



ANTIPASTI

Polpo e Calamari alla Griglia\$20

Grilled octopus and calamari with Cherry tomatoes and balsamic glazed

Imported Prosciutto di Parma\$16

Fresh Burrata, Prosciutto, arugula, and basil pesto

Imported Fresh Mozzarella\$13

Fresh Mozzarella, seasonal Tomatoes, EVOO, basil and balsamic glazed

Impepata di Cozze\$16

Sautéed mussels, with saffron garlic white wine, and toasted bread

Shrimp Scampi Bruschetta\$16

Toasted bread topped with Sautéed Shrimp in a garlic white wine sauce

Bruschetta \$10

Toasted bread topped with chopped tomatoes, red onion, Evoo, Basil and goat Cheese

Homemade Meatballs\$8

Ground Beef, garlic, tomato sauce

Calamari Fritti\$17

Fried calamari with cherry peppers

ZUPPA E INSALATA

Zuppa di Pasta e fagioli\$9

Cannellini beans soup with couscous in a prosciutto, vegetables broth

Insalata Mista\$11

Mesclun, seasonal tomatoes, cucumber, radishes, balsamic vinaigrette

Insalata Romana\$11

Romaine, Caesar dressing, croutons, and imported Parmigiano

Insalata di Arugula\$11

Arugula, tomatoes, extra virgin olive oil, lemon, crumble goat cheese, Apple vinegar

Please inform your server of any allergies. Consuming raw or undercooked foods may pose a health risk. Please note that substitutions may incur extra charges, Maximum of Two credit cards per party.



PASTA

Tagliatelle Bolognese\$24

Freshly made meat sauce with ground beef, ground pork, celery, carrots, onion, and tomato, and fresh basil

Spaghetti Carbonara \$22

Pancetta, onion, black pepper, egg yolk, a touch of cream and freshly grated Pecorino Romano

Gnocchi Alla Pecorara|\$20

Sautéed cherry tomatoes, bell peppers, zucchini, eggplant, and onion in a mascarpone sauce topped with Ricotta Salata

Fusilli con broccoli Rabe\$20

Sautéed broccoli rabe with garlic, evoo, chili flakes and Parmigiano
Add chicken-4 Add Sausage-5
Add Shrimp-7

Formaggi Ravioli\$22

Cheese Ravioli in marinara sauce

Guazzetto Alla Fra Diavolo\$35

Sautéed Shrimps, Calamari, Mussels, clams, and Salmon, in a spicy tomato sauce over tagliatelle

Lobster Ravioli e Sautéed Shrimp|\$35

Homemade lobster ravioli with sautéed shrimp, spinach, oyster mushrooms, in a vodka pink cream sauce

Spaghetti Vongole\$27

Sautéed clams in a garlic white wine with roasted tomatoes and shallots

Haddock Puttanesca\$28

Pan seared Haddock with capers, kalamata olives, tomatoes, and anchovies over tagliatelle

Spaghetti Shrimp Scampi\$28

Sautéed shrimp in a garlic white wine sauce with lemon, and blistered cherry tomatoes



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MARE E RISSOTO

Salmone e Risotto\$29

Pan seared Alaskan salmon
lemon saffron cream sauce,
served with wild mushroom
risotto

Haddock e Risotto\$27

Local Haddock, served with peas,
spinach, mascarpone, cream sauce
risotto

Risotto Mare e Monti\$32

Calamari, Shrimp, Lobster
meat, wild mushrooms pink
cream sauce risotto

SECONDI

Pollo Piccata\$25

Pan seared chicken, capers, mushrooms, in a
lemon white wine sauce served over fresh fusilli

Pollo Saltimbocca\$25

Pan seared chicken breast with prosciutto,
fontina, sage, wild mushrooms, white wine sauce
and Parmigiano fingerling potatoes

Pollo Imbottito\$28

Pan seared stuffed chicken breast with prosciutto,
fontina, spinach served with tomatoes, gnocchi in
mascarpone sauce

Pollo Marsala\$25

Pan seared chicken breast in a wild mushroom,
Marsala wine sauce served with mushroom risotto

Pollo Alla Parmigiana\$24

Pan fried breaded chicken cutlet with marinara
sauce topped with melted provolone cheese
served with penne
add-Eggplant \$4

Melanzane Alla Parmigiana\$23

Pan fried eggplant with marinara sauce topped
with melted provolone cheese served with penne

Porchetta\$24

Pan seared Pork tenderloin served with braced
broccoli rabe, Parmigiano fingerling potatoes

Vitello Piccata\$29

Pan seared veal, capers, mushrooms, in a lemon white
wine sauce served over fresh fusilli

Vitello Alla Parmigiana\$26

Pan fried breaded veal cutlet with marinara sauce
topped with melted provolone cheese served with
penne

Vitello Marsala\$29

Pan seared veal in a wild mushroom, Marsala wine
sauce served with mushroom risotto

Vitello Saltimbocca\$29

Pan seared veal with prosciutto, fontina, sage, wild
mushrooms, white wine sauce and Parmigiano
fingerling potatoes

Vitello Alla Braciolettini\$28

Pan seared stuffed veal with Salami, Fontina, sage in a
mushroom white wine sauce served with sundried
tomato risotto



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KIDS

Chicken Fingers with fries \$11

Mozzarella Sticks \$10

Mac & Cheese \$10

CONTORNI

Patata Arrosto \$7

Broccoli Rabe \$11

Salcicce \$7

Sweet Italian sausages in marinara

Pasta \$7

Choice of marinara sauce, garlic & Evoo, or Butter & cheese

SOFT DRINKS

Coke \$3

Diet Coke \$3

Sprite \$3

Ginger Ale \$3

Sweet Ice tea \$3

Lemonade \$3

Shirley Temple \$4

Cranberry Juice \$3.5

Orange Juice \$3.5

Pineapple Juice \$3.5

Apple Juice \$3.5

Aqua Panna \$3

Pellegrino \$4

Soda Water \$3

Coffee \$3.25

Decaf Coffee \$3.25

Espresso \$3.5

Cappuccino \$5.5

Latte \$5.5

Chocolate milk \$4



Ciao Amici
Italian Restaurant



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