

## ANTIPASTI E INSALATE

### **GAMBERO VENEZIANO \***

Fresh jumbo gulf shrimp sautéed in olive oil, garlic, white wine, and a spicy marinara sauce.

### **CALAMARI FRITTI \***

lightly battered tender calamari flash fried, and served with a side of lemon and tomato sauce.

### **OLIVE ALL'ASCOLANA \***

Green olives stuffed with ground veal, breaded, and fried. Served with alfredo dipping sauce.

### **COCKTAIL DI GAMBERI**

Five fresh Jumbo shrimp served cold with our horseradish cocktail sauce.

### **PIZZA DOPPIA**

Homemade thin pizza crusts topped with your choice of homemade meat-sauce, mozzarella and parmesan cheese or margherita style - tomato, basil, and mozzarella cheese.

### **INSALATA GIOTTO \***

Spinach salad with pancetta, red onion, fresh oranges, gorgonzola, and vinaigrette.

### **INSALATA CAPRESE \***

Fresh Buffalo Mozzarella, basil and tomatoes drizzled with oil, and served with a balsamic sauce.

### **BRUSCHETTA FRESCA**

A twist on an Italian favorite – toasted bread topped with diced tomatoes, garlic, basil, and melted mozzarella cheese.

### **SOUP AND SALAD COMBO \***

Our homemade soup of the day and a House, Mediterranean, or Caesar salad.

### **INSALATA DI CAMPO**

Mixed baby greens and tomato tossed in homemade balsamic vinaigrette.

### **INSALATA CEASARE \***

Classic Caesar salad. Romaine, creamy Caesar dressing, and croutons. Add anchovies for an authentic flair.

*Add grilled chicken*

*Add fried calamari*

### **INSALATA MEDITERRANEA \***

Baby greens with vinaigrette, tomato, walnuts, and gorgonzola cheese.

## PIATTI PRINCIPALE

### **MOSTACCIOLI BOLOGNESE \***

Mostaccioli pasta tossed with parmesan, and a homemade beef, veal, and pork tomato-meat sauce.

### **SPAGHETTI DEL GOLFO**

Fresh jumbo shrimp sautéed in garlic, white wine, and marinara sauce; served over spaghetti pasta.

### **RAVIOLI MARIA ROSA \***

Raviolis stuffed with ricotta cheese and spinach, and cooked in a tomato cream sauce.

### **PANNINI ALLA CAPRESE**

Homemade bread stuffed with fresh tomato, buffalo mozzarella cheese, basil, olives, and pesto sauce.

### **TORTELLINI MATTEO'S \***

Cheese stuffed tortellini in a cream sauce with ham, mushrooms, onion and parmesan cheese.

### **PENNE ORTOLANA \***

Penne pasta sautéed with Portobellos, onion, spinach, red pepper, asparagus and a tomato cream sauce.

### **GALLO CACCITORE \***

Chicken breast sautéed in olive oil, garlic, capers, forest mushrooms and tomato sauce.

### **PANNINI FONTINA**

Pannini stuffed with red bell peppers, portabellas, fontina cheese, fresh tomatoes and pesto sauce.

### **VITTELLO MARSALA \***

6 oz of veal scallopine sautéed in marsala wine, mushrooms, garlic and a touch of cream.

### **FILLETTO DI BUE GORGONZOLA**

8 oz Filet Mignon sautéed with garlic, roasted pine nuts, and a gorgonzola cream sauce.

### **GAMBERO BALENO**

Jumbo shrimp with garlic, sun-dried tomatoes, asparagus, white wine and a tomato cream sauce.

### **VITTELLO PARMIGANA \***

Veal scallopine battered, fried and then baked with basil, parmesan, mozzarella, and tomato sauce.

### **PANINI CALAMARI**

Pannini stuffed with fried calamari, mozzarella, Caesar sauce, and diced marinated tomatoes.

### **PANNINI PROSCIUTTO**

Homemade bread stuffed with Prosciutto ham, mozzarella cheese, red bell peppers, and fresh tomatoes.

## SIDE DISHES (VEGETABLES SERVE 2)

**SAUTEED SPINACH** – fresh spinach, garlic, white wine and olive oil

**SAUTEED PORTOBELLO MUSHROOMS** – marinated Portobellos, garlic, rosemary, wine

**SAUTEED GREEN BEANS** – Steamed green beans, onion, olive oil, salt/pepper

**ASPARAGUS** – Chopped asparagus sautéed with prosciutto, white wine and parmesan

**PANZERROTTI** – Neapolitan potato croquettes, cheesy mashed potatoes flash fried

**ITALIAN RICE PILAF**– Italian rice with carrots, celery, onion and parmesan cheese.

**All Entrees served alla carte - No separate checks for parties over 10 - 20% gratuity for parties of 10 or more**  
**An asterisk (\*) indicates a "speed lunch" item**