

APPETIZERS

<i>Zuppa Dello Chef</i> Soup of the day	5
Insalata Di Notte Grilled chicken breast over mixed lettuce, tomatoes, oranges and toasted almonds in a light vinaigrette.	10
Caprese Beefsteak tomatoes and buffalo mozzarella with basil & imported virgin olive oil.	10
Carpaccio di Manzo Thinly sliced filet mignon traditionally served with shaved parmesan cheese, lemon juice, capers, spring mix lettuce & imported virgin olive oil.	12
Clams Posilipo Clams sautéed with garlic, white wine & light pesto sauce.	12
Calamari Fritti Seasoned calamari dipped in light flour, deep-fried to a golden brown, served with fradiablo marinara sauce.	11

MAIN COURSES

Lasagna Di Vitello Homemade pasta served with veal & a light pink béchamel sauce.	17
Penne Dolce Vita Penne pasta sauté with smoked mozzarella, spinach, shrimps in a white truffle oil sauce.	18
Linguine Con Vongole Fresh little neck clams, served over linguine, olive oil & garlic with your choice of white or red sauce.	18
Fettuccine Alle Loly (Chicken) A true interpretation of homemade fettuccine Alfredo	15
Fettuccine Alle Loly (Shrimp) A true interpretation of homemade fettuccine Alfredo	18

Penne Di Notte	15
Sauteed chicken breast with pink sauce and parmesan cheese	
Risotto Oreganato	20
Imported arborio rice slowly simmered with tomatoes, oregano, buffalo mozzarella topped with Shrimp.	
Pollo al Marsala	17
Chicken breast sauteed in a marsala wine and mushrooms sauce.	
Tagliata Di Manzo	20
Grilled and sliced black angus filet mignon with mixed green salad and orange vinaigrette	
Scaloppine Alle Barolo	20
Veal scaloppini sauteed in olive oil and garlic with rosemary demi-glaze sauce and wild mushrooms.	

*Split A Main Course Dish Have An Extra Charge Of \$2

*Side Dish Substitution For Risotto Or Pasta Have An Extra Charge Of \$2