

ANTIPASTI

Appetizers

<u>1. Antipasto</u> (For Two) Assorted, Italian cold cuts, spicy eggplant, black olives, roasted red pepper & cheese	\$10
<u>2. Cozze</u> (For Two) Mussels A la marinara tomato sauce, pesto, fresh tomatoes and white wine	\$11
<u>3. Smelts</u> Fresh fried smelts served with cocktail sauce	\$9
<u>4. Calamari</u> Fried calamari served with fresh lemon wedges and cocktail sauce	\$9
<u>5. Gamberi alla Griglia</u> Fresh grilled Shrimp in garlic and butter	\$10
<u>6. IL Gambero co la Grappa di Arancia</u> Shrimp with Orange Brandy Five shrimp sautéed in orange brandy in a light cream sauce	\$11
<u>7. Escargot</u> Snail's sautéed in garlic & brandy topped with melted mozzarella cheese	\$10
<u>8. Bruschetta</u> Toasted fresh bread topped with garlic & herbs (basil and oregano) and mozzarella cheese	\$6
<u>9. Melanzana Imbottita</u> Stuffed Eggplant Lightly sautéed eggplant stuffed with ricotta cheese baked and topped with melted mozzarella	\$9

Le Zuppe

Soups

<u>10. Minestrone</u> Fresh garden vegetables in a chicken broth	\$5
<u>11. Minestra di Tortellini</u> Tortellini Soup Cheese stuffed pasta in a consommé broth	\$5
<u>12. Minestra di Straciatella</u> Straciatella Soup Egg and parmesan cheese in a consommé broth	\$5

Applicable taxes not included

INSALATE

Salads

13. Insalata di Spinaci

Spinach Salad

\$10

Sautéed mushrooms, onions and red peppers atop a bed of fresh baby spinach finished with an olive oil balsamic reduction topped with goat cheese

14. Insalata di Cesare

Caesar Salad

Small \$ 7

A traditional salad in our homemade caesar dressing

Large \$10

15. Insalata di Cesare con Pollo

Caesar Salad with Chicken

\$12

A traditional salad topped with fresh grilled chicken in our homemade dressing

16. Insalata di Casa Mia

Seasonal lettuce, tomato, red peppers & cucumber in our homemade italian dressing

Small \$ 7

Large \$ 9

17. Pomodoro e Cipolle

Tomato and red onions with basil and vinaigrette

\$8

18. L'insalata di Bocconcini e Pomodoro

Bocconcini & Tomato Salad

\$10

Bocconcini cheese, tomatoes, pesto and olive oil drizzle

19. Insalata Verde

Mixed Greens

\$8

Organic mixed greens topped with balsamic olive oil vinaigrette

CHEF'S

20. Veal Pizzaiola

\$16

Tomato sauce, garlic, capers, oregano and white wine

21. Pollo Saltibocca

\$16

Tomato slices, wine, cheese and prosciutto

22. Pollo Pizzaiola

\$15

Tomato, garlic, capers, wine and oregano

23. Fettuccine al Pesto

\$12

Baselico, olives, olive oil and walnuts

24. Fettuccine al Pesto

\$15

With fresh baby shrimp

Applicable taxes not included

LA PASTA

Pasta

<u>25. Lo Spaghetti con le Polpette di Carne</u> Spaghetti with Meatballs Spaghetti, homemade meatballs in a tomato sauce with parmesan cheese	\$13
<u>26. Spaghetti Carbonara</u> Pancetta, egg parmesan cheese and cream	\$12
<u>27. Manicotti</u> Pasta shells stuffed with ricotta cheese & spinach oven-baked in a rose sauce	\$13
<u>28. Lasagna</u> Homemade meat lasagna oven-baked in a rose sauce topped with parmesan cheese	\$14
<u>29. Fettuccine Alfredo</u> Pasta tossed in a traditional cream & butter sauce topped with parmesan cheese	\$12
<u>30. Fettuccine all Vongole</u> Baby clams in tomato or cream sauce	\$13
<u>31. Fettuccine Boscaiola</u> Diced chicken, red peppers, onions in a rose sauce	\$13
<u>32. Fettuccine Primavera</u> Pasta with fresh vegetables in a tomato or cream sauce	\$15
<u>33. Tortellini</u> Cheese stuffed pasta in a cream <i>or</i> rose sauce	\$12
<u>34. Tortellini Gorgonzola</u> Cheese stuffed pasta in a prosciutto, spinach and gorgonzola cream sauce	\$15
<u>35. Penne Al'Arrabbiate</u> Spicy tomato sauce with mushroom and onion	\$13
<u>36. Spaghetti Puttanesca</u> Anchovy, hot peppers, black olives, capers, garlic and olive oil	\$13
<u>37. Linguine alla Pescatore</u> Assorted seafood in a cream <i>or</i> spicy tomato sauce	\$17
<u>38. Gnocchi</u> Homemade dumplings in a cream or tomato sauce	\$12
<u>39. IL Linguini col Gambero</u> Sautéed shrimp in garlic butter with mushroom and onion in a white wine cream sauce <i>or</i> tomato sauce	\$15

Applicable taxes not included

Principali entree

Main Entree

<u>40. Vitello Parmigiana</u> Veal Parmegana Breaded veal with tomato sauce, mozzarella cheese	\$16
<u>41. Vitello Marsala</u> Veal scaloppini in white wine lemon sauce	\$16
<u>42. Vitello Marsala</u> Veal scaloppini in sweet marsala with mushrooms	\$16
<u>43. Saltimbocca alla Romana</u> Veal scaloppini in white wine prosciutto, sage, lemon rind	\$17
<u>44. Vitello al Gorgonzola</u> Veal scaloppini in white wine and italian blue cheese	\$17
<u>45. Involtini di Vitello</u> Veal stuffed with shrimp and cheese in a mushroom, cream and white wine sauce	\$17
<u>46. Bistecca di Manzo</u> 10 oz. New York Steak topped with frizzled onions, mushrooms served with roasted potato and your choice of pasta or fresh greens	\$21
<u>47. Protestare il Tenderloin</u> Beef Tenderloin topped with frizzled onions, sautéed mushrooms in a port demi-glaze served with roasted potato and your choice of pasta or fresh greens	\$24
<u>48. Cremagliera di Agnello</u> Rack of Lamb Served atop a bed of baby spinach served with roasted potato and your choice of pasta or fresh greens	\$27
<u>49. Pollo Portafolio</u> Stuffed breast of chicken with prosciutto and mozzarella baked white wine, tomato seasoned with italian herbs	\$16
<u>50. Pollo Principessa</u> Breast of chicken topped with asparagus, mozzarella cheese, and lemon cream sauce	\$16
<u>51. Pollo Piccata</u> Breast of chicken sautéed in butter, lemon in a white wine sauce	\$16
<u>52. Pollo Parmigiana</u> Chicken Parmegana Bake breast of breaded chicken with tomato sauce, mozzarella cheese	\$16
<u>53. Salmone con Limone</u> Salmon filet in a lemon, dill in a white wine sauce	\$16
<u>54. Sogliolia alle Mandole</u> Baked fillet of sole topped with roasted red peppers, onion, and cheese	\$16
<u>55. Camberoni alla Marinara</u> Jumbo shrimps, tomato, garlic and white wine served with pasta	\$18

Applicable taxes not included

Pizza

12'Italian Style Thin Crust

<u>56. Calzone</u>	\$10
Stuffed with spicy italian sausage, mushrooms, onions & cheese	
<u>57. Margherita</u>	\$12
Tomato sauce, basil, garlic, cheese	
<u>58. Sicilian</u>	\$14
Tomato sauce, Italian sausage, hot peppers, cheese	
<u>59. Roma</u>	\$14
Tomato sauce, Italian sausage, onions, black olives, cheese	
<u>60. Tuscan</u>	\$14
Pesto, chicken, spinach, sun-dried tomatoes, cheese	
<u>61. Giosea Marea</u>	\$13
Pesto, chicken, mushrooms, onions, cheese	
<u>62. Mediterranean</u>	\$13
Tomato sauce, black olives, sun-dried tomatoes, onions, cheese	
<u>63. Quattro Formaggio</u>	
Four Cheese	\$13
Tomato sauce, onion, mozzarella, parmesan, provolone, goat cheese	
<u>64. Carmela's Garden</u>	\$13
Tomato sauce, black olives, sun-dried tomatoes, spinach, cheese	
<u>65. Casa Mia</u>	\$14
Tomato sauce, black olives, mushrooms, onions, prosciutto, cheese	

Deserts

<u>66. Tiramisu</u>	\$ 6
<u>67. Caramel di Crème</u>	\$ 5
Creme Caramel	
<u>68. La Torta di Angelfood con le Bacche Calde</u>	\$ 5
Angelfood cake with warm berries	
<u>69. Torta al Mousse</u>	\$ 6
Cappuccino mocha mousse cake	
<u>70. Tartuffo</u>	\$ 5
Italian Ice Cream (Amaretto or Chocolate)	
<u>71. Torta al Cioccolato</u>	\$ 6
Chocolate Bombe	
<u>72. Torta di Formaggio</u>	\$ 6

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Wines
By the Glass or Half Litre

By the Bottle

Beer

Speciality coffees

Beverages

Espresso	\$2.50
Double Espresso	\$3.00
Cappuccino	\$3.25
Latte	\$3.75
Coffee	\$1.95
Tea	\$1.50
Herbal Tea	\$1.75
Hot Chocolate	\$1.95
Mineral Water · 250ml Bottle	\$2.75
S. Pellegrino (Mineral Water) · 750ml Bottle	\$7.50
<u>Soft drinks</u>	\$1.95
~ Coke ~ Diet Coke ~ Sprite ~ Ice Tea ~ Ginger Ale ~ C Plus ~ Club Soda ~ ~ Tonic Water ~ 7Up ~	
Juices ~ Cranberry ~ Orange ~ Apple ~ Lemonade ~	\$2.75
<u>VIRGIN DRINKS</u>	\$3.75
<u>COCKTAILS</u>	\$2.75