



## Handmade Pasta

All fresh pasta made on site daily

<b>Gnocchi al Pomodoro Fresco</b> Potato dumplings with fresh tomato basil sauce.	<b>12.95</b>	<b>Lasagna</b> Lasagna layered with a blend of Italian cheeses and sliced Italian sausage. Baked and topped with marinara sauce.	<b>12.95</b>
<b>Ravioli di Zucca</b> Butternut squash filled ravioli in our delicious four cheese sauce, parmigiano, fontina, gorgonzola, and pecorino.	<b>13.95</b>	<b>Orecchiette</b> Ear shaped pasta tossed with ground sausage, broccoletti, garlic, extra virgin oil, and pecorino.	<b>15.95</b>
<b>Troccoli</b> Long Pasta in a fresh cherry tomato and basil sauce sprinkled with pecorino cheese.	<b>13.95</b>	<b>Cavatelli</b> Rolled shell pasta, prepared in our marinara sauce with pork braciolette.	<b>16.95</b>
<b>Agrolotti</b> Half moon shaped ravioli filled with chicken and sausage in a light cream sauce with sauteed bacon.	<b>16.95</b>	<b>Cannelloni</b> Two large crepes filled with ground veal, chicken and ricotta, rolled up and baked in bechamelle, topped with meat sauce	<b>16.95</b>

## Pasta Specialties

All dry pasta imported from Italy

<b>Spaghetti Bolognese</b> In our delicious meat sauce. *add meatballs or sausage for \$3.50	<b>11.95</b>	<b>Capellini Campagnola</b> Ground sausage, green and red peppers, onions and mushrooms sauteed in our tomato cream sauce over angel hair pasta.	<b>11.95</b>
<b>Linguine Vongole</b> Little neck clams sauteed with onions, garlic, extra virgin olive oil, white wine, over linguine.	<b>11.95</b>	<b>Fettuccine Pollo Asparagi</b> Fresh asparagus and grilled strips of chicken breast, sauteed in our light cream sauce, served over fettuccine.	<b>13.95</b>
<b>Tortellini Aurora</b> Filled with veal in a light tomato cream sauce with peas and mushrooms.	<b>13.95</b>		

## House Specialties

Served with pasta and vegetables of the day

<b>Eggplant Parmigiana</b> Sliced eggplant layered with marinara, pecorino, baked with mozzarella.	<b>12.95</b>	<b>Veal Genovese</b> Veal scaloppine in lemon butter sauce, white wine, capers, artichoke hearts and mushrooms.	<b>17.95</b>
<b>Eggplant Sorrentino</b> Sliced eggplant rolled with ricotta, fresh basil, baked with mozzarella and marinara.	<b>13.95</b>	<b>Veal Marsala</b> Veal scaloppine sauteed in our marsala wine sauce and mushrooms.	<b>17.95</b>
<b>Chicken Scarpara</b> Chunks of breast of chicken sauteed with garlic, mushrooms, pepperoncinos, lemon, white wine sauce.	<b>14.95</b>	<b>Veal Parmigiana</b> Veal scaloppine breaded, topped with marinara, baked with mozzarella.	<b>17.95</b>
<b>Chicken &amp; Sausage Cacciatore</b> Breast of chicken and homemade sausage braised with white wine, onions, mushrooms, green and red peppers, and marinara sauce.	<b>15.95</b>	<b>Seafood Fradiavolo</b> Mussels, clams, shrimp, calamari over linguine in our spicy marinara sauce.	<b>18.95</b>
<b>Chicken Parmigiana</b> Breast of chicken breaded, topped with marinara, baked with mozzarella cheese.	<b>14.95</b>	<b>Salmon and Shrimp Vincitorios</b> Fresh Atlantic salmon fillets and jumbo shrimp, sauteed with mushrooms, leeks, in our light cream sauce with a touch of tomato, served over fettuccine.	<b>19.95</b>

Pasta Dinners and Specialties come with garlic bread and soup of the day or a small house salad.  
Substitute a small Caesar salad for \$1.00

There is a \$3.00 plate charge when sharing a dinner or specialty.