



Antipasti (Appitizer)

La Caprese

Fresh tomatoes, mozzarella, basil, & EVOO.....10

Calamari Fritti

Tender crispy fried calamari served with plum marinara sauce or Chef's Bam Bam sauce.....10

Arancini Siciliani

Breaded homemade rice ball stuffed with ragu, fresh mozzarella & peas.....9

Vongole Verace Al Sugo

Verace clams sautéed in a plum marinara sauce with fresh garlic & basil.....11

Vongole Verace Al Fresco

Verace clams simmered in a tequila butter lemon sauce.....11

Cozze Oreganata

PEI mussels sautéed in a plum basil marinara sauce with capers & oregano.....11

Antipasto Misto

Imported Italian cold meats, provolone gigante, fontina cheese, olives, roasted peppers & artichokes....13

Funghi Ripieni

Portobello mushroom stuffed with spinach, cream cheese & herbs, topped with a creamy mustard.....8

Salsiccia & Rapini

New York imported Italian sausage sautéed with EVOO, garlic & fresh rapini.....9

Bruschette \$8

Goat Cheese

Chopped tomatoes, Kalamata olives, artichoke hearts, balsamic vinaigrette.

Primavera

Fresh spinach, chopped tomatoes, basil, feta cheese, green olives, & EVOO.

Caprese

Chopped tomatoes, fresh garlic, basil, fresh mozzarella, EVOO.

Romana

Chopped tomatoes, fresh garlic, basil, & EVOO.

Prosciutto

Prosciutto di Parma, arugula, shaved parmigiano, EVOO, & lemon.

Ricotta

Broccoli rabe, Italian sausage, ricotta, & herbs.

Zuppe Del Giorno

Ask your server about Chef's choice of homemade soups.

Cup.....4 Bowl.....6

Insalate (Salad)

Cesare

Fresh romaine, homemade croutons, shaved parmigiano, anchovies, chef's Caesar dressing.6
(Add grilled or blackened shrimp 6.5 /chicken 5)

Gustosa

Spring greens, fresh tomatoes, Kalamata olives, carrots, purple cabbage, fresh mozzarella, feta cheese, chef's balsamic Caesar dressing.....10

Greca

Fresh romaine lettuce, red onions, green peppers, tomatoes, pepperoncini, Kalamata olives, & feta cheese.....9

Spinaci

Fresh spinach, goat cheese, mushrooms, roasted peppers, tomatoes, red onions, cranberries, walnuts, & raspberry vinaigrette.....10

Antipasto Salad

Mix greens, cold cuts, cheese, olives, giardiniera, artichokes, tomatoes, & onions.....10

Primi Piatti (Pasta)

Pappardelle Bolognese

Egg noodle pasta simmered in our Bolognese sauce..... 16

Pappardelle Puttanesca

Egg noodle pasta with chopped olives, onions, bell peppers, mushrooms, capers, & anchovies in a spicy marinara sauce..... 16

Pappardelle Alfredo

Egg noodle pasta with alfredo sauce, ham, peas, & parmigiano..... 16

Spaghetti Carbonara

Crispy pancetta, eggs, parmigiano, & a touch of cream..... 15

Spaghetti Amatriciana

Crispy pancetta, caramelized onions, red peppers, plum marinara, & a touch of cream..... 15

Spaghetti al Ragù

Your choice of: Meat sauce, Italian sausage or our 8 oz. meatball..... 14

Dal Forno (Baked Entrees)

Lasagna Classica Romana

Homemade pasta layered with ragu, mozzarella, parmigiano & homemade Béchamel sauce..... 16

Melenzane Alla Parmiggiana

Fresh eggplant layered with mozzarella, parmigiano, & basil, baked & topped with Pomodoro sauce. Served with pasta..... 15

Cannelloni Del Vicolo

Fresh pasta tubes stuffed with spinach, ricotta, & pecorino cheese, baked and topped with plum marinara sauce..... 16

Manicotti Al Formaggio

Fresh pasta tubes stuffed with ricotta, mozzarella, pecorino. Baked and topped with ragu sauce..... 15

Pesce (Seafood)

Cernia Alla Romana

Fresh grouper sautéed with Kalamata olives, capers, & fresh rosemary in a plum marinara sauce. Served with pasta..... 26

Cernia Alla Francese

Fresh grouper egg battered & sautéed with fresh mushrooms & artichokes in a butter lemon sauce. Served over spinach & with a side of pasta..... 26

Cernia Alla Griglia

Fresh grouper marinated & grilled, served with roasted potatoes & seasonal vegetable..... 26

Salmone Allo Scoglio

Atlantic Fresh Salmon pan-seared with jumbo shrimp in a Dill Brandy cream sauce. Served over fresh spinach & served with roasted potatoes..... 26

Linguine con Vongole Verace

Fresh clams sautéed with EVOO, fresh garlic, & parsley. Red or white..... 18

Linguine con Cozze

Fresh PEI Mussels sautéed in a plum marinara sauce with capers & fresh basil..... 17

Meat Tortellini

In a creamy panna sauce or Vodka sauce..... 15

Pennette Montanara

Spicy Italian sausage, fresh broccoli rabe sautéed with EVOO, fresh garlic, plum marinara sauce, & pecorino cheese..... 15

Pennette or Gnocchi Al'Arrabbiata

Spicy Italian sausage, fresh basil, parmigiano, & plum marinara sauce..... 15

Gnocchi Alla Romana

Homemade potato pasta sautéed with fresh chopped tomatoes, Kalamata olives, capers, & fresh mozzarella..... 15

Risotto Ai Funghi Porcini

Arborio rice in a creamy Porcini mushroom sauce..... 18

Salmone Alla Griglia

Atlantic Fresh Salmon grilled & topped with a citrus Pinot Grigio wine sauce. Served with roasted potatoes & seasonal vegetable..... 24

Shrimp Alla Gusto

Jumbo shrimp sautéed with sun dried tomatoes, capers, artichokes, & roasted peppers in a scampi lemon sauce. Served over pasta..... 23

Shrimp Arrabbiata

Jumbo shrimp sautéed in a spicy basil plum marinara sauce & served over pasta..... 22

Zuppa Di Pesce

A combination of fresh clams, mussels, calamari, & shrimp simmered in a Bouillabaisse sauce & served over pasta..... 26

Secondi Piatti (Veal & Chicken)

Saltimbocca Alla Romana *The Original*

Tender veal medallions layered with prosciutto & fresh sage, sautéed in a butter wine sauce. Served with pasta.

Veal Chicken

25 –

Marsala

Fresh mushrooms, garlic, & Santini sweet Marsala wine. Served with pasta.

24 17

Francese

Egg battered, sautéed with fresh mushrooms, artichokes, & lemon sauce. Served over spinach & with a side of pasta.

24 18

Scaloppa Alla Gusto

Veal medallions layered with prosciutto & fresh mozzarella, sautéed with fresh mushrooms, artichokes, & sundried tomatoes in a rose cream sauce. Served over spinach & with a side of pasta.

26 –

Parmiggiana

Classic, lightly breaded, baked al forno with Pomodoro sauce & mozzarella cheese. Served with pasta.

23 17

Fettine di Pollo Scarpariello

Tender chicken breasts, sautéed with Italian sausage, capers, Kalamata olives, mushrooms & roasted peppers in a butter lemon sauce. Served with pasta.

– 18

Fettine di Pollo Alla Romana

Tender chicken breasts, sautéed in a creamy Dijon mustard sauce with fresh mushrooms. Served with pasta.

– 18

Fettine di Pollo Rustico

Grilled chicken breasts topped with roasted peppers, sundried tomatoes & fresh mushrooms. Served with roasted potatoes & seasonal vegetable.

– 17

Carne (Meat)

Filetto Di Manzo

Grilled 8oz. Center Cut Filet Mignon topped with a Merlot mushroom sauce & served over fresh Arugula. Accompany with roasted potatoes & seasonal vegetable.....34

Ossobuco Di Maiale

Tender pork shank slowly baked & topped with a creamy Marsala wine sauce & fresh mushrooms. Served with roasted potatoes & seasonal vegetable.....26

Filetto Alla Griglia

Char-grilled 8 oz. center cut Filet Mignon served with roasted potatoes & seasonal vegetable. 32

Costata Di Capretto

Fresh herb-rubbed rack of lamb grilled to your liking & served with mint jelly. Served with roasted potatoes & seasonal vegetable.....32

Fracosta di Manzo Portobello

Char-grilled 12 oz. Ribeye steak topped with a port wine demi glaze and fresh Portobello mushrooms. Served with roasted potatoes & seasonal vegetable.....26

Anatra Arrostita

Maple Leaf Farms Roasted Half Duck served with a raspberry sauce, roasted potatoes & seasonal vegetable.....27

Contorni (sides)

Fresh Spinach.....5
Meatball.....7
Fresh Broccoli Rabe.....7
Italian Sausage.....5
Fresh Vegetable.....5

Bimbi (Kids)

Pasta Choice of: Meatball, Pomodoro, Ragu, or Alfredo.....6
Baked Pennette.....6
Pizza cheese or Pepperoni.....8

Gluten Free Penne Pasta is Available for \$2 extra

\$5 Split plate charge