

PASTE

GLUTEN FREE AND WHOLE WHEAT PASTA AVAILABLE UPON REQUEST

MAMA LASAGNA

OUR SPECIAL HOMEMADE LASAGNA WITH A DELICIOUS BECHAMEL SAUCE, RIOTTA CHEESE, AND MEATSAUCE

LINGUINI MARECHIARO (OPTION)

LINGUINI PASTA SERVED WITH CLAMS, SHRIMP, MUSSELS, AND CALAMARI IN A DELICATE FRESH TOMATO SAUCE OR A SPICY FRADIABOLO SAUCE

LINGUINI VONGOLE

LINGUINI PASTA, SERVED WITH FRESH CLAMS IN A TOMATO OR WHITE CLAM SAUCE

MANICOTTI

MANICOTTI PASTA STUFFED WITH RICOTTA AND MOZZARELLA IN A LIGHT PINK SAUCE

RIGATONI SICILIANA SANTA ELVIRA

RIGATONI PASTA WITH EGGPLANT, DRIED RICOTTA CHEESE SERVED IN A TOMATO SAUCE

SPAGHETTI BOLOGNESE

CLASSIC GROUND BEEF AND A TOMATO, BASIL SAUCE TOSSED WITH SPAGHETTI

POLLO

POLLO SCAPARIELLO

CHICKEN BRAISED WITH PREMIO ITALIAN SAUSAGE, ONIONS, RED WINE VINEGER, ROSMARY AND ITALIAN PARSLEY

POLLO MARSALA ALLA VANCIO

LIGHTLY COATED CHICKEN BREASTS BRAISED WITH EXQUISITE MARSALA WINE AND MUSHROOMS

POLLO PARMIGIANA

PARMESAN-BRAISED CHICKEN BREAST SERVED WITH FRESH MOZZARELLA AND MARINARA SAUCE

POLLO AL CARBONE

GRILLED CHICKEN BREAST MARINATED IN LEMON JUICE, AND SPRINKLED WITH ONION POWDER, GROUND BLACK PEPPER, SEASONING SALT AND PARSLEY

MEATS AND STEAK

PORK CHOP ALLA MURPHY

PERFECTLY COOKED PORK CHOP SERVED WITH SAUTEED WITH A TOUCH OF CABERNET DEMI GLAZE

TUSCAN BRAISED SHORT RIBS

SEASONED SHORT RIBS DELICATELY SHERRY-BRAISED AND SERVED WITH TRUFFLE MASHED POTATOES

SKIRT STEAK

ITALIAN MARINATED SKIRT STEAK GRILLED AND SERVED WITH CHIMICHURRI AND MASHED POTATOES

BISTECCA AL CARBONE

GRILLED SIRLION STEAK MARINATED IN LEMON JUICE, AND SPRINKLED WITH ONION POWDER, GROUND BLACK PEPPER, SEASONING SALT AND PARSLEY

LINGUINE PESTO ALLA JULIA

LINGUINE PASTA, TOSSED IN OUR DELICIOUS PESTO SAUCE

PENNETE HARRY'S BAR

PENNE PASTA, GARLIC, SPINACH, SUN DRIED TOMATOES, PINE NUTS, AND PECORINO ROMANO CHEESE IN A LIGHT TOMATO SAUCE

ORECCHETTE ALLA MEOLA

EAR SHAPED PASTA, SAUSAGE, AND BROCCOLI WITH GARLIC AND OLIVE OIL

TORTELLINI ALLA BRIANNA

TORTELLINI PASTA IN A CREAM SAUCE WITH MUSHROOMS, GREEN PEAS, AND PROSCIUTTO

CAPELLINI PRIMAVERA

CAPELLINI WITH BROCCOLI, ZUCCHINI, PEAS, SHALLOTS, AND FRESH DICED TOMATO

FETTUCINE ALFREDO ALLA BIANCA

FETTUCINE PASTA, IN A CREAMY ALFREDO SAUCE AND PARMIGIANO CHEESE (ADD CHICKEN 3.95 ADD SHRIMP 4.95)

IL CARPACCIO

CARPACCIO DI MANZO

THINLY SLICED BEEF TENDERLOIN WITH PORTOBELLO MUSHROOM, ARUGULA, AND SHAVED PARMIGIANO SERVED IN A LIGHT LEMON VINAIGRETTE

CARPACCIO OF THE DAY MK

DON'T FORGET TO ASK YOUR SERVER ABOUT THE CARPACCIO OF THE DAY

PESCE

RED SNAPPER LIVORNESE

A FRESH FILET OF RED SNAPPER, SAUTEED IN A FRESH TOMATO SAUCE TOPPED WITH CAPERS, AND OLIVES

SALMONE FANTASIA

FRESH SALMON FILET, SIMPLY POACHED AND TOPPED WITH MUSHROOMS IN A LIGHT PERNOD SAUCE

FISH OF THE DAY

BE SURE TO ASK YOUR SERVER ABOUT THE FISH OF THE DAY

SIDE ORDERS

BROCCOLI RABE

SAUTEED BROCCOLI RABE IN LIGHT GARLIC AND OLIVE OIL

SAUTEED SPINACH

FRESH SPINACH SAUTEED IN LIGHT OLIVE OIL AND GARLIC OLIVE OIL, AND BASIL

FRIED ZUCCHINI

LIGHTLY BREADED ZUCCHINI STRIPS

BROCCOLI AND MUSHROOM

PAN SEARED MUSHROOMS WITH BROCCOLI AND SHALLOT ONIONS, IN A LIGHT OLIVE OIL

MASHED POTATOES

CREAMY MASHED IDAHO POTATOES