

## ANTIPASTI

### **Antipasto della Casa**

*Sliced Prosciutto di Parma, Rao's Roasted Red Bell Peppers, Gaeta Olives, Buffalo Mozzarella,  
Sliced Tomatoes with Grana Padano Cheese and Arugula*  
for 2 - \$25

### **Peperoni Arrostiti**

*Roasted Red Bell Peppers, Tossed with Golden Raisins and Pine Nuts*  
\$13

### **Insalata di Mare**

*Steamed Calamari, Shrimp, PEI Mussels, Lobster and Lump Crab Meat  
with Diced Celery, Gaeta Olives and Parsley*  
\$17

### **Zuppa di Cozze e Vongole**

*Mussels and Clams in White Wine, Extra Virgin Olive Oil, Garlic and Parsley  
(please select one or both)*  
\$15

### **Vongole Oreganate**

*Baked, Stuffed Little Neck Clams*  
\$13

### **Fritto Misto di Mare**

*Deep Fried Calamari, Shrimp, Cod and Julienne Zucchini with Remoulade and Marinara Sauce*  
\$16

### **Mozzarella in Carozza**

*Crispy Fried Fresh Mozzarella Sandwich  
with Fresh Tomato and Basil Sauce*  
\$11

## INSALATE E ZUPPE

### **Insalata della Casa**

*Green Leaf Lettuce, Iceberg, Cucumber, Endive, Fennel, Radicchio, Red Onion and Tomatoes  
in House Vinaigrette*  
\$9

### **Insalata di Rucola e Pera**

*Arugula with Sliced Bartlett Pears, Endive and Caramelized Walnuts Topped with Parmesan*  
\$11

### **Insalata di Barbabietola**

*Sliced Oven Roasted Beets and Balsamic Vinegar Glazed Onions  
Topped with Mache Greens and Crumbled Gorgonzola*  
\$13

### **Insalata Caprese**

*Sliced Tomatoes and Buffalo Mozzarella Marinated in Olive Oil, Fresh Oregano and Basil*  
\$13

### **Pasta e Fagioli**

*Roman Beans and Ditali Pasta Soup*  
\$10

### **Fagioli e Escarole**

*Cannellini Beans and Escarole Soup*  
\$10

### **Minestrone**

*Classic Italian Vegetable Soup of Zucchini, Yellow Squash, Carrots, Celery, French Beans and Spinach*  
\$10

## **PRIMI PIATTI**

### **Pomodoro e Basilico**

*Fresh Plum Tomato and Basil Sauce Served with Your Selection of Pasta  
(Rigatoni, Spaghetti, Linguine, Orecchiette or Penne Rigate)*

\$18

### **Salsa alla Marinara**

*San Marzano Tomato Sauce Served with Your Selection of Pasta  
(Rigatoni, Spaghetti, Linguine, Orecchiette or Penne Rigate)*

\$18

### **Fetuccine alla Bolognese**

*Ground Veal, Beef and Pork Slowly Cooked with San Marzano Tomatoes and Herbs  
with Fresh-Made Fetuccine*

\$24

### **Rigatoni al Filetto di Pomodoro**

*San Marzano Tomato Sauce, Pancetta, White Onions and Black Pepper  
with a Touch of Pecorino Romano Cheese*

\$24

### **Fusili con Cavolo e Salcicce**

*Hot and Sweet Italian Sausage and Cabbage in San Marzano Tomato Sauce*

\$22

### **Pennette alla Vodka**

*San Marzano Tomatoes, Diced Prosciutto di Parma, Vodka and a Touch of Cream*

\$20

### **Orecchiette con Broccoli Rabe**

*Sweet Italian Sausage, Broccoli Rabe and Garlic, Sauteed in Extra Virgin Olive Oil*

\$22

### **Pappardelle ai Carciofi & Prosciutto**

*Artichoke Hearts, Diced Prosciutto di Parma in a Cream Sauce with Fresh-Made Pappardelle*

\$24

### **Ravioli di Spinaci al Burro e Salvia**

*Fresh Made Ricotta and Spinach Ravioli with Sage, Toasted Bread Crumbs and Brown Butter*

\$23

### **Gnocchi al Pesto**

*Fresh-Made Potato Gnocchi and Diced French Beans Tossed in a Classic Genovese Pesto with Pine Nuts*

\$23

### **Linguine con Rucola & Gamberi**

*Jumbo Shrimp Sauteed with Arugula, Cherry Tomatoes, Garlic and White Wine*

\$24

### **Taglioline Nere ai Frutti di Mare**

*Cherry Stone Clams, Sea Scallops, Calamari, Shrimp and Mussels in  
Fresh Tomato and White Wine Sauce, with Fresh-Made Squid Ink Taglioline*

\$31

### **Risotto ai Funghi Porcini**

*Arborio Rice Cooked with Porcini Mushrooms, White Wine and Parmesan*

\$29

## SECONDI PIATTI

### Pollo

#### **Uncle Vincent's Famous Lemon Chicken**

*Quartered Charcoal Broiled Chicken Served in Uncle Vincent's Lemon Sauce*

\$24

#### **Pollo Scarpariello**

*Chicken Sauteed with Hot and Sweet Italian Sausage and Yellow and Red Bell Peppers  
in a White Wine Sauce*

\$24

### Vitello

#### **Costoletta di Vitello o Maiale in Agrodolce**

*Pan-Seared Veal or Pork Chop, Topped with Sauteed Hot and Sweet Cherry Peppers*

Veal Chop \$40 or Pork Chop \$32

#### **Scaloppine alla Francese**

*Egg Battered Veal Scaloppini Sauteed with Lemon and White Wine, Sprinkled with Capers,  
Served with Mashed Potatoes*

\$32

#### **Scaloppine al Vino Marsala**

*Veal Scaloppini Sauteed with Cremini Mushrooms and Marsala Wine,  
Served with Mashed Potatoes*

\$34

#### **Vitello alla Parmeggiana**

*Pounded and Breaded Veal Chop Topped with Marinara Sauce,  
Parmesan and Melted Mozzarella*

\$40

#### **Costoletta all Milanese**

*Pounded and Breaded Veal Chop  
Topped with Lightly Dressed Arugula, Tomato and Red Onions*

\$40

#### **Ossobucco all Milanese**

*Classic Veal Ossobucco Served with Saffron Risotto*

\$38

## **Carni**

### **Bistecca alla Pizzaiola**

*Pan-Seared 17 oz. Prime Shell Steak Topped with Sliced, Fresh Tomatoes  
Sauteed in Extra Virgin Olive Oil and Fresh Oregano*

\$44

### **Fegato alla Veneziana**

*Calf's Liver - Venetian Style, Sauteed with White Onions and White Wine, Served with Fried Polenta*

\$24

### **Costoletta D'Agnello alla Menta**

*Oven Roasted and Breaded Double Cut Colorado Lamb Chops  
Served with French Beans, Mashed Potatoes and Mint Sauce*

\$39

## **Pesce**

### **Gamberoni in Umido**

*Giant Shrimp in Lemon, Butter and White Wine*

\$34

### **Gamberi fra Diavolo**

*Sauteed Shrimp Served in a Spicy Tomato Sauce*

\$34

### **Branzino sotto Sale**

*Whole Wild Mediterranean Sea Bass Encrusted in Sea Salt and Fileted Tableside*

\$40

## **CONTORNI**

### **Rao's Meatballs**

*Traditional Rao's Meatballs Served in Tomato Sauce*

\$11

### **Choice of Sauteed Vegetables**

*Spinach, Cabbage, French Beans, Zucchini, Escarole or Broccoli Rabe*

\$9

### **Piselli & Prosciutto**

*Sweet Baby Peas, Sauteed with Diced Prosciutto di Parma and White Onions*

\$9

### **Verdure Grigliate**

*Grilled Eggplant, Yellow Squash, Zucchini and Fennel with Extra Virgin Olive Oil*

\$10

### **Mashed or Roasted Potatoes**

\$8

## DOLCE

### **Tiramisu**

*Classic Italian "Pick Me Up"  
Coffee, Chocolate and Mascarpone Cheese Charlotte*  
\$10

### **Cannoli alla Siciliana**

*Deep Fried Pastry Shell Filled with  
Fresh Ricotta Cream, Candied Fruits and Chocolate Drops*  
\$9

### **Budino di Cioccolato**

*Classic Pot dE Cremè Topped with Chantilly Cream*  
\$9

### **Torta di Ricotta**

*Italian Ricotta Cheese Cake*  
\$9

### **Profiteroles**

*Pâte á Choux Puffs Filled with Vanilla Bean Gelato  
Topped with Warm Chocolate Sauce*  
\$9

### **Crostata di Mele**

*Warm Granny Smith Tart with Vanilla Gelato and Caramel Sauce*  
\$10

### **Macedonia di Frutta**

*Mix of Seasonal Fruits, Diced and Marinated in  
Citrus Juice and White Wine with Vanilla Gelato*  
\$9

### **Varieta' di Biscotti**

*House Variety of Italian Biscotti*  
\$8

### **Varieta' di Gelatti**

*Variety of Italian Ice Cream*  
\$7

### **Varieta' di Sorbetti**

*Variety of Fruit Sorbets*  
\$7

## COFFEE

### **Espresso**

\$9

### **Double Espresso**

\$5

### **Cappuccino**

\$5

### **Latte**

\$5.5

## GRAPPA

### **Michele Chiarlo "Nivole"**

\$22

### **Antinori Tignanello**

\$12

### **Sassicaia**

\$19

### **Jacopo Poli Amorosa Moscato**

\$16

### **Alexander**

\$7

### **Marolo Brunello**

\$13

### **Villa Varda Flauto Magico Merlot**

\$31

## LIQUEURS

### **Sambuca Roman Black**

\$9.5

### **Campari**

\$6

### **Mezzaluna Lemoncello**

\$7

### **Disaronno**

\$8

### **Gozio Amaretto**

\$7

### **Sambuca Romana**

\$8

### **Toschi Nocello**

\$7

### **Frangelico**

\$7

### **Tuaca**

\$8

### **Fernet Branca**

\$7

### **Galliano**

\$8

### **Brancamenta**

\$7

### **Anisette**

\$6

### **Bertagnoli Liquorice Liquor**

\$7