

Insalate (Salads)

Add Chicken or Shrimp \$5

Italian Salad ½ SIZE 12. 15.

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

Caesar Salad ½ SIZE 12. 15.

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

Spinach Salad ½ SIZE 12. 15.

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

Chopped Salad ½ SIZE 12. 15.

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

Grilled Salmon Salad 17.

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

Matteo Salad 16.

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

Mediterranea 15.

Romaine lettuce, tomatoes, cucumber, kalamata olives, feta cheese in a vinaigrette dressing.

Arugula Salad 15.

Wild baby arugula with artichokes, shaved parmesan cheese in a light lemon dressing

The Montana Cobb Salad 16.

Chicken, romaine lettuce, avocado, bacon, hard boiled eggs, tomatoes and blue cheese.

Frutti di Mare Salad 17.

Seafood salad with calamari, shrimp, mussels, scallops and a lemon vinaigrette dressing.

Goat Cheese and Beets 15.

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

Antipasti (Appetizer)

Spumoni Appetizer 19.

(serves two people)

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

Caprese 16.

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

Calamari Fritti 16.

Deep fried tender calamari with arrabbiata sauce.

Vongole e Cozze 16.

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

Garlic Bread 6.

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

Arancini 15.

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

Prosciutto e Burrata 16.

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

Calamari Affogati 16.

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

Minestrone Soup 9.

Homemade with garden vegetables and potatoes.

(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 \$6

Gluten Free Pasta \$2

Capellini alla Checca 23.

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

Penne Arrabbiata 23.

Small tube pasta in a light spicy tomato sauce.

Spaghetti Bolognese 23.

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

Linguine Della Casa 23.

Pasta with sweet peas, pancetta, mushroom cream sauce.

Farfalle alla Barese 24.

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

Ravioli D'aragosta 27.

Homemade lobster meat ravioli with zucchini julienne in a light saffron cream sauce.

Lasagna Bolognese 23.

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

Fettuccine Gamberi Porcini e Carciofi 25.

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

Penne Paesana 24.

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

Linguine alle Vongole 25.

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

Spaghetti Portofino 25.

Pasta with shrimp, artichokes white wine and pink sauce.

Linguine Pescatore 27.

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

Ravioli Bolognese 23.

Pasta pillows stuffed with ricotta cheese in a meat sauce.

Fettuccine Alfredo w/Chicken 24.

Pasta with chicken breast in a parmesan cheese cream sauce.

Linguine al Pesto 23.

Pasta with sweet basil, pine nut and garlic pesto cream sauce.

Farfalle Vodka e Salmone 25.

Bowtie pasta with fresh salmon in a vodka pink sauce.

Linguine Rustica 24.

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

Eggplant Parmigiana 23

Homemade Pasta

We purchased the best pasta machine on the market and sent our chef to Chiavari in Genova, Italy to take an intensive course on pasta making which was taught by an artisan "master pastaio."

These a few of the dishes that we took back home with us. Buon Appetito!

Strozzapreti Carbonara 24.

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

Pacheri Amatriciana 23.

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

Pappardelle Porcini 25.

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

Tonnarelli Cacio E Pepe 23.

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

Pennette Puttanesca 23.

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

Ravioli Quattro Formaggi 24.

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

Mezza Luna Pollo E Funghi 24.

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

Cavatelli Broccoli Rabe 24.

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

(All split dishes add \$2)

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.

Vitello D'Annunzio 32

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

Vitello Marsala 32

Veal scaloppine with mushrooms, marsala wine sauce.

Vitello al Limone 32

Veal scaloppine lemon, capers and white wine.

Pesce (Seafood)

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

Fillet of Sole 28.

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

Salmone 29.

Atlantic salmon fillet with lemon, capers and white wine .

Branzino 32

Mediterranean Sea Bass fillet with cherry tomatoes, kalamata olives, artichoke hearts and herbs.

Cioppino Mediterraneo 29.

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

Scampi al Limone 29.

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

Scampi Fradiavola 29.

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.

Half Roasted Chicken 26.

Half Roasted Chicken marinated in a blend of italian herbs.

Pollo Marsala 25.

Double chicken breast with mushrooms and marsala wine sauce.

Pollo al Limone 25.

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

Pollo Cacciatore 25.

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

Pollo Milanese 25.

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

Pollo Saltimbocca 26.

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

Pollo Parmigiana 24.

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

Contorni (Sides) ~ 8

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

(All split dishes add \$2)

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Gnocchi Bar

(All in-house made)

Gnocchi Bolognese 23.

Homemade meat sauce.

Gnocchi Boscaiola 23.

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

Gnocchi al Pesto 23.

Traditional pesto cream sauce.

Gnocchi Cardinale 23.

Sundried tomatoes, chicken breast in a pink sauce.

Gnocchi alla Sorrentina 22.

Basil and melted mozzarella cheese in a tomato sauce.

Gnocchi 4 Formaggi e Spinaci 23.

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

Gnocchi Alfredo 22.

Parmesan cheese & cream sauce.

Gnocchi Arrabbiata e Funghi 22.

Mushroom in a spicy tomato sauce.

Gnocchi Fradiavola 24.

Shrimp, white wine in a spicy tomato sauce.

Gnocchi Gamberetti 24.

Shrimp, white wine & pink sauce.

NY Style

Gluten Free Crust Add \$3.00

Cheese & Tomato Sauce

Med 12"

(6 slices)

16.

16"

(8 slices)

18.

Toppings

4.

5.

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

Pomodoro

Med. 12"

21.

Lg. 16"

25.

Tomato sauce, mozzarella cheese, basil and sliced tomatoes.

Quattro Stagioni

Med. 12"

23.

Lg. 16"

27.

Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.

Della Casa

23.

27.

Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.

Pollo e Pesto

23.

27.

Chicken breast sundried tomato, pesto sauce & mozzarella cheese.

Vegetarian

22.

27.

Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant

Hawaiiiana

22.

26.

Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.

Diavola

23.

27.

Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.

Biancaneve

22.

26.

Spinach, garlic, ricotta, & mozzarella cheese.

Quattro Formaggi

22.

26.

Ricotta, gorgonzola, goat & mozzarella cheese.

Calzone

17.

Filled with ricotta cheese & tomato sauce. (Add \$1 per filling.)