPPARDELLE AI FUNGHI SELVAGGI 22.95
A PURÉE OF WILD MUSHROOM, FINISHED IN A
BUTTER BLANC SAUCE AND TRUFFLE OIL SERVED
WITH SHAVED PARMESAN

PAPPARDELLE ALLA VODKA 18.95
VODKA SAUCE WITH MUSHROOMS AND RICOTTA

GNOCCHI ALLA SORRENTINA 16.95
POTATO DUMPLINGS WITH PLUM TOMATO
SAUCE AND MOZZARELLA BAKED TO FINISH

PAPPARDELLE BOSCAIOLA 18.95
PANCETTA, MUSHROOMS, PEAS, SCALLIONS
FINISHED IN A CREAM SAUCE

PAPPARDELLE BOLOGNESE 18.95
A TRADITIONAL MEAT SAUCE

SPAGHETTI CARBONARA 16.95
PANCETTA, BEATEN EGGS, PARMESAN
AND A TOUCH OF CREAM

RISOTTO ALLA PESCATORE 24.95
ARBORIO RICE WITH CALAMARI, SCALLOPS,
SHRIMP, MUSSELS AND CLAMS FINISHED IN A
PLUM TOMATO SAUCE

SPAGHETTI ALLE VONGOLE 22.95
CLAMS SAUTÉED IN EXTRA VIRGIN OLIVE OIL
AND GARLIC, FINISHED WITH WHITE WINE
SAUCE

LASAGNA DI CARNE 16.95
BAKED LAYERS OF PASTA SHEETS FILLED IN
BETWEEN WITH MEAT SAUCE, RICOTTA AND
MOZZARELLA

RIGATONI AI FORMAGGI 18.95
MAC & CHEESE ITALIAN WAY, MELTED CHEESE,
BREAD CRUMBS, AND CREAM

SPAGHETTI CON POLPETTE 16.95
HOMEMADE VEAL, PORK AND BEEF MEATBALLS
SERVED WITH MARINARA SAUCE AND FRESHLY
GRATED PARMIGGIANO CHEESE

RIGATONI ARMANDO'S 18.95
ITALIAN SAUSAGE, PEPPERS AND MOZZARELLA
FINISHED IN A WHITE WINE SAUCE WITH A
TOUCH OF TOMATO SAUCE

RAVIOLI AI FUNGHI 18.95
PASTA STUFFED WITH MUSHROOM SERVED WITH
OVEN ROASTED TOMATOES AND CARAMELIZED
ONIONS, FINISHED IN A WHITE WINE REDUCTION
SAUCE

PASTA DEI NONNINI 20.95
PAPPARDELLE PASTA IN A BUTTER BLANC SAUCE
SERVED WITH PANCETTA, MUSHROOM, ARUGULA
AND FONTINA CHEESE

TORTELLINI DI ZUCCA 18.95
PASTA STUFFED WITH PUMPKIN, FINISHED IN
A BROWN BUTTER SAGE SAUCE, TOPPED WITH
CRUMBLD AMARETTO COOKIES

BEVERAGES

BEVERAGES 2.50
COKE, DIET COKE, SPRITE, GINGER ALE,
LEMONADE, UNSWEETENED ICED TEA,
RASPBERRY ICED TEA, CRANBERRY JUICE,
ORANGE JUICE, TONIC WATER

BOTTLED WATER 2.95
STILL OR SPARKLING

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE
IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED
SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.

SECONDI PIATTI

FILETTO DI CARNE AL CHIANTI 34.95
10 OZ FILET MIGNON PORCINI MUSHROOM
CRUSTED, SERVED WITH PARMESAN MASHED
POTATOES AND ASPARAGUS FINISHED IN A
CHIANTI RED WINE REDUCTION SAUCE

GAMBERONI E CAPASANTA FRA DIAVOLO 24.95
SAUTÉED SHRIMP AND SCALLOPS SERVED
WITH PAPPARDELLE PASTA AND FINISHED IN A
SPICY PLUM TOMATOES SAUCE

POLLO AL MARSALA 20.95
BONELESS CHICKEN BREAST SAUTÉED WITH
MUSHROOMS, FINISHED WITH MARSALA WINE
REDUCTION SAUCE, SERVED WITH PARMESAN
MASHED POTATOES

POLLO VESUVIO 20.95
BONELESS CHICKEN BREAST, FRESH PLUM
TOMATO SAUCE, MOZZARELLA, AND SPINACH,
SERVED OVER SPAGHETTI

POLLO SCARPARIELLO 20.95
BONELESS CHICKEN BREAST, PANCETTA,
ONIONS, AND MUSHROOMS, FINISHED WITH
WHITE WINE BUTTER GARLIC SAUCE, SERVED
OVER SPAGHETTI

POLLO ALLA PARMIGIANA 18.95
LIGHTLY BREADED BONELESS CHICKEN
BREAST, TOPPED WITH HOMEMADE TOMATO
SAUCE AND MOZZARELLA, SERVED OVER
SPAGHETTI

POLLO DI TATIANA 20.95
BONELESS CHICKEN BREAST, BABY SHRIMP,
AND SUNDRIED TOMATOES, FINISHED
WITH VODKA CREAM SAUCE, SERVED OVER
SPAGHETTI

VITELLO PICCATA 22.95
VEAL SCALLOPINI AND CAPERS, FINISHED
WITH LEMON WHITE WINE BUTTER SAUCE,
SERVED OVER SAUTÉED SPINACH

VITELLO AL MARSALA 22.95
VEAL SCALLOPINI SAUTÉED WITH MUSHROOM,
FINISHED WITH MARSALA WINE SAUCE,
SERVED WITH PARMESAN MASHED POTATOES

VITELLO ALLA PARMIGIANA 22.95
LIGHTLY BREADED VEAL CUTLET, TOPPED
WITH HOMEMADE TOMATO SAUCE AND
MOZZARELLA CHEESE, SERVED OVER
SPAGHETTI

VITELLO SALTIMBOCCA 24.95
TENDER VEAL SCALLOPINI, TOPPED WITH
SAN DANIELE PROSCIUTTO CRUDO, AND
FRESH SAGE, FINISHED IN A WHITE WINE
BUTTER SAUCE, SERVED WITH PARMESAN
MASHED POTATOES

SALMONE SORRENTINO 24.95
SALMON FILET, CAPERS, OLIVES, AND
OVEN ROASTED TOMATOES, FINISHED IN
A WHITE WINE BUTTER SAUCE SERVED OVER
SPINACH

MELENZANE ROLLATE 16.95
STUFFED EGGPLANT BAKED WITH RICOTTA,
MOZZARELLA, AND SPINACH FINISHED WITH
FRESH PLUM TOMATO SAUCE

SIDE SALADS

ALL SIDE SALADS 4.95
INSALATA DELLA CASA
MIXED GREENS, TOMATOES, PEARS, AND
SHAVED PARMESAN, SERVED WITH HOMEMADE
ITALIAN VINAIGRETTE

INSALATA DI SPINACI
FRESH SPINACH LEAVES, TOMATOES, ONIONS
AND ITALIAN BACON, SERVED WITH HOMEMADE
ITALIAN VINAIGRETTE

INSALATA DI CESARE
ROMAINE, ANCHOVIES, CROUTONS, AND
PARMESAN CHEESE TOSSED WITH CAESAR
DRESSING

INSALATA FRESCA
ARUGULA, SHAVED PARMESAN, TOMATOES
SERVED WITH HOUSE VINAIGRETTE