

INSALATE - SALADS

MISTA \$8

mixed greens, tomato, red onion,
carrots and radicchio; fresh herb vinaigrette



TRECOLORI \$9

arugula, radicchio and endive with
shaved asiago in a balsamic vinaigrette

CAPRESE \$12

fresh tomato, imported mozzarella di bufala and basil

Add Prosciutto di Parma \$4

CAESARE* \$9

our classic; with shaved parmesan
and homemade garlic-rosemary croutons

ITALICA \$9

spinach, roasted red & yellow beets, walnuts
and goat cheese in a prosecco vinaigrette

CARPACCIO di MANZO* \$14

thinly sliced raw filet mignon, arugula,
roasted peppers, capers, and parmesan

FRUTTI DI MARE \$15

fresh seafood salad marinated with
lemon, fresh herbs, and extra virgin olive oil

ZUPPE - SOUPS



MINISTRONE \$9

garden vegetables and kidney
beans in fresh tomato consommé

PASTA e FAGIOLI \$9

a hearty and flavorful pasta and
cannellini bean soup

ZUPPA DEL GIORNO \$P/A

our soup of the day

ANTIPASTO (serves 2)



FRITTO MISTO \$19

a fried medley of calamari, shrimp,
zucchini and cherry peppers, served
with marinara or 'fra diavolo' sauce

ANTIPASTO TRECOLORI \$18

a selection of Italian cured
meats and aged cheeses

CLASSICO \$20

mushroom ripieni, eggplant rollatine,
clams oreganata & casino, and sauteed
shrimp in tomato-white wine reduction

PASTA



PENNE ARRABIATA \$16

tomato, basil, roasted
garlic, and spicy red pepper

FARFALLE PRIMAVERA \$17

bow-tie pasta, garden vegetables and mushrooms;
lightly sautéed with garlic, herbs and olive oil

CAPELLINI PUTTANESCA \$17

angel-hair pasta in flavorful blend of tomato,
anchovy, garlic, capers and gaeta olives

RIGATONI alla TRECOLORI \$19

sweet Italian sausage, broccoli rabe and sun-dried
tomato in a pesto-roasted garlic sauce

GNOCCHI alla BABA \$19

homemade potato-ricotta dumplings in our tomato
basil sauce with eggplant and mozzarella

TORTELLINI alla PANNA \$18

cheese filled fresh pasta in a parmesan
cream sauce with peas and prosciutto cotto

FETTUCCINE ALFREDO \$17

homemade pasta in our savory parmesan-cream
ADD portobello \$3.50, chicken \$5 or shrimp \$6

SPAGHETTI alla CARBONARA \$18

pancetta, fresh herbs and onions 'en brodo'
with a touch of cream

SPAGHETTI alla BOLOGNESE \$20

our chef's tasty veal ragu

RIGATONI FOCACCIA \$18

diced chicken, rosemary and sun-dried tomato
in a tasty tomato-cream

LINGUINE alla VONGOLE \$22

fresh little neck clams and cockles sautéed in
white wine, garlic and extra virgin olive oil

LINGUINE NERE alla MONSIGNORE \$27

homemade black squid ink pasta with shrimp,
scallops, squid, clams and mussels in a marinara

LASAGNA del GIORNO \$P/A

RAVIOLI DEL GIORNO \$P/A

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
We use fresh non-pasteurized, uncooked eggs in our caesare dressing

PETTO di POLLO - CHICKEN BREAST

(served with our fresh vegetable medley)



SCARPARELLO \$22

sautéed with sweet Italian sausage in a delectable garlic, rosemary, olive oil and white wine sauce

PICCANTE \$21

spicy cherry peppers, garlic, onions, mushrooms in a demiglace-white wine reduction

TRE FUNGHI \$21

portobello, shiitake and white mushrooms sautéed in our chef's Marsala wine

FANTASIA \$20

francese-style chicken breast topped with asparagus, mozzarella and roasted red pepper

PARMIGIANA \$20

our classic; served with spaghetti marinara (instead of the vegetable medley)

VITELLO - VEAL

(served with our fresh vegetable medley)



PICCATA alla TRECOLORI \$24

veal scalloppine sautéed in lemon, butter and white wine topped with roasted red pepper and capers

MARTINI \$25

parmesan-crusted veal cutlets sautéed with artichoke hearts and white vermouth

SORRENTINO \$26

francese-style veal cutlets topped with prosciutto, eggplant and mozzarella, sautéed in our chef's tomato-demiglace

COSTOLETTE alla CAPRICCIOSA \$28

pounded and breaded veal chop topped with an arugula, tomato and red onion salad in a light balsamic vinaigrette

FRUTTO di MARE e RISOTTO - SEAFOOD and RISOTTO



RISOTTO NERO \$25

New Zealand cockles and PEI mussels with fresh squid sautéed in its natural ink

GAMBERONI dello CHEF \$26

jumbo shrimp prepared in our chef's savory wine sauce; served with risotto en brodo

SALMONE alla CONTADINA \$25

fresh salmon sautéed with capers, sun-dried tomato and white wine served with a fresh vegetable medley (instead of risotto)

RISOTTO MARE e TERRA \$26

our chef's risotto medley of shrimp, scallops and asparagus in a tomato consommé

SELEZIONE della GRIGLIA - GRILLED SELECTIONS



POLLO PAILLARD \$19

chicken breasts, pounded and lightly seasoned; served with our fresh vegetable medley

COSTOLETTE D'AGNELLO \$32

rack of lamb seasoned with fresh herbs served with homemade mashed potato and vegetables

BISTECCA alla FIORENTINA \$28

12 oz. Prime NY Strip; served with hand-cut fried potatoes and sautéed broccoli rabe

LOMBATINA di VITELLO \$29

grilled veal chop; served with hand-cut fried potatoes and sautéed broccoli rabe

We invite you to try our chef's daily specials
Buon Appetito!

* please let us know of any food allergies ** gluten-free pasta and other dietary modifications available upon request