
ANTIPASTI

Mozzarella alla Caprese

Fresh mozzarella cheese, locally grown tomatoes, basil and extra virgin olive oil.

10.95

Antipasto Misto

Roasted peppers, chilled seafood salad, fresh mozzarella, tomatoes, basil and olive oil.

11.95

Carpaccio di Tonno

Thin sliced fresh tuna with marinated cannellini beans.

12.95

Melanzane alla Caprina

Rolled eggplant stuffed with light goat cheese and herbs in a tomato sauce.

10.95

Bresaola alla Valtellina

Cured imported beef topped with zucchini, celery root and shaved parmesan cheese in a house mustard dressing.

11.95

Insalata di Mare Posillipo

Chilled Italian seafood salad with black olives, lemon, parsley and olive oil.

9.95

INSALATE

Arcobaleno

Organic radicchio, Belgian endive and spinach, walnuts & dry ricotta, balsamic vinaigrette.

9.95

Trittico Campagnolo

Organic baby mix greens, diced mango, sesame seeds, micron sprouts, grilled natural white shrimp, feta cheese lightly tossed with lemon, ginger dressing.

11.95

Il Forno

Organic baby mixed greens, grilled chicken breast, artichokes, lightly tossed with extra virgin olive oil and aged balsamic.

10.95

Caesar con Pollo

Romaine lettuce, parmesan cheese, croutons and homemade caesar dressing, with grilled chicken breast.

10.95

Tropicale

Arugula, radicchio, avocado, hearts of palm and shaved Parmesan in lemon vinaigrette.

11.95

Dell' Ortolano

Mixed greens, radicchio and tomatoes in a special house dressing.

7.95

Reggiana

Red beets, arugula, red Maui onions, julienne carrots, crumbled parmesan cheese, roasted pine-nuts, filet mignon with balsamic vinegar dressing.

12.95

Principessa

Organic spinach, poached pears, frisée, asparagus, roasted hazelnuts, goat cheese, lemon ginger dressing.

9.95

PASTE

Spaghetti aglio e olio

Spaghetti with olive oil, garlic, crushed hot peppers, parsley and basil.
9.95

Pappardelle all' Abruzzese

Homemade flat pasta in a tomato and lamb sauce.
13.95

Penne all' Arrabbiata

Short tube pasta with homemade spicy tomato sauce, garlic and olive oil.
11.95

Capellini allo Scoglio

Angel hair pasta with natural white shrimp, and thinly chopped fresh vegetables, garlic, basil, and cognac.
14.95

Rigatoni alla Bolognese

Short tube pasta with homemade meat sauce
11.95

Gnocchi Toscana

Homemade potato dumplings, peas, tomato sauce and imported smoked mozzarella cheese.
12.95

Linguine alla Giardiniera

Linguine, chicken sausage, mushrooms, leeks, basil, sun dried tomatoes, garlic and olive oil.
12.95

Spaghetti Vecchio Stile

Spaghetti with eggplant, mushrooms, parsley, basil and radicchio with tomato sauce.
11.95

Linguine Mare e Monti

Linguine, wild caught baby lobster, shiitake mushrooms and fresh tomatoes in a red bell pepper sauce.
17.95

Tortellini Nuovi

Chicken stuffed tortellini in a light pink sauce with broccoli and fresh mushrooms.
12.95

Risotto Smeralda

Italian Arborio rice with wild caught baby lobster, asparagus and zucchini in a saffron sauce.
16.95

Conchiglie alla Sorrentina

Shell pasta with apple chicken sausage, sun dried tomatoes and caramelized pearl onions in an avocado cream sauce.
13.95

Ravioli Spinaci e Ricotta

Homemade ravioli with spinach and ricotta cheese in a light cream porcini mushroom sauce.
13.95

Penne al Salmone

Penne with naturally farmed salmon green onions, green beans, radicchio and tomatoes in a light cream sauce.
13.95

Linguine alla Trevi

Linguine with eggplant, basil, fresh locally grown tomatoes, garlic and extra virgin olive oil.
11.95

Fettuccine San Pietro

Fettuccini with grilled chicken breast, broccoli, leeks, sun dried tomatoes, and roasted pine nuts.
13.95

Spaghetti Integrali Primavera

Wheat pasta, with assorted fresh vegetables, light olive oil and garlic sauce.
11.95

*We would like to accommodate your special dietary needs,
we offer gluten free and multi grain pasta prepared with any of our sauces from the pasta menu.*

Party of 6 or more guests an 18% gratuity will be added to the check.

PIZZE

Margherita

Mozzarella cheese, basil and tomato sauce.

11.95

Alla Roiese

Mozzarella cheese, goat cheese, fresh tomatoes, arugula and prosciutto di Parma.

14.95

Alla Valtellina

Mozzarella, dried ricotta cheese fresh tomatoes, leeks, bresaola and arugula.

14.95

Domenico's Pizza

Pesto, buffalo mozzarella, fresh and sun dried tomatoes, potatoes and prosciutto.

14.95

Al Pollo BBQ

BBQ chicken breast, smoked mozzarella cheese, red onions and Italian parsley.

13.95

Capricciosa

Mozzarella cheese, tomato sauce, mushrooms, artichokes and black olives.

12.95

Alla Salsiccia

Chicken sausage, mushrooms, red and yellow bell peppers.

12.95

Al Pollo Piccante

Spicy breast of chicken, grilled onions, fresh tomatoes and hot peppers.

12.95

Calzone di Verdure

Mozzarella cheese, goat cheese, organic spinach, broccoli, eggplant and green onions.

12.95

SECONDI

Petto di Pollo alla Erbe

Organic, free-range breast of chicken seasoned with herbs and spices topped with organic baby mixed greens, olive oil and balsamic vinegar.

12.95

Scaloppine alla Valdostana

Free-Range veal scaloppini sautéed with marsala wine and fontina cheese bell peppers and a touch of tomato sauce.

17.95

Pesce Bianco all' Adriatica

Wild caught Lake Superior whitefish sautéed with fresh tomatoes, zucchini, herbs and spices.

17.95

Filetto Agrodolce

Filet mignon with leeks and mushrooms in a reduction of port wine and aged balsamic sauce.

19.95

Petto di Pollo Porto Venere

Organic, free-range breast of chicken with cherry tomatoes, black olives, capers and extra virgin olive oil.

15.95

Salmone alla Griglia

Naturally farmed salmon, grilled with organic baby mixed greens and black olives in an olive oil and balsamic vinegar dressing.

18.95

Medaglioni di Vitello

Free-range veal medallions sautéed with porcini mushrooms in a Marsala wine sauce.

18.95

Tagliata di Manzo

Thinly sliced filet mignon grilled and served with organic baby mixed greens.

19.95

Petto di Pollo alla Casareccia

Organic, free-range breast of chicken, served with fresh and sun dried tomatoes, artichokes and leeks in white wine sauce.

15.95