



Zuppe

Soups

Pasta e Fagioli Veneziana \$ 6.25

Traditional pasta and Cannellini bean soup

She Crab Cup \$ 4.50 Bowl \$ 5.50

Antipasti

Appetizers

Escargot

Escargots sautéed with garlic, butter, and Cognac, topped with puff pastry

\$ 9.50

Portobello Toscano

Portobello, topped with fire roasted red and yellow peppers, goat cheese and oven baked, drizzled with extra virgin olive oil and balsamic reduction

\$ 12.95

Bruschetta

Diced tomato and fresh Mozzarella, tossed with extra virgin olive oil, salt, pepper and fresh basil served over grilled Ciabatta bread

\$ 8.95

Calamari

Golden fried calamari served with plum tomato marinara

\$ 8.50

Clams Veneziane

One dozen Little Neck clams sautéed with extra virgin olive oil, garlic, white wine and fresh tomatoes

\$ 9.95

Carciofini

Oven baked Artichoke hearts tossed with garlic and white wine, topped with fresh Mozzarella

\$ 8.75

Caprese

Fresh Mozzarella and tomato drizzled with balsamic dressing

\$ 8.95

Gamberi & Granchi Aurora

3 Jumbo Shrimp and Lump Crab Meat, served chilled with Aurora Sauce

\$ 13.95

Pasta

Ziti Pasticciati	\$ 16.95
Oven baked ziti tossed with Bolognese sauce and Béchamel	
Linguine alle Vongole	\$ 17.95
Little Neck clams sautéed with garlic and white wine served over linguine	
Trofie	\$ 19.95
Small ribbon hand made imported pasta, tossed with smoked salmon in a vodka cream sauce	
Short Rigatoni	\$ 20.95
Tossed with sun dried tomato, onion, sweet Italian sausage, plum tomato and tossed with Taleggio cheese	
Tortellini Genovese	\$ 17.95
Cheese filled tortellini tossed with homemade pesto cream sauce	
Spaghetti Little Venice	\$ 16.95
Spaghetti tossed in homemade meat sauce, topped with three cheeses, then baked	
Penne Alla Vodka	\$ 19.95
Penne pasta, flamed with Vodka, tossed in plum tomato and cream	
All our pasta dishes are served with house salad. Caesar salad available for an additional \$ 2.50	

Pesce e Crostacei *Fish and Shellfish*

Salmone alla Marco Polo	\$ 24.95
North Atlantic salmon finished with white wine, capers, and garlic	
Salmon al Dragoncello	\$ 26.95
North Atlantic Salmon, sautéed with Oyster mushroom in a light tarragon cream	
Red Snapper alla Livornese	\$ 25.95
Sautéed with extra virgin olive oil, white wine, plum tomato, capers, and olives	
Flounder alla Mugnaia	\$ 25.95
Flounder filet dipped in egg batter and sautéed in a light butter and lemon sauce	
Gamberoni Mediterraneo	\$ 26.95
Jumbo shrimp sautéed in white wine, garlic and capers	
Gamberoni Fra Diavola	\$ 26.95
Jumbo shrimp sautéed in white wine and a spicy plum tomato sauce	
Granchi Imperiale	\$ 29.95
Jumbo lump crab tossed in Vermouth cream sauce, topped with Hollandaise sauce, and oven baked	

Polli
Chicken

Pollo Saltimbocca	\$ 23.50
Boneless, skinless chicken breast sautéed with white wine, topped with Prosciutto di Parma and Mozzarella	
Pollo Alla Romana	\$ 23.95
Boneless, skinless chicken breast sautéed with artichoke hearts, fresh tomato and mozzarella, finished in a sherry sauce	
Pollo Alla Emiliana	\$ 21.95
Boneless, skinless chicken breast lightly breaded and topped with plum tomato and fresh Mozzarella	

Carni
Beef and Veal

Filetto alla Griglia	\$ 32.95
8 oz. filet mignon grilled to perfection, served with Béarnaise sauce	
Bistecca al Gorgonzola	\$ 31.95
12 oz. Black Angus New York Strip grilled to perfection, topped with Gorgonzola cheese, finished with a red wine reduction	
Filetto Boscaiola	\$ 34.95
8 Oz. Filet Mignon, grilled and topped with sautéed wild mushrooms in a red wine, Demi Glace reduction	
Vitello al Marsala	\$ 25.95
Tender scaloppine of veal loin sautéed with Marsala wine and mushrooms	
Vitello alla Emiliana	\$ 25.50
Tender scaloppine of veal loin, lightly breaded, topped with plum tomato and fresh Mozzarella	
Vitello Ortolano	\$ 26.95
Tender veal scaloppine, sautéed in white wine, artichoke hearts, Shitake mushroom Demi Glaze and a touch of cream	
Vitello alla Veneto	\$ 25.95
Tender scaloppine of veal loin sautéed in lemon butter, mushrooms and finished with a touch of Demi Glace	

All our seafood and meats are served with a house salad, vegetable, and starch of the day.
Caesar salad available for an additional \$ 2.50

An 18% gratuity will be added to your bill for parties of five or more
One Entrée Minimum per Person