

Insalate (Salads)

Add Chicken or Shrimp \$5

Italian Salad 11.

Romaine and iceberg lettuce with marinated carrots, garbanzo beans, roma tomatoes and mozzarella cheese in a vinaigrette dressing.

Caesar Salad 11.

Romaine lettuce, homemade garlic and herb croutons and shaved parmesan cheese tossed in our garlic caesar dressing (dressing contains raw eggs).

Spinach Salad 11.

Baby spinach, tomatoes, crispy bacon, toasted pine nuts & goat cheese in a vinaigrette dressing.

Chopped Salad 11.

Finely chopped lettuce, tomatoes, olives, garbanzo beans and mozzarella cheese in our balsamic dressing.

Grilled Salmon Salad 16.

Grilled salmon over mixed greens, artichoke hearts, roma tomatoes then topped with a creamy balsamic dressing.

Matteo Salad 15.

Mixed greens, grilled chicken breast, sliced pears, caramelized walnuts, roma tomatoes and blue cheese crumbles tossed in a balsamic dressing.

Goat Cheese and Beets 14.

Red beets, mixed spring mix, goat cheese crumbles, cucumbers, kalamata olives in balsamic dressing.

Hermosa Salad 14.

Fresh mozzarella, cucumbers, cherry tomatoes, olives in balsamic dressing and mixed greens.

Antipasti (Appetizer)

Spumoni Appetizer (serves two people) 18.

A combination Italian cured meats, cheeses with olives, artichoke hearts and roasted peppers.

Caprese 15.

Fresh mozzarella cheese, sliced roma tomatoes, roasted peppers, kalamata olives, basil & olive oil

Calamari Fritti 15.

Deep fried tender calamari with arrabbiata sauce.

Vongole e Cozze 15.

Sauteed fresh manilla clams and black mussels in a white wine and roasted garlic broth.

Garlic Bread 5.

Garlic herbs and extra virgin olive oil on our homebaked bread.

Bruschetta Pomodoro 11.

Grilled garlic bread topped with chopped tomatoes, basil and extra virgin olive oil.

Arancini 12.

Lightly fried rice balls stuffed with mozzarella cheese, green peas and ground beef.

Prosciutto e Burrata 15.

Cream in the center, fresh mozzarella with Parma prosciutto and extra virgin olive oil.

Calamari Affogati 14.

Sauteed squid, sweet peas, garlic, chili flakes, tomato sauce

Capesante 14.

Grilled scallops sauteed with canenellini beans, garlic and truffle oil.

Minestrone Soup 8.

Homemade with garden vegetables and potatoes.

Gnocchi Bar

(All in-house made)

Gnocchi Bolognese 20.

Homemade meat sauce.

Gnocchi al Pesto 20.

Traditional pesto cream sauce.

Gnocchi alla Sorrentina 19.

Basil and melted mozzarella cheese in a tomato sauce.

Gnocchi Alfredo 19.

Parmesan cheese & cream sauce.

Gnocchi Fradiavola 21.

Shrimp, white wine in a spicy tomato sauce.

Gnocchi Boscaiola 20.

Wild mushroom sauce. (porcini, button, shiitake).

Gnocchi Cardinale 20.

Sundried tomatoes, chicken breast in a pink sauce.

Gnocchi 4 Formaggi e Spinaci 20.

Fresh spinach, parmesan, goat, gorgonzola & mozzarella cheese in a cream sauce.

Gnocchi Arrabbiata e Funghi 19.

Mushroom in a spicy tomato sauce.

Gnocchi Gamberetti 21.

Shrimp, white wine & pink sauce.

(All split dishes add \$2)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if foods are consumed raw or undercooked.

Pastas

Add Chicken or Shrimp \$5 Gluten Free Pasta \$2

Capellini alla Checca 19.

Angel hair pasta with fresh roma tomatoes, basil, garlic and extra virgin olive oil.

Penne Arrabbiata 19.

Small tube pasta in a light spicy tomato sauce.

Spaghetti Bolognese 20.

Pasta with homemade meat sauce (add meatballs \$2.00).

Linguine Della Casa 20.

Pasta with sweet peas, pancetta, mushroom cream sauce.

Farfalle alla Barese 20.

Bowtie Pasta with Italian mild sausage, broccoli, sundried tomatoes in a roasted garlic and olive oil.

Lasagna Bolognese 21.

Lasagna layered with meat sauce, bechamel sauce and Italian cheese.

Fettuccine Gamberi Porcini e Carciofi 23.

Pasta with shrimp, porcini mushrooms, artichokes and truffle oil.

Penne Paesana 21.

Small tube pasta with chicken breast, broccoli, sundried tomatoes and creamy sauce.

Linguine alle Vongole 21.

Pasta with fresh manilla clams, roasted garlic in a white wine sauce.

Spaghetti Portofino 22.

Pasta with shrimp, artichokes white wine and pink sauce.

Linguine Pescatore 23.

Pasta with fresh manilla clams, shrimp, calamari and mussels in white wine garlic tomato sauce.

Ravioli Bolognese 19.

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Fettuccine Alfredo w/Chicken 21.

Pasta with chicken breast in a parmesan cheese cream sauce.

Farfalle Vodka e Salmone 21.

Bowtie pasta with fresh salmon in a vodka pink sauce.

Linguine Rustica 20.

Pasta with Italian mild sausage, spinach, olives, capers garlic and tomato sauce.

Eggplant Parmigiana 20.

Homemade Pasta

Strozzapreti Carbonara 21.

Elongated cavatelli shaped pasta prepared with pancetta, egg yolks, Parmigiano Reggiano, Pecorino Romano and a pinch of course black pepper.

Pacheri Amatriciana 20.

Jumbo size tube pasta with minced onion, mild spicy peppers, pancetta, Pecorino Romano cheese and plum tomato sauce.

Pappardelle Porcini 21.

Wide noodle ribbons with porcini mushrooms, garlic and white wine with a touch of cream and Parmigiano Reggiano.

Pennette Puttanesca 20.

Small tube pasta with Kalamata olives, capers, anchovy and garlic in a plum tomato sauce.

Tonnarelli Cacio E Pepe 20.

Long square cross section noodle pasta prepared with a creamy Pecorino and Parmigiano Reggiano cheese sauce with course ground black pepper.

Ravioli Quattro Formaggi 20.

Round pasta pillows filled with ricotta, gorgonzola, Parmigiano Reggiano and mascarpone cheeses.

Mezza Luna Pollo E Funghi 20.

Half moon shaped pasta pillows stuffed with chicken breast and wild mushrooms prepared with brown butter sage sauce.

Cavatelli Broccoli Rabe 20.

Italian sausage, roasted broccoli rabe, garlic, chili flakes and white wine.

NY Style

Gluten Free Crust Add \$3.00

Cheese & Tomato Sauce Toppings

Pepperoni, sausage, mushrooms, onions, green peppers, olives, eggplant, garlic, salami, meatballs, anchovy, canadian bacon & pineapple, chicken, pesto, capers, goat cheese, feta cheese, basil, sun-dried tomatoes, kalamata olives, prosciutto, smoked mozzarella

	Med. 12"	Lg. 16"
Pomodoro	18.	23.
Tomato sauce, mozzarella cheese, basil and sliced tomatoes.		
Della Casa	20.	25.
Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.		
Vegetarian	19.	25.
Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant		
Diavola	20.	25.
Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.		
Quattro Formaggi	19.	24.
Ricotta, gorgonzola, goat & mozzarella cheese.		

	Med 12" (6 slices)	16" (8 slices)
	15.	17.
	3.	4.
Quattro Stagioni	20.	25.
Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.		
Pollo e Pesto	20.	25.
Chicken breast sundried tomato, pesto sauce & mozzarella cheese.		
Hawaiiana	19.	24.
Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.		
Biancaneve	19.	24.
Spinach, garlic, ricotta, & mozzarella cheese.		
Calzone	17.	
Filled with ricotta cheese & tomato sauce. (Add \$1 per filling.)		

(All split dishes add \$2)

Pesce (Seafood)

Served with rosemary roasted potatoes and sautéed vegetables of the day. Except Cioppino.

Fillet of Sole 25.

Pan roasted fillet of sole topped with a brown butter sage sauce and roasted shaved almonds.

Salmone 26.

Atlantic salmon fillet with lemon, capers and white wine.

Fish of the Day M.P.

Ask your server.

Cioppino Mediterraneo 26.

Fresh fish, clams, shrimps, calamari, mussels, in a light tomato fish broth.

Scampi al Limone 26.

Jumbo tiger shrimp in a white wine, garlic & lemon caper sauce.

Scampi Fradiavola 26.

Jumbo tiger shrimp in spicy tomato sauce with fresh garlic and red chili flakes.

Pollo (Poultry)

Served with rosemary roasted potatoes and sautéed vegetables of the day.

Pollo Marsala 23.

Double chicken breast with mushrooms and marsala wine sauce.

Pollo al Limone 23.

Double Chicken breast of chicken sautéed with lemon juice, white wine & capers.

Pollo Cacciatore 23.

Double chicken breast with roasted peppers, mushrooms and onions in a white wine light tomato sauce.

Pollo Milanese 23.

Lightly breaded chicken breast topped with chopped tomatoes and spinach chiffonade lemon & olive oil.

Pollo Saltimbocca 23.

Double chicken breast topped with prosciutto, mozzarella and sage in a white wine sauce.

Pollo Parmigiana 23.

Baked breaded chicken breast with parmesan & mozzarella cheese in a light tomato sauce.

Carne (Meat)

Served with rosemary roasted potatoes and sautéed vegetables of the day.

Flat Iron Steak Frites 29.

Grilled flat iron steak served with french fries.

Colorado Lamb Chops 27.

Grilled lamb chops topped with a marsala wine sauce reduction.

Vitello D'Annunzio 29.

Veal scaloppine with artichokes, shallots mushrooms and marsala wine sauce.

Vitello Marsala 29.

Veal scaloppine with mushrooms, marsala wine sauce.

Vitello al Limone 29.

Veal scaloppine lemon, capers and white wine.

Contorni (Sides) ~ 8

Sauteed Spinach • Roasted Potatoes • Sauteed Broccoli
Sauteed Vegetables Mixed • Side Pasta Marinara • Mashed Potatoes

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