

Antipasto

Cold antipasto	17.00
Seafood Salad.....	17.00
Fried Calamari.....	15.00
Stuffed Artichokes (Seasonal)	16.00
Mozzarella in Carrozza.....	11.00
Shrimp in Padella.....	15.00
Shrimp sautéed in a White Wine, Lemon Butter and Pepper flakes sauce.	
Crab Cakes	16.00
Homemade Crab cakes served in a Mushroom Brandy cream sauce	
Calamari Balsamico.....	16.00
Hot peppers and potatoes	13.00
Zuppa di Mussels	14.00
In your choice of sauce White, Red or Fradiavolo.	
Zuppa di Clams	14.00
In your choice of sauce White, Red or Fradiavolo.	
Clams Oreganata.....	14.00
Clams Casino.....	14.00
Eggplant Rollatini	11.00

Insalata

Caesar Salad.....	10.00
Rustica Salad	13.00
Romaine, tomatoes, red onions, roasted peppers, artichokes hearts, olives and fresh Mozzarella with House dressing	
Roberto Salad	13.00
Romaine, Black olives, red onions, fennel and fresh tomatoes in white balsamic vinaigrette with fresh lemon juicy	
Trecolore Salad.....	10.00
Endive, Radicchio and Arugula topped with shaved Parmesan cheese in an olive oil and lemon dressing	
House Salad	7.00
Arugula and Mango Salad	13.00
Arugula, Mango, Cranberries topped with toasted Almonds and Goat Cheese in a Raspberry vinaigrette dressing.	
Pear Salad.....	13.00
Pears, Arugula, Radicchio and Endive tossed in a Dijon Mustard vinaigrette topped withHoney glazed Walnuts and shaved Parmigiano Cheese.	
Fennel and Orange Salad.....	13.00
Fennel, Orange, Onions, Black Olives in a White Balsamic Vinaigrette.	
Greek Salad.....	13.00
Romaine lettuce, Tomatoes, Onions, Olives and Cucumbers in a Red Vinegar Dressing topped with crumble Fetta Cheese.	

Orecchiette alla Bar	22.00
Homemade pasta with Sausage meat, broccoli rabe And pepper flakes in garlic and olive oil	
Fussili Casanostra	23.00
Fresh Fusilli with broccoli rabe, sundried tomatoes And shrimp in a pink sauce	
Linguini Vongole	22.00
Clams with your choice of white or fradiaviolo sauce	
Orecchiete con Braciolo	23.00
Beef Braciolo stuffed with Fresh garlic, parsley and parmesan cheese in a tomato sauce with homemade pasta	
Gnocchi Caprese	19.00
Homemade Potato pasta served in a tomato Sauce with melted mozzarella and basil	
Lasagna	19.00
Capellini Amore	23.00
Shrimp, arugula, chopped tomatoes and white Cannellini beans in an olive oil and Garlic sauce	
Zuppa di Pesce	28.00
Clams, Mussels, Shrimp and Calamari rings served in a chopped tomatoes and Olive oil and Garlic sauce	
Rigatoni alla Napolitana	20.00
Fresh pasta served with sautéed Onions, ground Beef, Peas, Mozzarella, Basil and And Black Peppers in a tomatoes sauce.	
Gnocci Toscana	20.00
Fresh Potatoes pasta served with sautéed Onions, Bacon, Porcini mushroom and Cherry Tomatoes with a touch of cream sauce.	
Fetuccini Mare Monti	23.00
Homemade pasta with Asparagus, Shrimp, and Cherry Tomatoes in a light cream Sauce	
Pappardelle alla Norma	20.00
Fresh flat pasta with Eggplant, fresh plum Tomatoes, Onions and Basil topped with shaved Ricotta salata.	
Penne Luciano	23.00
Penne pasta served with Shrimp, Calamari rings served in a Porcini Mushroom Pink sauce	
Fusilli Piccante	22.00
Fresh Fusilli sautéed with crumble hot Sausage, Red Peppers, and broccoli rabe in a Olive Oil and Garlic sauce.	

Chicken

Chicken Luciano 19.00
Chicken sautee in port wine, sundried tomatoes, porcini and Portobello mushroom with a touch of cream

Chicken Arrabiata 19.00
Chunks of chicken breast sautee in a lemon and butter sauce with vinegar pepper and Flakes

Chicken Balsamico..... 19.00
Chunks of Chicken Breast Sautee with Onions and Black Balsamic In a Olive Oil Garlic Sauce.

Chicken tradizionale..... 18.00
Your choice of Francese, Marsala, Parmigiana or Picatta

Chicken Campania 19.00
Chunks of Chicken sautéed with sliced hot Sausage, roasted Peppers, vinegar Peppers and Onions in a brown gravy sauce with a touch of Balsamic

Meat

Veal Saltimbocca alla Romana 22.00
Veal topped with prosciutto, fontina cheese and sage over a bed of sautee spinach

Veal Paillard..... 22.00
Grilled veal served over sautee broccoli rabe and white cannellini beans

Veal Daniela 25.00
Veal stuffed with Prosciutto, Fontina cheese and Shrimp in a Cognan, Sage and green Peppercorn Sauce

Veal tradizionale..... 22.00
Your choice of Francese, Marsala, Parmigiana or Picatta

Filet Mignon 30.00
Grilled filet Mignon topped with fresh Herbs Butter served with grilled Asparagus

Steak Amore 29.00
Grilled N.Y. Steak topped with a Marsala, Rosemary and Garlic sauce

Fish

Grilled Salmon..... 25.00
Served over fennel, orange and red onions salad in a white wine vinegar, olive oil and basil dressing.

Salmon Dijon 23.00
Pan seared Salmon served in a Honey Mustard cream sauce.

Chilean Sea Bass Oreganata..... 27.00
Filet of Chilean Sea bass topped with Oreganata bread crumbs served in a Lemon, Butter and Pepper Flakes sauce.

Grilled Shrimp 26.00
Grilled Shrimp served over sautéed Broccoli rabe and white cannellini Beans in Olive Oil and Garlic.

Shrimp Oreganata..... 24.00
Shrimp stuffed with Oreganata bread crumbs served in a Lemon, Butter and Pepper Flakes sauce.

Tilapia Livornese 22.00
Filet of Tilapia sautéed with Capers, Black Olives, Onions, Cherry Tomatoes and Olive oil and Garlic.

Grilled Tilapia 21.00
Grilled filet of Tilapia served with mixed Greens, Tomatoes and Onions in olive oil and Lemon.

Stuffed Flounder 26.00
Filet of Flounder stuffed with Crab meat and topped with Scalions, Mushrooms, White Wine, lemon and Butter sauce.

Dessert

Homemade Tiramisu 8.00

Homemade Carrot Cake 8.00

Homemade Chocolate Cake 8.00

Homemade Crème Brulee 8.00

Homemade Red Velvet Cake

Canolli..... 5.00

Cheesecakes 8.00
Ricotta or NY Style.

Tartufos 8.00
Pistachio, Peanut Butter Or Regular Flavors available

Gelato..... 8.00
Vanilla, Cherry Vanilla, Chocolate Chips Vanilla, Pistachio, Hazelnut.

Flute Limoncello..... 8.00

Dessert of the Night (priced Accordingly)