

## ANTIPASTI

- \$6 BRUSCHETTA**, *grilled Italian bread brushed with olive oil and garlic topped with fresh diced tomatoes, basil and fresh mozzarella*
- \$9 CARPACCIO**, *prime tenderloin filet cured in a basil and peppercorn marinade, thinly sliced and drizzled with extra virgin olive oil, lemon and balsamic vinegar*
- \$11 SHRIMP COCKTAIL**
- \$8 PROSCIUTTO MOZZARELLA**, *sliced prosciutto wrapped around fresh mozzarella drizzled with extra virgin olive oil and lemon*
- \$9 ANTIPASTO LUCCI**, *air dried bresaola, prosciutto di Parma and three-year-old Parmigiano-Reggiano*
- \$8 CALAMARI FRITTI**, *fried baby squid*
- \$9 POLPO GRIGLIA**, *grilled baby octopus topped with a balsamic roasted red pepper vinaigrette*
- \$7 VONGOLE AL FORNO**, *baked clams(6)*
- \$10 ZUPPA DI COZZE**, *Mediterranean mussels steamed in a tomato or white wine broth*

## INSALATE

- \$7 INSALATA CAESAR** *Add chicken (\$5)*
- \$11 INSALATA DI PESCE**, *calamari, octopus, scungilli and shrimp tossed in olive oil, lemon and garlic with celery, bell peppers and mixed greens*
- \$12 INSALATA SPINACI**, *spinach salad with tomatoes, red onions and grilled chicken breast tossed in a balsamic vinaigrette*
- \$9 INSALATA CAPRESE**, *sliced tomato topped with fresh mozzarella cheese and basil served in a balsamic vinaigrette*
- \$11 CHOPPED SALAD**, *assorted vegetables, greens and cheeses chopped and served in a choice of dressings*
- \$9 INSALATA CON POMODORO CIPOLLA E GORGONZOLA**, *chopped tomatoes, red onion and Gorgonzola cheese served in a balsamic vinaigrette*
- \$16 INSALATA TOSCANA**, *char grilled flat iron steak served over a Tuscan bean salad*

## PRIMI

- \$10 SPAGHETTINI CON RICOTTA SALATA**, *spaghettini tossed in garlic and olive oil with fresh tomatoes, rosemary and topped with dry ricotta cheese*
- \$10 PENNE FLAGAMO**, *penne pasta tossed with fresh spinach, roasted peppers and ricotta cheese with a touch of garlic*
- \$10 FARFALLE CON POLLO BIANCO**, *farfalle tossed with grilled chicken, red onions and pancetta in an alfredo cream sauce*
- \$12 GNOCCHI CONTADINA**, *homemade gnocchi tossed with ground sausage, pancetta, prosciutto di Parma, shitake mushrooms, plum tomatoes and chili flakes*
- \$12 GNOCCHI PIEMONTESE**, *homemade roasted red pepper gnocchi served in a veal ragù topped with crumbled feta*
- \$10 LASAGNE VERDI**, *meat stuffed lasagna with spinach pasta*
- \$11 CAVATELLI SALVATORE**, *homemade eight-finger cavatelli sautéed in garlic and olive oil with roasted red peppers, mushrooms and asparagus*
- \$12 HARRY'S FETTUCCINE ALFREDO**, *homemade fettuccine in an Alfredo cream sauce with prosciutto di Parma and baked in a Parmigiano crust*
- \$12 CAPPELLACCI BRIVIDO**, *veal and spinach filled cappellacci served in a spicy tomato sauce with smoked mozzarella*
- \$13 PAPPARDELLE CON SUGO DI ANITRA**, *ribbon shaped pasta tossed in a braised duck ragù*
- \$14 LINGUINI VODKA CON GAMBERI**, *broiled scampi served over linguini in a tomato cream vodka sauce*
- \$14 FETTUCCINE CON CAPESENTI BASILICO**, *jumbo scallops sautéed in garlic and olive oil with fresh basil, spinach, sun-dried tomatoes and plum tomato served over fettuccine*
- \$13 LINGUINE CON COZZE E VONGOLE**, *fresh mussels and clams sautéed in a tomato or white wine sauce served over linguine*

## SECONDI

- \$12 PETTI DI POLLO VESUVIO**, *boneless breast of chicken sautéed with olive oil, garlic, white wine and oregano served with peas and oven roasted potatoes*
- \$12 PETTI DI POLLO MARSALA**, *boneless breast of chicken sautéed with mushrooms and sweet Marsala wine*
- \$12 PETTI DI POLLO CAPRESE**, *boneless breast of chicken sautéed in white wine with plum tomatoes and fresh mozzarella*
- \$12 PETTI DI POLLO ALLA GRIGLIA**, *grilled boneless breast of chicken served with fresh herbs, garlic, lemon and extra virgin olive over a bed of mixed greens*
- \$15 VITELLO RUSTICANA**, *medallions of veal sautéed in white wine with roasted red peppers, mushrooms and asparagus with a touch of garlic served with roasted potatoes*
- \$14 VITELLO PICCATA**, *medallions of veal sautéed in a lemon butter sauce with roasted pine nuts*
- \$14 VITELLO SALVIA**, *medallions of veal sautéed in a sweet Marsala wine sauce with fresh cremini mushrooms and fresh sage*
- \$14 VITELLO PANCETTA**, *medallions of veal sautéed in white wine with pancetta ham, Parmigiano-Reggiano and fresh sage*
- \$19 BISTECCA OREGINATO**, *12- ounce skirt steak char broiled and sautéed with olive oil, garlic, lemon, fresh rosemary and fresh oregano*