



Antipasti

Duetto di Bruschette \$9

Combination of traditional bruschetta with fresh chopped tomatoes, basil, onions and mozzarella and bruschetta with arugula

Pizzette di Melanzane \$10

A mixture of eggplant, Italian spices, cheese, and bread crumbs topped with a lite tomato sauce and parmigiano cheese

Insalata Caprese \$12

Fresh buffalo mozzarella and sliced tomatoes drizzled with extra virgin olive oil with fresh basil

Involtini di Prosciutto \$12

Thinly sliced prosciutto rolled with arugula, fennel, basil, and parmigiano cheese dressed in a lite lemon extra virgin olive oil dressing

Polenta alla Griglia \$10

Crispy corn polenta topped with a cherry tomato and sausage sauce

Calamari Fritti \$13

Lightly breaded squid served with our special sauce and lemon wedge

Cozze in Bianco o Rosso \$11

Fresh PEI mussels in your choice of a white wine garlic sauce or red sauce

Gamberi e Calamari Saltati \$17

Fresh shrimp and calamari sautéed in garlic and olive oil with a touch of cherry tomato sauce

Broccoli Rapa, Fagioli e Salsiccia \$11

Broccoli rapa with beans, ground Italian sausage sautéed with garlic and olive oil

Assaggi di Arancini \$10

A variety of homemade risotto balls

Tagliata di Salumi e Formaggio \$18

Chef's daily selection of cured meats, cheese, vegetables and mixed olives

Zuppe e Insalate

Add Grilled Shrimp \$7 Add Grilled Chicken \$5

Pasta e Fagioli \$7

Traditional cannellini bean soup

Insalata della Casa \$6

Mixed Greens with tomatoes, cucumbers, and olives in a house vinaigrette

Insalata di Cesare \$7

Fresh romaine lettuce tossed with croutons in a creamy Cesar dressing topped with shaved Pecorino Romano cheese

Spinaci e Fichi \$8

Spinach with candied pecans, gorgonzola, and dried figs in a lemon Dijon olive oil dressing

Arugula Finocchio e Arance \$8

Arugula with fresh fennel and oranges in a lemon olive oil dressing

Romana alla Griglia \$9

Grilled Romaine hearts topped with caramelized onion, goat cheese, and crispy pancetta dressed with balsamic vinaigrette

Contorni

Spinaci Saltati \$6

Sautéed Spinach with garlic and olive oil

Asparagi in Padella \$7

Sautéed asparagus with garlic and oil

Polpette \$9

Meatballs in Mamma's Sunday sauce

Broccoli Rapa \$9

Sautéed Broccoli Rapa with garlic and olive oil

Soft Drinks – 3 · San Pelligrino – 5 · Acqua Panna – 5 · Fresh Brewed Ice Tea – 3 · Coffee – 3 · Espresso – 3 · Cappuccino – 5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

* Substitutions are subject to an extra charge. * 18% Gratuity added for parties of 6 or more.

BYOB Ristorante Italiano

Primi Piatti

Capellini all' Arugula \$17

Angel hair pasta in a cherry tomato sauce with arugula and shaved Pecorino Romano cheese

Rigatoni della Mamma \$18

Rigatoni pasta with meatballs tossed with Mamma's Sunday meatsauce

Gnocchi ai Pomodorini \$17

Gnocchi in a cherry tomato sauce (spicy or plain)

Rigatoni alla Vodka \$17

Rigatoni pasta in a vodka rosé cream sauce with pancetta

Sacchetti al Gorgonzola \$20

Pasta purses stuffed with cheese served in a gorgonzola cream sauce with asparagus

Rigatoni all' Amatriciana \$17

Rigatoni pasta in a pancetta and onion pomodoro sauce

Ravioli alla Salsa Rosa \$17

Cheese ravioli served in a rosé cream sauce

Gemelli allo Scoglio \$28

Gemelli pasta tossed with shrimp, scallops, crabmeat in a lite rosé sauce

Gemelli all' Boscaiola \$20

Gemelli pasta tossed with mushrooms, peas and sundried tomatoes in a lite cream sauce

Risotto ai Funghi e Salsiccia \$20

Risotto with mixed mushrooms and sweet Italian sausage

Risotto ai Vegetali \$18

Risotto with asparagus, zucchini, tomatoes, and mixed mushrooms

Linguini Cozze or Vongole \$19/\$21

Mussels or clams in your choice of white or red sauce

Gamberi alla Diavola \$25

Shrimp in a spicy cherry tomato sauce over linguini

Cavatelli ai Saporì Marini \$28

Ricotta cavatelli pasta tossed with shrimp, scallops, clams, mussels and crabmeat in a lite marinara sauce

Rigatoni alla Siciliana \$18

Rigatoni pasta in a marinara sauce with eggplant topped with shaved ricotta salata cheese

Tortelloni di Vitello \$22

Homemade veal tortelloni with a mixture of mushrooms in a brandy cream sauce

* Gluten Free Pasta available upon request (Add \$2)

Pollo e Vitello

(choice of Chicken Breast/Veal)

Served with choice of sautéed broccoli and roasted potatoes or side of pasta in the same sauce or tomato sauce

Alla Parmigiana \$18/\$21

Breaded and topped with tomato sauce and mozzarella with a side of rigatoni pasta in the same sauce

Piccata \$18/\$21

Sautéed in a lemon white wine caper sauce

Alla Chesapeake \$21/\$24

Saffron cream sauce with jumbo lump crabmeat, peas and mushrooms

Involtini al Cognac \$21/\$24

Rolled with arugula, pancetta and Fontina cheese in a cognac mustard sauce

Marsala \$18/\$21

Sautéed in a mushroom marsala sauce

Ciocciara \$20/\$22

Sautéed in a lite cherry tomato sauce topped with ground sausage and smoked mozzarella

Amalfitana \$21/\$24

Sautéed in a lite cherry tomato sauce and topped with arugula, jumbo lump crabmeat and mozzarella

Ai Carciofi \$20/23

Sautéed in lite lemon wine sauce with artichokes, black olives, onions, and chopped tomatoes

Carne

Served with choice of sautéed broccoli and roasted potatoes or side of pasta in the same sauce or tomato sauce

Bistecca ai Ferri \$29

Ribeye steak, marinated in herbs and grilled, served on a bed of arugula

Vitello Milanese \$26

Breaded veal topped with chopped fresh tomatoes, garlic, herbs, and fresh mozzarella

Bistecca con Pepe \$29

Ribeye steak encrusted in black pepper corns and seared, finished in a lite brandy cream sauce

Nodino ai Funghi \$33

Veal chop grilled and topped with mixed mushrooms in a sweet vermouth sauce

Pesce

Served with choice of vegetable of the day or side of pasta in the same sauce or tomato sauce

Salmone ai Pomodorini \$23

Salmon filet in a lite cherry tomato sauce

Zuppa di Pesce \$29

Shrimp, scallops, calamari, clams, mussels and fish of the day in a lite marinara broth with crostini

Pesce del Giorno \$Market Price

Grilled whole fish or filet with fresh herbs and olive oil over a bed of spinach

Tilapia Agrodolce \$25

Tilapia filet sautéed with jumbo shrimp in a white wine, garlic and orange sauce

Bevande