



236 East 77th St., New York, NY 10075
(212) 535-6884 fax: (212) 535-0064

Open 7 Days 12 pm to 11:30 pm

M E N U

SOUPS

Sea Food (Fresh Salmon, Shrimp, Clams, Calamari and Mussels)	8.95
Tortellini in Bordo (Homemade Cheese or Veal in Chicken Broth)	6.95
Stracciatella (Spinach and Egg Drops in Chicken Broth)	5.95
Minestrone	6.95
Soup of the Day P/A	

ANTIPASTI

Mussels (Marinara or White Wine and Garlic)	7.95
Beef Carpaccio (With Mixed Greens and Shaved Parmigiano)	8.95
Grilled Calamari (With Red Peppers and Olives in Aioli Dressing)	8.95
Prociutto e Melon (With Shaved Shaved Parmigiano and Virgin Olive Oil)	8.95
Bresaola (Rolled with Asparagus and Goat Cheese)	8.95
Shrimp and Scallops (Pan Seared over Radicchio in Aioli Dressing)	8.95
Portobello Tower (With Fresh Mozzarella in Balsamic Reduction)	7.95
Crab Cakes (Over Mixed Greens in Aioli Dressing)	8.95
Scallops (Wrapped in Pancetta in Pesto Sauce)	8.95

INSALATE

Gorgonzola (Fennel, Endive, Roasted Almonds and Mixed Greens)	7.95
Chef's Salad (Chicken, Salami and Mozzarella over Romaine)	9.95
Primavera (Romaine, Arugola, Endive and Tomato)	6.95
Beet and Goat Cheese (With Mixed Greens and Tomatos)	7.95
Caprese (Fresh Mozzarella, Basil and Tomato)	7.95
Apples and Goat Cheese (With Spinach and Walnuts in Orange Dressing)	7.95
All' Arancia (Fresh Oranges and Fennel over Mixed Greens)	6.95
Florentina (Mushrooms over Spinach)	7.95
Cesare (Romaine, Crutons and Parmigiano)	7.95
Mista (Mixed Greens and Tomato)	5.95

PASTA 10.95

Served with choice of sauce

Capellini * Linguini * Farfalle * Rigatoni * Penne

HOMEMADE PASTA 11.95

Served with choice of sauce

Gnocchi: Spinach or Plain * Orecchiette Fettuccine: Spinach or Plain * Ravioli: Spinach & Ricotta

Paglia and Fieno: Green & White Linguini * Tortellini: Cheese or Veal

WHOLE WHEAT PASTA 11.95

(Fettucini or Linguini)

Puttanesca (Anchovies, Capers, Garlic and Olives in Tomato Sauce)
 Piselli e Funghi (Peas, Mushrooms in a Chicken Broth)
 Ricotta e Pomodoro (Ricotta Cheese and Tomato Sauce)
 Carbonara (Pancetta and Onions in Cream Sauce)
 Primavera (Vegetables in a Chicken Broth)
 Alla Vodka (Tomato and Cream)
 Pesto (Basil, Garlic and Cheese)
 Marinara (Garlic and Tomato)
 Bolagnese (Meat Sauce)
 Alfredo (Cream Sauce)
 Pomodoro (Tomato)

Add: Sausage, Calamari, Chicken, Shrimp, Fresh Salmon 4.95

Add: Spinach, Goat Cheese, Mushrooms, Vegetables, Mozzarella, Broccoli 2.95

SPECIAL PASTA

Seafood Linguini (With Shrimp, Calamari, Clams and Mussels in White or Red Sauce) 15.95

Homemade Ravioli Clam Meat (With Shrimp, Spinach, Chopped 15.95

Tomato, in Cognac Cream Sauce)

Homemade Paglia and Fieno Shrimp (Green and White Linguini with 14.95

Shrimp, Arugula in Marinara Sauce)

Homemade Paglia and Fieno Salmon (Green and White Linguini with 14.95

Salmon in Tomato Cream Sauce)

Linguini and Vongole (Fresh Clams in Marinara Sauce or White Wine Garlic) 14.95

Orecchiette Broccoli Rabe and Sausage (With Chopped Tomato in Garlic White Wine Sauce) 13.95

Linguini Lobster (Diced Lobster with Pancetta in a Carbonara Cream Sauce) 19.95

Homemade Spinach and Ricotta Ravioli (In Tomato, Artichoke and Onion Cream Sauce) 13.95

Homemade Black Linguini (With Calamari and Radicchio in Marinara Sauce) 13.95

Homemade Veal Tortellini (With Porcini Mushrooms in Cream Sauce) 12.95

Black Linguini Lobster Fre Diavio (Shrimp, Mussels, Calamari, Scallops and Lobster) 23.95

Homemade Spagetti and Meatballs 12.95

CHICKEN 13.95 VEAL 15.95

Buon Gusto (Sauteed in Marsala Wine with Mozzarella, Prosciutto and Mushroom)

Scarpariello (Sauteed with Sausages and Rosemary in Lemon, Garlic and White Wine)

Sorrentina (Topped with Eggplant and Mozzarella Sauteed in Tomato Sauce)

Pizzaiola (Sauteed with Sweet Red Peppers and Mushroom in White Wine)

Romana (Breaded and Topped with Chopped Tomato and Arugula)

Marsala (Sauteed with Mushrooms in Marsala Wine Sauce)

Porcini (Sauteed in Porcini Mushrooms and Cream Sauce)

Parmigiana (Sauteed in Mozzarella and Tomato Sauce)

Fra' Diavolo (Sauteed in a Spicy Marinara Sauce)

Francese (Sauteed in Lemon Butter)

Piccata (Sauteed in White Wine and Lemon)

EGGPLANTS 12.95

Parmigiana (Sauteed with Mozzarella in Tomato Sauce)

Rollatina (Stuffed with Ricotta, Mozzarella and Mushrooms, Sauteed in Tomato Sauce)

Bolognese (Sauteed with Besciamella in Tomato Sauce)

FISH

Salmon 17.95 * Red Snapper 18.95 * Trout 18.95

Filet of Sole 17.95 * Striped Sea Bass 18.95

Emiliano (Pan Seared over Sauteed Spinach, Tomato, Virgin Olive Oil and Garlic)
 Livornese (Sauteed with Chopped Tomato, Black Olives and Capers)
 Romagnolo (On a Bed of Arugula, Chopped Tomato and Onions)
 Di Capri (Sauteed in Lemon, Capers and White Wine)

All entrees' served with a side of Penne Tomato Sauce

Change Pasta or Sauce 4.95
 Homemade Pasta 6.95
 (Sorry no Paglia and Fieno or Fettuccine)

SIDES

Roasted Potatoes 4.95
 Broccoli 3.95
 Garlic Crostini 4.95
 Broccoli Rabe 5.95
 Bruschetta 5.95
 Asparagus 4.95
 Sausages 5.95
 Spinach 5.95
 Mix Vegetables 3.95

DESSERTS

Chocolate Souffle 5.95
 Chocolate Mousse
 Chocolate Tartufo
 Chocolate Almond Cake
 Strawberries and Cream
 Cheese Cake
 Key Lime Pie
 Tiramisu
 Fruit Tarts
 Sorbetti - Gelati

BEVERAGES

Canned Soda 2.00 * Mineral Water Sm 3.95 . Lg 5.95 * Iced Tea of Coffee 1.50
 Cappuccino 3.50 * Espresso 2.95

Consulting & Catering Available for your Private Parties or Corporate Events

Menu & Prices are subject change

CATERING MENU

	Small Tray	Large Tray
Vegetable Lasagna	80.00	140.00
Meat Lasagna	80.00	140.00
Eggplant Lasagna	80.00	150.00
Eggplant Parmigiana	80.00	140.00
Chicken Scarpariello	80.00	140.00
Seafood Lasagna	90.00	160.00

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Please visit Our Other Locations:

76 Avenue B, New York, NY 10009 tel: (212) 353-3838/3839 fax: (212) 353-3848

151 Montague Street, Brooklyn, NY 11201 tel: (718) 624-3838 fax: (718) 624-3838