

ANTIPASTI (APPETIZERS)

	No VAT	With VAT
MELONE E PROSCIUTTO <i>Slices of fresh melon and slices of Parma ham</i>	\$13.00	\$14.95
BRUSCHETTA <i>Toasted slices of garlic bread with fresh tomatoes and basil</i>	\$11.00	\$12.65
ANTIPASTO ITALIANC <i>A "variety" of Italian salami with artichokes, dry tomatoes and olives</i>	\$13.00	\$14.95
SPIEDINI DI VERDURE ESTIVE <i>Vegetable skewers with mozzarella, zucchini, eggplant and peppers</i>	\$13.00	\$14.95
POLPETTINE DI PATATE CON ACCIUGHE <i>Potatoes balls with anchovies on a bed of tomato's carpaccio</i>	\$11.00	\$12.65
PARMIGIANA DI VERDURE GRIGLIATI <i>Toasted garlic bread baked with vegetables, tomatoes and mozzarella</i>	\$13.00	\$14.95
CROSTINI FRITTI AL PATE' DI OLIVE <i>Fried garlic bread with mozzarella, ham and olives pate'</i>	\$12.00	\$13.80
CROSTINI AL GORGONZOLA E PERE <i>Toasted garlic bread with Gorgonzola cheese, pears and walnuts</i>	\$13.00	\$14.95
BRESAOLA STUZZICANTE <i>Rolls of Bresaola (Dry beef) with onions cream, lemon juice and oi</i>	\$14.00	\$16.10
ANTIPASTO FREDDO CON PROSCIUTTO COTTO <i>Ham rolls sprinkled with fresh tomatoes and creamy cheese sauce</i>	\$13.00	\$14.95
BARCLETTE DI MELANZANE CON MOZZARELLA <i>Grilled eggplant baked with tomatoes, olives, garlic and mozzarella</i>	\$12.00	\$13.80
PEPERONCINI ROSSI RIPIENI DI TONNO <i>Hot red peppers stuffed with tuna, olives and capers and served with garlic bread</i>	\$13.00	\$14.95
PIZZA ANTIPASTO MARGHERITA <i>6" thin crust pizza with fresh home made mozzarella and tomato sauce</i>	\$13.00	\$14.95
PIZZA ANTIPASTO CAPRICCIOSA <i>6" thin crust pizza with fresh mozzarella, tomato sauce and mushrooms, olives, ham and artichokes</i>	\$13.00	\$14.95
PIZZA ANTIPASTO LUIGI'S <i>6" thin grilled pizza with fresh mozzarella, pesto sauce and tomatoes</i>	\$13.00	\$14.95

A 10% Service Charge and a 15% V.A.T. will be added to your bill.

INSALATE (SALADS)

	No VAT	With VAT
CAPRESE SALAD <i>Sliced home made mozzarella with sliced tomatoes, basil and olives oil</i>	\$13.00	\$14.95
CAESAR SALAD <i>Romaine lettuce, anchovies, garlic crouton and Parmesan cheese</i>	\$13.00	\$14.95
INSALATA AFFUMICATA <i>Grilled peppers, Romaine lettuce, roasted bacon and smoked cheese</i>	\$14.00	\$16.10
INSALATA MISTA (Toss Salad) <i>Lettuce, cucumbers, tomatoes, carrots, onions, celery, olive oil & lemon juice</i>	\$11.00	\$12.65
INSALATA DI MARE <i>Salad of mussels, calamari, crabs and red and yellow peppers</i>	\$14.00	\$16.10
INSALATA PRIMAVERA <i>Lettuce, green beans, chicken, cannellini beans, onions</i>	\$13.00	\$14.95
INSALATA DI CEC <i>Chickpeas, onion, celery, garlic, tuna, anchovies and black olives</i>	\$13.00	\$14.95
INSALATA DELLA CUCCAGNA <i>Grilled Mushrooms, Fresh mushrooms, Romaine lettuce, Ham</i>	\$13.00	\$14.95

ZUPPE (SOUPS)

ZUPPA DI POMODORO (Tomato Soup)	\$11.00	\$12.65
ZUPPA D'AGLIO (Garlic Soup)	\$11.00	\$12.65
ZUPPA DI FUNGHI (Mushrooms Soup)	\$13.00	\$14.95
PASTA E FAGIOLI (Red Beans Soup)	\$12.00	\$13.80
ZUPPA DI CECI E ROSMARINO (Chickpeas & Rosemary Soup)	\$11.00	\$12.65
ZUPPA DI CAVOLFIORRE (Cauliflower Soup)	\$11.00	\$12.65
MINISTRONE ITALIANO AL PESTO (Mixed Vegetables Soup)	\$11.00	\$12.65

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PASTA DISHES

	No VAT	With VAT
<p>PENNE ALLA VILLANA CON FAGIOL <i>Penne pasta with crisped bacon, red beans, onion, hot pepper, sage, parsley, garlic, rosemary and Pecorino Romano cheese</i></p>	\$29.00	\$33.35
<p>PENNE AI PEPERONI <i>Penne with creamy red and yellow pepper sauce and Parmesan cheese</i></p>	\$28.00	\$32.20
<p>FETTUCCINE AL SALMONE AFFUMICATO <i>Home made Fettuccine with smoked salmon in a creamy tomatoes & brandy sauce</i></p>	\$32.00	\$36.80
<p>FETTUCCINE CON VERDURE E POMODORI SECCHI <i>Home made Fettuccine with grilled vegetables, parmesan cheese and parsley, dressed with sun dried tomatoes pesto sauce</i></p>	\$29.00	\$33.35
<p>PENNE CON PANCETTA E FUNGHI <i>Penne with bacon, mushrooms, onion, heavy cream, basil and Parmesan</i></p>	\$29.00	\$33.35
<p>FETTUCCINE FANTASIA CON BROCCOLI E PANCETTA <i>Home made Fettuccine with broccoli, bacon and green olives with fresh diced tomatoes and parmesan cheese</i></p>	\$29.00	\$33.35
<p>FUSILLI CON SEDANO E GORGONZOLA <i>Rotini pasta with celery leaves and crunched walnut in a creamy celery and Gorgonzola cheese sauce</i></p>	\$29.00	\$33.35
<p>PENNE ALLA PUTTANESCA <i>Penne pasta with tomato sauce, black olives, capers and hot pepper</i></p>	\$28.00	\$32.20
<p>SPAGHETTI AI GAMBER <i>Spaghetti with shrimps, diced tomatoes, garlic, basil, oil and pepper</i></p>	\$35.00	\$40.25
<p>SPAGHETTI ALLA AMATRICIANA <i>Spaghetti with tomato sauce, bacon, onions, hot pepper and Pecorino Romano cheese</i></p>	\$28.00	\$32.20
<p>SPAGHETTI ALLA CARBONARA <i>Spaghetti with blended egg, crumbled pancetta (Italian bacon), and mix of Parmigiano Reggiano and Pecorino Romano cheese</i></p>	\$28.00	\$32.20
<p>FETTUCCINE CON SALSICCIA E OLIVE <i>Home made Fettuccine with Italian sausage, green olives, lemon and mushrooms</i></p>	\$32.00	\$36.80

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<p>SPAGHETTI CON POMODORI ARROSTITI <i>Spaghetti with sliced roasted tomatoes and bacon in a creamy sauce made with oregano, thyme and vinegar and sprinkled with parmesan</i></p>	\$28.00	\$32.20
<p>SPAGHETTI CON POLPETTE <i>Spaghetti with meatballs in a tomato sauce</i></p>	\$30.00	\$34.50
<p>FETTUCCINE ALL'ARAGOSTA <i>Home made Fettuccine with Lobster and "pink" Mascarpone sauce</i></p>	\$55.00	\$63.25
<p>FETTUCCINE AL RAGU' <i>Home made Fettuccine with Bolognese sauce</i></p>	\$30.00	\$34.50
<p>GNOCCHI DI PATATE ALLA SORRENTINA <i>Potatoes Gnocchi baked with fresh mozzarella, black olives, capers, tomato sauce</i></p>	\$30.00	\$34.50
<p>PASTICCIO SAPORITO DI RIGATON <i>Baked Rigatoni pasta with zucchini, Prosciutto, bechamelle sauce and parmesan cheese</i></p>	\$30.00	\$34.50
<p>RAVIOLI AL FORNO <i>Baked spinach and ricotta cheese Ravioli with creamy Marsala wine sauce and parmesan cheese</i></p>	\$32.00	\$36.80
<p>CANNELLONI DI CARNE AL FORNO <i>Home made Cannelloni pasta stuffed with minced meat and baked with tomato sauce and parmesan cheese</i></p>	\$32.00	\$36.80
<p>LASAGNA AL FORNO <i>Home made pasta with ragu' sauce, bechamel sauce and parmesan</i></p>	\$32.00	\$36.80
<p>RISOTTO AI CARCIOFI <i>"Arborio" rice with bacon, sliced artichokes, cherry tomatoes and Romano cheese</i></p>	\$33.00	\$37.95
<p>RISOTTO CAMPAGNOLO CON POLLO <i>"Arborio" rice with chicken, white wine, nutmeg and parmesan cheese</i></p>	\$34.00	\$39.10
<p>RISOTTO ALLA MARINARA CON COZZE E VONGOLE <i>"Arborio" rice with Mussels and Clams in a spicy tomato sauce</i></p>	\$42.00	\$48.30

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SECONDI DI PESCE (FISH MAIN COURSE)

	No VAT	With VAT
<p style="text-align: center;">ZUPPA DI FRUTTI DI MARE <i>Mussels, Calamari, Shrimps and Anchovies sauted with jellow peppers, garlic, oregano, parsley and vinegar</i></p>	\$42.00	\$48.30
<p style="text-align: center;">PESCE ALLE OLIVE <i>Local fish stewed with a creamy wine sauce and mashed potatoes</i></p>	\$33.00	\$37.95
<p style="text-align: center;">CALAMARI FRITT <i>Fried Calamari rings served with toss salaa</i></p>	\$35.00	\$40.25
<p style="text-align: center;">COZZE GRATINATE (Stuffed Mussels) <i>Fresh mussel stuffed with garlic breadcrumb and parsley and served with toss salad</i></p>	\$38.00	\$43.70
<p style="text-align: center;">PESCE ALLA GRIGLIA <i>Local grilled fish marinated with herbs and served with toss salaa</i></p>	\$33.00	\$37.95
<p style="text-align: center;">GAMBERI SPEZIATI CON PEPERONI ARROSTIT <i>Grilled spiced shrimps served with grilled peppers</i></p>	\$46.00	\$52.90
<p style="text-align: center;">INVOLTINI DI PESCESPADA ALLE OLIVE <i>Rolled slice of swordfish dressed with an herbs cream with black olives and served with stewed peppers</i></p>	\$47.00	\$54.05
<p style="text-align: center;">PESCE AL FORNO CON OLIVE E POMODORI SECCH <i>Baked local fish with sundried tomatoes, black olives and capers and served with toss salad</i></p>	\$33.00	\$37.95
<p style="text-align: center;">PIOVRA IN UMIDO CON PEPERON <i>Stewed Octopus with red and jellow peppers, onions, black olives, bay leaves, oregano, basil, white wine and served with boiled potatoes</i></p>	\$40.00	\$46.00
<p style="text-align: center;">TONNO ALLA PIZZAIOLA <i>Sauted tuna slice with green olives and wine sauce and diced fresh tomatoes. Served with toss salad</i></p>	\$37.00	\$42.55
<p style="text-align: center;">TORTINO DI PESCE CON PATATE E BROCCOLI <i>Baked local fish pie with broccoli and slices of boiled potatoes</i></p>	\$33.00	\$37.95
<p style="text-align: center;">TRANCI DI PESCE CON CANNELINI E POMODORC <i>Fried local fish steak with cannellini beans and tomato sauce</i></p>	\$33.00	\$37.95
<p style="text-align: center;">TRANCI DI PESCESPADA CON PESTO E PEPERONCINC <i>Swordfish fillet marinated with pesto sauce and hot pepper and served with boiled potatoes</i></p>	\$42.00	\$48.30

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SECONDI DI CARNE (MEAT MAIN COURSE)

	No VAT	With VAT
<p>VITELLO IN PADELLA CON ACCIUGHE <i>Veal stripes saute' in oil, garlic and wine with olives, capers and anchovies. Served with toss salad</i></p>	\$37.00	\$42.55
<p>SCALOPPINE DI VITELLO PASTICCIATE <i>Veal cutlet baked with ham, mushrooms, cream and emmenthal cheese. Served with boiled potatoes</i></p>	\$39.00	\$44.85
<p>SCALOPPINE DI VITELLO AI PEPERON <i>Veal cutlet with ham and red and yellow peppers in a sauce with onion & parsley and served with mashed potatoes</i></p>	\$37.00	\$42.55
<p>COTOLETTA DI VITELLO GUSTOSA ALL'AGLIC <i>Veal cutlet in a garlic sauce with peppers, pitted green olives, capers and tomato sauce. Served with boiled potatoes</i></p>	\$37.00	\$42.55
<p>GRATIN DI VITELLO AL FORNO <i>Oven baked veal cutlet with diced green olives and tomatoes with oregano, onion & parsley and served with mashed potatoes</i></p>	\$37.00	\$42.55
<p>SCALOPPINE DI VITELLO AL LIMONE <i>Veal cutlet saute' whit butter, flour and lemon juice with boiled potatoes</i></p>	\$37.00	\$42.55
<p>SCALOPPINE DI VITELLO AL MARSALA <i>Veal cutlet saute' whit butter, flour and marsala wine and served with mashed potatoes</i></p>	\$37.00	\$42.55
<p>COTOLETTA DI VITELLO ALLA PARMIGIANI <i>Veal cutlet baked with Prosciutto (Parma ham) and Parmesan cheese Served with mashed potatoes</i></p>	\$39.00	\$44.85
<p>POLPETTE DI CARNE CON PATATE <i>Fried meatballs in a tomato sauce whit mashed potatoes</i></p>	\$35.00	\$40.25
<p>BISTECCA ALLA GRIGLIA <i>Grilled Striploin steak , served with toss salad</i></p>	\$55.00	\$63.25

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SECONDI MISTI (OTHERS MAIN COURSE)

	No VAT	With VAT
<p>BRACIOLE DI MAIALE CON PINOL <i>Herbs marinated pork cutlet with pine nuts and creamy marsala wine sauce. Served with mashed potatoes</i></p>	\$35.00	\$40.25
<p>COSTOLETTE DI MAIALE CON MARSALA <i>Fried pork chops with rosemary, basil, garlic and Marsala wine Served with toss salad</i></p>	\$35.00	\$40.25
<p>FILETTO DI MAIALE CON POMODORI E OLIVE <i>Pork fillet with fresh tomatoes and black olives. With toss salad</i></p>	\$35.00	\$40.25
<p>POLLO AI PEPERONI <i>Stewed chicken with tomatoes, onions, red and yellow peppers, basil, parsley and garlic. Served with toss salad</i></p>	\$33.00	\$37.95
<p>PETTO DI POLLO AL RUM E AL PEPE ROSA <i>Chicken breast saute' in butter, pink pepper and rum with creamy sauce and lemon zest. Served with mashed potatoes</i></p>	\$33.00	\$37.95
<p>POLLO ALLA BIRRA <i>Sauted chicken chunks with celery, carrots, onions and beer Served with boiled potatoes</i></p>	\$33.00	\$40.25
<p>POLLO ARCOBALENO <i>Chicken breast with red pepper, green peas, green beans, carrot, onion, and dressed with a yogurt and brandy sauce</i></p>	\$35.00	\$40.25
<p>POLLO ALLA DIAVOLA <i>Grilled, marinated chicken leg with lemon and hot pepper sauce Served with grilled vegetables</i></p>	\$35.00	\$40.25
<p>FEGATO ALLA VENEZIANA <i>Stewed liver with "a lot" of marinated onions and white wine and served with boiled potatoes</i></p>	\$33.00	\$37.95
<p>AGNELLO ALLA GRIGLIA <i>Grilled Lamb rack served with grilled vegetables</i></p>	\$37.00	\$42.55
<p>SALSICCE CON FAGIOL <i>Baked Italian Sausages with Cannellini beans and potatoes</i></p>	\$33.00	\$37.95
<p>SPEZZATINO DI MANZO AL VINO ROSSO CON PATATI <i>Italian beef stew with red wine. Served with potatoes</i></p>	\$37.00	\$42.55

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DOLCI (DESSERTS)

	No VAT	With VAT
TIRAMISU' <i>Lady fingers cookies soaked in coffee, rum and Mascarpone sauce</i>	\$13.00	\$14.95
PANNA COTTA CON MIRTILL <i>A "fantastic" Italian dessert!! Baked custard served with blueberry</i>	\$11.00	\$12.65
CREMA CATALANA CON ZUCCHERO CAMELLATO <i>Cream brule' with Caramel sugar</i>	\$11.00	\$12.65
{The Mafia Dessert} CANNOLI SICILIAN <i>Rolled short pastry filled with Ricotta cheese, candy fruit and chocolate chips, flavoured with orange flower water</i>	\$13.00	\$14.95
CHEESE CAKE CON FONDUTA AL CIOCCOLATO <i>Yes, give me chocolate! Cheese cake with chocolate fondue</i>	\$12.00	\$13.80
PROFITEROL AL CIOCCOLATO <i>Chocolate covered choux pastry filled with chantilly cream</i>	\$13.00	\$14.95
ZUCCOTTO <i>Dome of sponge cake filled with cream and chocolate ice cream</i>	\$13.00	\$14.95
CASSATA GELATO (Spumone) <i>Cream and chocolate ice cream with candy fruit</i>	\$13.00	\$14.95
MOUSSE AL CIOCCOLATO <i>A Soft, creamy and delicate chocolate dessert</i>	\$11.00	\$12.65
MONTAGNA DI SPUMA DI CASTAGNE CON LIQUORI <i>Chestnut cream with Amaretto liqueur and topped with whipped cream</i>	\$12.00	\$13.80
Yes, I want be drunk! BABA' AL RUM <i>Small pastry soaked in a rum and sugar sauce</i>	\$13.00	\$14.95
BARCLETTE DI ANANAS CON GELATO ALLA VANIGLIA Yes, I like to eat sweet! <i>Pineapple sherbet in natural pineapple shell with vanilla ice cream, Amaretto liqueur and crumbled Amaretti</i>	\$14.00	\$16.10
AFFOGATO AL CAFFE <i>Vanilla ice cream with coffee, Grand Marnier and chocolate coffee beans</i>	\$13.00	\$14.95
SORBETTO AL CAFFE' CON CHICCHI DI CAFFE' AL CIOCCOLATO <i>Coffee sherbet with whipped cream and chocolate coffee beans</i>	\$13.00	\$14.95

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GELATI (ICE CREAM)

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SORBETTO ALLA VODKA (Lemon Sherbet with Vodka)	\$13.00	\$14.95
COCCO RIPIENO DI GELATO AL COCCO <i>Coconut sorbet in natural coconut shell</i>	\$13.00	\$14.95
LIMONE RIPIENO DI SORBETTO AL LIMONE <i>Lemon sorbet in natural lemon shell</i>	\$18.00	\$20.70
SEME DI CACAO RIPIENO DI SORBETTO AL CIOCCOLATO <i>Chocolate sorbet in natural cocoa pod</i>	\$18.00	\$20.70
VARIEGATO FRAGOLA (Strawberry ice cream)	\$11.00	\$12.65
NUTELLA (Nutella Ice Cream)	\$11.00	\$12.65
TARTUFATA (Chocolate truffle Ice Cream)	\$11.00	\$12.65
CIOCCOLATO (Chocolate Ice Cream)	\$11.00	\$12.65
BACIO (Bacio Perugina Ice Cream)	\$11.00	\$12.65
AFTEREIGHT (Aftereight Ice Cream)	\$11.00	\$12.65
ANGURIA (Water Melon Ice Cream)	\$11.00	\$12.65
LIMONE (Lemon Ice Cream)	\$11.00	\$12.65
MELONE (Melon Ice Cream)	\$11.00	\$12.65
FRUTTI DI BOSCO (Wild berries Ice Cream)	\$11.00	\$12.65
PISTACCHIO (Pistacchio Ice Cream)	\$11.00	\$12.65
NOCCIOLA (Hazelnut Ice Cream)	\$11.00	\$12.65

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VINI (WINES)

CHAMPAGNE & SPARKLING WINE	No VAT	With VAT
Bouvet Brut N. V.	\$58.00	\$66.70
Laurent Perrier Brut L.P. N.V.	\$110.00	\$126.50
Veuve Cliquot (Yellow Label) Brut	\$180.00	\$207.00
Prosecco Valdobbiadene (extradry)	\$57.00	\$65.55
WHITE WINE		
Bianco di Custoza DOC	\$58.00	\$66.70
Cuve' di Pinot Bianco e Grigio (dry)	\$49.00	\$56.35
Fiano d'Avellino DOC	\$52.00	\$59.80
Frascati Superiore DOC	\$58.00	\$66.70
Gavi di Gavi DOCG	\$57.00	\$65.55
Gewurztraminer DOC	\$82.00	\$94.30
Greco di Tufo DOC	\$67.00	\$77.05
Langhe Arneis Blange DOC	\$89.00	\$102.35
Orvieto Classico DOC	\$49.00	\$56.35
Pinot Grigio Ca' Montini DOC	\$67.00	\$77.05
Pinot Grigio St. Margherita DOC	\$61.00	\$70.15
Sauvignon Ca' Montini DOC	\$67.00	\$77.05
Verdicchio dei Castelli di Jesi DOC	\$49.00	\$56.35
BLUSH WINE		
White Zinfandel - Woodbridge	\$41.00	\$47.15
RED WINE		
Amarone Classico DOC	\$142.00	\$163.30
Barbera DOC	\$49.00	\$56.35
Bardolino DOC	\$54.00	\$62.10
Barolo DOCG	\$163.00	\$187.45
Bonarda Oltrepo' (a bit sparkling) DOC	\$49.00	\$56.35
Brunello di Montalcino DOCG	\$169.00	\$194.35
Chianti Classico DOCG	\$71.00	\$81.65
Chianti Colli Senesi DOCG	\$68.00	\$78.20
Dolcetto d'Alba DOC	\$84.00	\$96.60
Merlot DOC	\$54.00	\$62.10
Primitivo di Manduria DOC	\$62.00	\$71.30
Recioto Valpolicella (Sweet Wine) DOC	\$95.00	\$109.25
Rosso Conero DOC	\$54.00	\$62.10
Valpolicella DOC	\$49.00	\$56.35
WINE BY GLASS		
Cortese	\$11.00	\$12.65
Barbera	\$11.00	\$12.65
White Zinfandel	\$11.00	\$12.65

**Coffee, Cappuccino, Tea, Cocktails, Drinks,
available inside the Restaurant**

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