

Bar Menu

<p>Arancini (Per Piece) 2.00 Rice balls Filled with Meat sauce, Mozzarella, Peas</p> <p>Meatballs (Per Piece) 2.00 Home Made</p> <p>Oysters Raw (Per Piece) 2.75 ½ dozen 14.95</p> <p>Shrimp Grilled 13.95 Marinated and wood grilled Topped with Extra virgin Olive oil Balsamic Vinegar</p> <p>Sausage and Broccoli Rabe 10.95 Home made Sausage Grilled Served with Broccoli rabbi</p> <p>Calamari Fritti 10.95 Home made Spicy tartar</p> <p>Portobello Ai Ferri 10.95 Grilled Portobello mushroom sliced Served on a bed of arucola and Topped with roasted scallions garlic And sun dried tomato laced with Truffle oil and shaved Parmigiana</p> <p>The Italian Slider (Focaccia) 11.95 Choose Any 3 Prosciutto Mozzarella & Tomato Porchetta Chicken Parmigiana Eggplant Parmigiana Mozzarella Tomato Italian Tuna Arucola & Tomato</p> <p>Porchetta & Broccoli rabbi 9.95 On Homemade Focaccia</p> <p>Prosciutto, Mozzarella, Tomato 9.95 On Homemade Focaccia</p> <p>Grilled Chicken on Focaccia 9.95 Lettuce Tomato</p>	<p>Pizzette (Individual)</p> <p>Margheritta 12.95 Tomato, Basil, Fresh mozzarella</p> <p>Napoletana 13.95 Tomato basil fresh mozzarella Capers and Anchovies</p> <p>Zazza 12.95 Marinated sliced tomatoes Garlic fresh basil mozzarella cheese</p> <p>Cheese Pizza 11.95</p> <p>Prosciutto Arucola 13.95</p> <p>Shrimp Scampi 14.95</p> <p>Eggplant Pesto 13.95</p> <p>Cotoletta Milanese 13.50 Pan Fried Chicken Cutlet Served on arucola salad sliced Tomatoes extra virgin Olive oil and lemon</p> <p>Grilled Chicken with salad 13.95 House Or Ceasar</p> <p>Steak Tips Salad & Vegetables 15.95</p> <p>Broccoli Rabe with Shrimp 18.95 Or Scallops 18.95 Or Shrimp And scallops 23.95 Broccoli Rabe pan roasted with extra virgin olive oil Whole garlic touch of hot peppers and served with roasted shrimp, scallops or shrimp and scallops</p>
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GLUTEN FREE SPECIALS

Appetizers

- POLPO AI FERRI** -- FRESH OCTOPUS FROM SPAIN MARINATED AND GRILLED TOPPED WITH EXTRA VIRGIN OLIVE OIL AND LEMON WITH POTATO AND ROMAINE HEARTS **14.95**
- RAZOR CLAMS AL FORNO** --FRESH RAZOR CLAMS STUFFED WITH EXTRA VIRGIN OLIVE OIL, GARLIC, PARSLEY, WHITE WINE AND BREAD CRUMB, BAKED IN THE OVEN **12.95**
- LAMB TEASERS-** LAMB LOIN CHOPS THINLY SLICED MARINATED WITH GARLIC ROSEMARY AND EXTRA VIRGIN OLIVE OIL AND GRILLED **13.75**
- OYSTERS ON THE HALF SHELL** - FRESH WAREHAM OYSTERS SERVED ON THE HALF SHELL WITH COCKTAIL SAUCE HORSE RADISH AND LEMON **14.95**
- OSTRICHE ALLA FIORENTINA** – FRESH WAREHAM OYSTERS ON THE HALF SHELL TOPPED WITH SPINACH, GARLIC, CREAM, PARMIGIANO CHEESE AND BAKED IN THE OVEN **13.95**

Pasta

- PENNE CON ZUCCHINI E GAMBERI** PENNE PASTA SERVED WITH PAN ROASTED ZUCCHINI, SHRIMP, SHALLOTS, WHITE WINE **18.95**
- PENNE, ROASTED RED PEPPER & BASIL** PENNE SERVED WITH ROASTED RED PEPPERS FRESH BASIL, GAETA OLIVE GARLIC, SUNDRIED TOMATO FRESH BASIL WHITE WINE PLUM TOMATO AND GOAT CHEESE **16.95**
- PENNE CON MANZO AL PEPE NERO-** PENNE SERVED WITH PAN ROASTED BEEF TENDERLOIN BLACK PEPPERCORNS BRANDY CREAM SAUCE **16.95**

Entrée

- PESCESPADA SICILIANA** – BONE-IN SWORDFISH CHOPSTEAK PAN ROASTED WITH WHOLE GARLIC, CAPERS, OLIVES, WHITE WINE OREGANO AND OVEN ROASTED TOMATOES **27.95**
- BISTECCA ALLA FIORENTINA** **30 OZ** BONE IN RIB EYE STEAK COVERED IN SEA SALT WOOD GRILLED SEASONED WITH FRESHLY GROUND PEPPER AND FINE STREAM OF EXTRA VIRGIN OLIVE OIL SERVED WITH ROASTED POTATOES, VEGETABLES **48.95**
- SOGLIOLA FIORENTINA** - FRESH FILET SOLE, STUFFED WITH SPINACH, MUSHROOMS, ROASTED ONIONS, IN A BRANDY CREAM SAUCE, BAKED SERVED WITH VEGETABLE **25.95**
- BISTECCA ARUCOLA** – SIRLOIN STEAK GRILLED SLICED SERVED ON A BED OF ARUCOLA WITH SLICED TOMATOES AND ASPARAGUS AND TOPPED WITH EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR **35.95**
- PESCEBIANCO AL FORNO** --FRESH HADDOCK TOPPED WITH BREAD CRUMB AND BAKED SERVED WITH ROASTED VEGETABLES AND LEMON **22.95**
- ARAGOSTA FRA DIAVOLO** - FRESH 1-1/2 LB HARD SHELL LOBSTER SAUTEED WITH A SPICY PLUM TOMATO SAUCE AND SERVED WITH FRESH LINGUINE (IF PREFERRED MAY BE DESHELLED) **38.95**
- CIOPPINO** – SCALLOPS, SHRIMP, CLAMS, MUSSELS, CALAMARI, LOBSTER, HADDOCK SAUTEED IN A GARLIC, WHITE WINE, PLUM TOMATO SAUCE **39.95**
- LOMBATINA DI VITELLA** – 24 oz VEAL LOIN CHOP GRILLED AND FINISHED IN FRESH SAGE, ROASTED MUSHROOMS WHITE WINE SAUCE **36.95**
- LOMBATINA RIPIENA** – 20 oz VEAL LOIN CHOP STUFFED WITH PROSCIUTTO AND PROVOLONE GRILLED AND FINISHED IN FRESH SAGE, ROASTED MUSHROOMS WHITE WINE SAUCE **36.95**

Broccoli Rabe **8.95**

Pan Roasted Extra Virgin Olive oil
Whole Garlic Touch of Hot Peppers

GLUTEN FREE MENU

GLI ANTIPASTI

COZZE VONGOLE OREGANATA 11.95

Fresh mussels and clams pan roasted with garlic
White wine, plum tomato, fresh oregano and crostini

ANTIPASTO ITALIANO 13.95

Prosciutto Di Parma, dry cured sausage, marinated eggplant,
Roasted peppers, Gaeta olives and assorted cheeses

FUNGHI RIPIENI ALLA FIORENTINA 10.95

Mushrooms stuffed with spinach, onion, and porcini mushrooms,
brandy cream sauce baked in oven topped with truffle mushroom

BOCCONCINI DEL PRETE 10.95

Prosciutto Di Parma wrapped around
Mozzarella, grilled served with roasted peppers,
Mixed greens, balsamic vinegar and olive oil

POLPETTINI & CALAMARI GRIGLIATI 11.95

Baby octopus and calamari, marinated, and grilled,
Served in a Gaeta olive, roasted garlic, rosemary
Sun dried tomatoes, white wine balsamic vinegar

CARPACCIO DI MANZO 12.95

Thinly sliced beef tenderloin topped with arucola, mushrooms
Extra virgin olive oil, lemon, and shaved Parmigiano

SCAMPI AL RADICCHIO 12.95

Pan roasted shrimps with garlic
White wine, radicchio and lemon

PROSCIUTTO, MOZZARELLA E POMODORO 12.95

Prosciutto di Parma, fresh home made mozzarella and
Tomatoes topped with capers fresh basil extra virgin olive oil

LE ZUPPE

ZUPPA DI POLLO 7.95

Homemade Chicken soup with Risotto

LE INSALATE

CEASAR SALAD 8.95

Homemade dressing With Gluten Free Croutons

MOZZARELLA E POMODORO 8.95

Fresh homemade mozzarella and tomatoes served
With extra virgin olive oil, fresh basil and capers

INSALATA MISTA 8.95

Mixed greens with tomatoes, hearts of palm, scallions,
Gaeta olives, extra virgin olive oil and balsamic vinegar

I PRIMI PIATTI

Gluten Free Pasta

SPAGHETTI CON VONGOLETTE 16.95

Linguine served with fresh clams pan roasted
With garlic, white wine in a red or white sauce

PENNE WITH LOBSTER 25.95

Fresh fettuccine with lobster de-shelled, sautéed with porcini
mushrooms, shallots, brandy and tomato cream sauce

PENNE PUGLIESE 14.95

Penne pasta served with pan roasted whole garlic, broccoli rape,
white wine parmigiano cheese and a touch of hot peppers

SPAGHETTI CON FUNGHI 16.95

Pan roasted porcini, Portobello, oyster
And king oyster mushroom Garlic, fresh basil,
Oven roasted tomatoes and Parmigiano cheese

PENNE PORCINI, SALSICCIA 16.95

Pan roasted onion, porcini mushroom and
Homemade Sausage, in a white wine plum Tomato,
Light Spice Parmigiano Cheese Sauce

GNOCCHETTI, GAMBERI & SPINACI 15.95

Shell Pasta, Served With Pan Roasted
Shrimps, Spinach, Brandy, Tomatoes Cream Sauce

PENNE BELLA NAPOLI 14.95

Penne pasta with pan roasted tomatoes,
Fresh basil and home made mozzarella

SPAGHETTI ALLA PESCATORE 26.95

Spaghetti served with calamari, clams,
Scallops, shrimp, mussels, in a garlic white wine sauce

ZITI VESUVIO 14.95

Ziti served with roasted garlic, fresh basil,
Roasted fresh hot peppers and Parmigiano cheese

SPAGHETTI CARBONARA, ARUCOLA \$ 16.95

Roasted Smoked Pancetta, Egg yolk Parmigiano
Cheese and Arucola Served With Spaghetti

PENNE BOLOGNESE 15.95

Penne served with a beef Bolognese
Meat sauce and Parmigiano cheese

ALL PASTA IS GLUTEN FREE AND COOKED TO ORDER

GLUTEN FREE ENTREES

I SECONDI

VITELLO BOSCAIOLA 24.95

Veal Top Thinly Sliced pan roasted wild
Mushrooms garlic mixed herbs rosemary cherry tomatoes

VITELLO SALTIMBOCCA 24.95

Veal Top Thinly Sliced topped with Fresh sage
And Prosciutto Di Parma, Pan roasted
And finished in a white wine sauce

VITELLO MARSALA 24.95

Veal Top Thinly Sliced pan roasted with
Mushrooms and Sicilian Marsala Wine

BRACCIOLETTINE DI POLLO E VITELLO 24.95

Veal medallions and boneless chicken breast
Rolled and stuffed with mozzarella and Prosciutto
Topped with roasted garlic and wild mushrooms

I POLLI

POLLO ALL'ANGELO 18.95

Boneless chicken breast pan roasted with capers,
Artichokes, Gaeta olives, sun dried tomatoes, and white wine

POLLO PICCATA 18.95

Boneless chicken breast pan roasted
With capers white wine and fresh lemon

POLLO VALDOSTANA 19.95

Boneless chicken breast topped with Prosciutto and provolone
cheese pan roasted and finished in the oven with cream

POLLO ALL'ARANCIO 18.95

Boneless chicken breast, pan roasted with shallots, scallions, sun
dried tomatoes, fresh rosemary, oranges, sherry and triple sec

LE CARNI

LOMBATA ALLA MILANESE 33.95

Veal Loin Chop Pounded Dipped in Egg Pan Fried and
Served on a bed of Arucola with fresh tomatoes
Extra Virgin Olive Oil and Fresh lemon

BISTECCA AI FERRI 33.95

Sirloin Strip Steak wood grilled, served with
Roasted mixed vegetables and potatoes

FILETTO CON PARMIGIANO REGGIANO 37.95

Beef tenderloin, grilled and finished with
Roasted shallot, capers, Red wine, topped
With Parmigiano Reggiano cheese

BISTECCA AL BALSAMICO CON PORCINI 35.95

Sirloin Strip Steak grilled and finished in a roasted shallots,
mixed herbs, porcini mushrooms, red wine balsamic reduction

I PESCI

RISOTTO FRUTTI DI MARE 38.95

Scallops, shrimp, clams, mussels, calamari, haddock, ½ lobster
sautéed in a garlic, white wine, plum tomato with Arborio risotto

GAMBERONI ALLA BANDIERA 26.95

Jumbo shrimp pan roasted with garlic, asparagus, roasted red
peppers, and olive oil, fresh lemon served over fresh linguine

SOGLIOLA LIMONE 25.95

Fresh filet of gray sole pan roasted, topped with capers
Lemon and white wine served roasted vegetables and salad

SALMONE AL RADICCHIO 25.95

Salmon filet Pan roasted with shallots, capers,
Mixed herbs white wine, lemon and radicchio

PESCEBIANCO NAPOLETANA 22.95

Fresh haddock, marinated with garlic, fresh tomato, capers, lemon,
mixed herbs, asparagus and olives baked in the oven

GAMBERONI & SCALLOPS ALLA PARIGINA 26.95

Jumbo shrimps & scallops pan roasted with garlic, brandy
Dijon mustard and cream sauce served over crostini

PLEASE ALLOW TIME, EVERYTHING IS PREPARED AND COOKED TO ORDER

PARTIES OF 6 OR MORE 18% GRATUITY WILL BE ADDED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

PLEASE INFORM US OF ANY ALLERGIES
WE CAN ACCOMMODATE GLUTEN FREE ITEMS