

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

## Open 7 Days 12 pm to 11:30 pm

# MENU

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, Broccolli	2.95
SPECIAL PASTA	
Seafood Linguni (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
Broccolli	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	5.95
Chocolate Souffle	
Chocolate Mousse	
Chocolate Tartufo	
Chocolate Almond Cake	
Strawberries and Cream	

## **BEVERAGES**

Cheese Cake Key Lime Pie Tiramisu Fruit Tarts Sorbetti - Gelati

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**

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

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Please visit Our Other Locations:

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