

# APPETIZERS

Carpaccio of Beef • Cured raw paper thin slices of beef, topped with arugula, Parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

Carpaccio of Salmon • Fresh paper thin cured salmon, topped with arugula and Parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

Mozzarella Caprese • First grade Mozzarella mini tower served in seasoned Pesto dressing with basil and tomatoes drizzled by balsamic reduction

Tuna Tartar • fresh tuna, topped with avocado, olives, mango, and capers

Calamari and Zucchini • Deep fried rings of calamari and french fried zucchini

Mozzarella Romana • House-made mozzarella dipped in egg and breadcrumbs, fried and served with tomato sauce with capers and anchovies

Mussels Marechiaro • Fresh mussels, sautéed in a delicate tomato and basil sauce with a touch of garlic and red wine reduction

Meatballs • American grass fed beef and pork meatballs in a savory tomato sauce, topped with ricotta and pecorino cheese

Carciofi alla Judea • three baby artichokes sautéed crisp roman style

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## Salads

Three Color Salad • Spring fresh baby greens and radicchio, gently caressed in a raspberry balsamic vinaigrette fusion

• add chicken \$3    add shrimp \$5

Traditional Caesar Salad • Classic romaine lettuce leaves and hearts tossed in our homemade Caesar dressing and topped by broiled seasoned croutons and

Parmigiano cheese

• add chicken \$3    add shrimp \$5

Beet Salad • Roasted beets with goat cheese, toasted walnuts, mixed greens and balsamic vinegar

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## Soups

Lentil Soup • Fresh lentil soup with spinach

Pasta Fagioli • Tuscan white bean soup

Minestrone • Mixed vegetable soup

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## Risotto

Risotto Frutti di Mare • Shrimp, clams, mussels, scallops, calamari

Risotto Porcini Mushrooms • Italian rice, tossed with porcini mushrooms in a delicate butter parmigiano sauce

Risotto Lobster • Farro roman grain risotto; prepared with a fume of lobster and mascarpone blend then served with cubed fresh lobster in its original shell topped with a touch of goat cheese

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## Flatbreads

Chicken Flatbread • A light thin crust, rolled by hand, topped with a touch of marinara sauce, diced grilled chicken, mozzarella cheese, basil and drizzled with extra virgin olive oil baked in our wood burning oven with a sprinkle of parmigiano Reggiano

Shrimp Flatbread • A light thin crust made by hand, baked in our wood burning oven topped with chopped shrimp, goat cheese, a touch of marinara sauce, arugula and drizzled with extra virgin olive oil

Smoked Salmon Flatbread • A light thin crust made by hand, baked in our wood burning oven, topped with Scottish smoked salmon, drizzled with extra virgin olive oil, touch of mustard, and baby parsley

Flatbread Paradiso • A light thin crust made by hand, baked in our wood burning oven, baked with mozzarella, topped with prosciutto, drizzled with extra virgin olive oil

Flatbread fra Diavolo • A light thin crust made by hand, baked in our wood burning oven with spicy sauce, mozzarella, and topped with spicy sausage

From our imported wood burning oven, gourmet & thin crust, handmade by our pizza chef

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## Mozzarella Bar Experience

Our mozzarella bar will consist of hand rolled, fresh mozzarella, bufala mozzarella, & burrata mozzarella

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## Toppings

Choose fresh hand rolled mozzarella with any three toppings (15.95)

• Add Burata \$2

Add Bufala Mozzarella \$3

- Prosciutto San Daniele 24 months topped with wedges of fresh tomato, marinated in extra virgin olive oil, lemon juice, sweet onions, and a touch of garlic
- Fresh roasted marinated peppers with mushrooms and artichokes in extra virgin olive oil, lemon juice, and balsamic vinegar
- Scottish smoked salmon, drizzled in extra virgin olive oil
- Bresaola (cured, paper thin beef), slices of fresh tomato, basil, extra virgin olive oil, and

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## Foccaccine (one serving is two foccaccine)

Foccaccine Rugantino • Pita bread sized pizza pockets baked in our wood burning oven, stuffed with mozzarella and prosciutto, drizzled in extra virgin olive oil and topped with sprinkles of Parmesan cheese

Foccaccine Chopped Shrimp • Pita bread size pizza pockets baked in our wood oven, stuffed with roasted bell peppers, mushrooms, fresh mozzarella and tomato sauce

Foccaccine Chicken • Pita bread size pizza pockets baked in our wood oven filled with chicken, onion, mushrooms, fresh mozzarella and tomato sauce

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## Pasta

Capellini Pomodoro • angel hair pasta tossed in our delicate homemade marinara sauce, topped with parmigiano

Fettuccini Alfredo • fettuccini pasta tossed in a delicate butter cream sauce, topped with parmigiano reggiano

• add chicken \$3    add shrimp \$5

Spaghetti Meatballs • spaghetti tossed in our fresh marinara sauce, topped with our homemade delicate meatballs

Linguine Vongole • Flat thinned pasta tossed with fresh clams, garlic, extra virgin olive oil in a tomato sauce or white clam sauce

Capellini Primavera • Angel hair pasta tossed with seasonal fresh vegetables

Spaghetti Bolognese • tube shaped pasta in a homemade meat sauce, topped with parmigiano

Linguini Mare • Flat thin pasta served in an array of fresh seafood, fish in a delicate tomato sauce

Pappardelle with Short Rib Ragu • flat ribbon noodles in a braised short rib tomato sauce

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## Fresh Homemade Pasta

Lobster Ravioli • ravioli stuffed with fresh Maine lobster, sautéed in a delicate pink cream sauce

Tortellini Meat Sauce • pillows of pasta stuffed with veal and beef, tossed in a delicate tomato and meat sauce, topped with parmigiano

Gnocchi 4 Formaggi • gnocchi made with flour and potato tossed in a cream sauce and gorgonzola, parmigiano, ricotta, and fontina cheese

Paglia & Fieno • spinach and regular thin fettuccine, tossed in a delicate cream sauce topped with a crust of Parmigiano cheese

Manicotti • large tubes of crepes filled with ricotta, parmigiano, and mozzarella cheese, baked in a delicate tomato sauce

Agnolotti Olivia • Homemade round pasta filled with a delicate ricotta cheese mousse and spinach, served in a cream sauce and a touch of tomato

## MAIN COURSE

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### Veal

Scallopini Piccata • delicate veal medallions sautéed in a delicate lemon-butter sauce and a touch of white wine

Scallopini Montebianco • veal medallions pounded thin, sautéed in a touch of cream, brandais, and mixed mushrooms

Scallopini Saltimbocca • tender veal scallopini sautéed in butter-wine sauce with a touch of sage and topped with prosciutto

Lombata Milanese • 14 Oz. veal chop on the bone, lightly pounded, breaded, and sautéed, topped with fresh diced tomatoes in an extra virgin olive oil, lemon juice balsamic vinegar dressing

Lombata Parmigiana • 14 Oz. Veal chop on the bone lightly pounded, breaded, sautéed and topped with fresh mozzarella in a delicate tomato sauce, served with a side of angel hair pasta in our marinara sauce

Veal Chop • 14 Oz. mouth watering veal chop on the bone, grilled

Lombata Pallard • 14 Oz. veal chop pounded very thin on the bone, simply done on the grill

Lamb Chops • broiled with a touch of rosemary

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## Steaks

Bistecca Ai Ferri • 12 Oz. Black Angus beef skirt steak, rubbed in house seasoning and grilled to your liking, served with french fries or salad

Bistecca Veneziana • 12 Oz. cut angus NY strip steak, sautéed in cognac, peppercorn, and a touch of cream

Bistecca alla Griglia • 12 Oz. cut angus NY strip simply done on the grill, served with french fries or sautéed broccoli

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## Pollo - Chicken

Chicken Marsala • Breast of chicken lightly sautéed, tossed in a mushroom Marsala wine sauce

Chicken Piccata • Breast of chicken sautéed in a delicate wine and lemon sauce with capers

Pollo Parmigiana • breast of chicken lightly breaded, sautéed, and topped with fresh mozzarella in a delicate tomato sauce, served with a side of angel hair pasta in our marinara sauce

Chicken Paillard • Butterflied 10 Oz. breast of chicken grilled and topped with tricolore salad

Chicken Milanese • breast of chicken lightly breaded, sautéed, and topped with our fresh radicchio, arugula, and fresh tomato salad

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## Pesce - Fish

Salmone Grill • 10 Oz fresh salmon grilled to perfection served with your choice of daily vegetables or pasta

Snapper Livornese • filet of fresh red snapper, tossed in a delicate tomato-onion-caper white wine sauce

Cioppino • colossal Hawaiian prawn, scallops, mussels, clams, and calamari in a delicate light fish broth topped with a touch of tomato

Fritto Misto • a combination of shrimp, calamari, and scallops dusted with a touch of flour, flash-fried with a side of marinara sauce

Tuna • lemon butter white wine, capers, and mushroom sauce

Shrimp fra Diavolo • jumbo shrimp sautéed in a spicy marinara sauce, served with a side of angel hair pasta

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## Sides

Truffle French Fries • with a sprinkle of parmigiano