

PASTA SPECIALTIES

FETTUCINI BOLOGNESE	17.00
CLASSIC MEAT SAUCE COUPLED WITH TENDER BEEF OVER FRESH FETTUCINI PASTA AND TOPPED WITH PIGNOLI NUTS	
PESTO GENOVESE	17.00
RIGATONI PASTA WITH CHICKEN BREAST, SERVED IN A PESTO OF SPINACH, BASIL, PIGNOLI NUTS, GARLIC, ROMANO CHEESE AND CREAM TOPPED WITH SUN-DRIED TOMATOES.	
RIGATONI MILANO	17.00
SWEET ITALIAN SAUSAGE WITH BROCCOLI, PROSCIUTTO, MUSHROOMS AND WHITE WINE	
TUTTA DA FAVA	18.00
BOWTIE PASTA WITH SHRIMP, PANCETTA, SPINACH AND GARLIC SIMMERED WITH SMALL WHITE BEANS	
SESAME BOWTIES	18.00
SAUTÉED CHICKEN OR SHRIMP, BROCCOLI, MUSHROOMS, AND RED PEPPERS, COMPLIMENTED WITH THE FLAVORS OF SESAME, GARLIC AND OIL	
RIGATONI IN SAUCE ALA VODKA	17.00
A PINK SAUCE MADE WITH CREAM, PANCETTA, SAGE, BASIL AND SHALLOTS, FLAMED WITH VODKA AND UNITED WITH RIGATONI. ADD CHICKEN 4.00 OR SHRIMP 6.00	
LINGUINI WITH WHITE CLAM SAUCE	18.00
TENDER CLAMS SAUTÉED WITH PARSLEY, GARLIC AND VIRGIN OLIVE OIL	
WHOLE WHEAT SPAGHETTI PIANTA	17.00
THIN WHOLE WHEAT SPAGHETTI WITH BABY SPINACH AND MUSHROOM SAUTÉED IN EXTRA VIRGIN OLIVE OIL, GARLIC AND SHALLOTS. ADD CHICKEN 4.00 OR SHRIMP 6.00	
CHEESE TORTELLINI	17.00
SERVED WITH PEAS, MUSHROOMS AND PROSCIUTTO IN A PARMESAN SAUCE	
ANGEL HAIR WITH SHRIMP ALA ROSA	18.00
FRESH SHRIMP IN A SAUCE OF RIPE ITALIAN-STYLE TOMATOES, LIGHT CREAM AND FRESH BASIL	
LINGUINI WITH MUSSELS MARINARA (FRA DIAVOLO UPON REQUEST)	17.00
CULTURED MUSSELS SERVED IN A LIGHT TOMATO, BASIL AND GARLIC SAUCE	
HOMEMADE RAVIOLI	16.00
RICOTTA CHEESE-FILLED PASTA POCKETS ACCOMPANIED BY A MARINARA SAUCE	
RIGATONI IN PINK SAUCE	17.00
CHICKEN BREAST COOKED IN ITALIAN-STYLE TOMATOES, A TOUCH OF CREAM AND TOPPED WITH SUN-DRIED TOMATOES	
LINGUINI WITH FRESH BROCCOLI AND SHRIMP	18.00
SAUTÉED WITH GARLIC, VIRGIN OLIVE OIL AND A TOUCH OF RED PEPPER FLAKE	
NEW ZEALAND CLAMS	18.00
SERVED IN THEIR SHELLS, SAUTÉED WITH GARLIC AND OIL, TOGETHER WITH ITALIAN TOMATOES OVER A BED OF LINGUINI FINE	
ANGEL HAIR PRIMAVERA	17.00
FRESH SPRING VEGETABLES, IMPORTED ROMANO CHEESE AND ITALIAN TOMATOES	
RIGATONI WITH SHRIMP FRA DIAVOLO	18.00
FRESH SHRIMP SAUTÉED IN GARLIC, OIL AND RED PEPPER FLAKES, COMBINED WITH ITALIAN TOMATO AND BASIL AND TOPPED WITH FRESH MOZZARELLA CHEESE	
LINGUINI WITH MIXED SEAFOOD (FRA DIAVOLO UPON REQUEST)	23.00
SHRIMP, CLAMS, MUSSELS AND LOBSTER WITH ITALIAN PLUM TOMATOES, FRESH BASIL AND GARLIC	
PASTA AL FORNO IN TEGLIA (NOT AVAILABLE FOR TAKE OUT.)	20.00
RIGATONI BAKED WITH VEAL MEAT BALLS, RICOTTA, MOZZARELLA AND STEVENS MARINARA SAUCE	

SIDE DISHES

ROASTED IDAHO POTATO AND ONION,	7.00
SAUTÉED ESCAROLE AND CANNELLINI BEANS,	8.00
RED PEPPER AND SWEET ONION SAUTÉED WITH OLIVE OIL, BASIL AND GARLIC,	8.00
BROCCOLI FLORETS SAUTÉED IN GARLIC AND OLIVE OIL,	7.00