

CALAMARI FRITTI *

golden fried squid, housemade marinara/16.95

MUSSELS POSILLIPO *

new zealand green-lipped mussels in a white wine tomato-garlic broth/15.95

TOMATO BRUSCHETTA

diced roma tomatoes, olive oil, grilled focaccia bread/13.95



BURRATA CAPRESE

fresh mozzarella with vine-ripened tomatoes and basil/15.95

MIKE'S FAMOUS GARLIC FRIES

sinfully addictive, order a basket to share/14.95

Insalata e Zuppa



CAESAR SALAD 7.00/10.50

HOUSE SALAD 5.00/8.50

mixed greens, house balsamic dressing



Add bleu cheese crumbles or anchovies/1.75 each Add pignoli nuts/1.75

SPINACH AND PASTA IN BRODO 8.00

SALAD ADDITIONS

Grilled Chicken */5.00 Grilled Salmon */11.95 (3) Grilled Colossal Shrimp */13.95 Sliced Steak Carbonara */13.95

Guest Favorites

SPAGHETTI & MEATBALLS *

mama josephine and papa joe's meatballs/20.95 add sausage/3.50

EGGPLANT PARMIGIANA

breaded and sautéed, baked with marinara and mozzarella with linguine/20.95

ူLASAGNA BOLOGNESE *

layers of pasta, three cheeses and sausage topped with bolognese sauce/20.95

GNOCCHI ALLA ROMANO *

soft potato pillows in alfredo with bacon, mushrooms and peas/24.95

TORTELLINI COMMARATO *

with filet mignon tips, proscuitto, mushrooms, mozzarella, hearty tomato sauce/29.95

Biteca



FILETTO CON PEPE *

black pepper-crusted filet mignon with a cognac mustard cream sauce /38.95



NEW YORK STRIP STEAK CARBONARA *

"Coal Miners" steak, black like coal. Subtle hints of soy and teriyaki/39.95

FLAT IRON FETTUCCINE *

sliced steak carbonara over fettuccine alfredo/29.95

STEAK GIOVANNI *

flatiron steak, mushroom and chianti wine sauce with balsamic glaze/32.95

GARLIC ROASTED PRIME RIB au jus * 14oz Certified Angus Beef

horseradish cream. Available Friday and Saturday only *When it's gone, it's gone!*/38.95





? FILETTO DI LOMBARDIA *

filet mignon, artichoke hearts, sun-dried tomatoes, roasted garlic and a cabernet wine sauce/38.95

All entrées are served with a house mixed green salad, and vegetable of the day and a choice of potato or linguine marinara. Substitute a Caesar Salad \$4.50



breaded and sautéed, baked with bolognese and mozzarella with linguine/32.95

VEAL SCALOPPINE MARSALA*

mushrooms and marsala wine/31.95

VEAL SCALOPPINE PICATTA *

white wine, lemon and capers/31.95



SHRIMP SCAMPI *

wild caught colossal shrimp, traditional white wine garlic butter sauce, over linguine/30.95

SHRIMP LAURINO *

wild caught colossal shrimp with prosciutto, peas and tomatoes in mustard-tarragon cream sauce/30.95

SALMON GIGI *

wild caught salmon sautéed with tomatoes, mushrooms and basil in a chardonnay wine sauce/32.95





BRODETTO DI PESCE *

the dish prepared by Mike on the COOKING CHANNEL and TRAVEL CHANNEL. shrimp, scallops, mussels, calamari and salmon in a tomato-garlic broth over linguine/38.95







breaded and sautéed, baked with marinara and mozzarella with linguine 22.95

CHICKEN MARSALA *

mushrooms and marsala wine/23.95

CHICKEN PICATTA *

white wine, lemon and caper butter sauce/22.95

CHICKEN BALSAMICO *

grilled chicken breast, artichoke hearts, capers, balsamic vinegar/23.95



CHICKEN FUNGHI E HERBE *

mushroom medley, roasted garlic, fresh herbs/23.95







Pick a Pasta Shape

CAPELLINI



ALA VODKA

SAUSAGE */3.50

Additions

delicate angel hair

FETTUCCINE

small ribbons

small tongues

LINGUINE

PENNE



tomato sauce with vodka, cream and a hint of crushed red pepper

Pick a Sauce/19.95

(2) MEATBALLS */6

ALFREDO

all the "no-no's": butter, cream,

eggs and cheese

BOLOGNESE

meat sauce, herbs and tomatoes simmered to perfection for hours

MARINARA

tomatoes, garlic, olive oil, basil and white wine

PESTO

fresh basil, garlic, pignoli nuts olive oil, and parmensan

PUTTANESCA

"whore's style": capers, olives, tomatoes and anchovies

GRILLED CHICKEN * /5

GRILLED SALMON */11.95

(3) GRILLED COLOSSAL, WILD CAUGHT SHRIMP */13.95

SLICED STEAK CARBONARA */13.95



tubular pencil poin

