

## Soups \$5.95

### MINISTRONE

fresh mixed vegetables

### STRACCIATELLA ALLA ROMANA

Italian egg-drop soup with spinach and parmesan cheese in chicken broth

## Appetizers

### CAPRESE \$9.95

buffalo mozzarella with sliced tomatoes, roasted peppers, and fresh basil

### MUSSELS FRA DIAVOLO \$9.95

sautéed in garlic and white wine in a spicy fra diavolo sauce

### BROCCOLI RABE CON SALSICCIA \$12.95

sautéed broccoli rabe with sweet sausage and cherry peppers

### EGGPLANT ROLLATINI \$12.95

ricotta and mozzarella cheese in a tomato sauce

### CALAMARI FRITTI \$12.95

fried calamari served with marinara sauce

### CLAMS OREGANATA \$12.95

little neck clams baked with breadcrumbs and Italian herbs

## Salads \$8.95

### CAESAR

romaine lettuce with croutons and shaved pecorino romano cheese

### TRE COLORE

belgium endive, arugula, and radicchio with our homemade house dressing

### SICILIAN

mixed greens with chopped tomatoes, onions, carrots, olives, and cheese with our homemade house dressing

### BABY SPINACH SALAD

baby spinach, pecans, and gorgonzola cheese with honey mustard dressing

### ARUGULA SALAD

onions and tomatoes with vinaigrette dressing

### PORTOBELLO MUSHROOM SALAD

mixed greens, arugula, and goat cheese with vinaigrette dressing

*Add chicken for an additional \$8.95*

*Add shrimp or fish for an additional \$12.95*

## Gourmet Sandwiches \$13.95

### PORTOBELLO

grilled portobello mushrooms, roasted peppers, arugula, and mozzarella cheese

### MARGARITA

fresh mozzarella, prosciutto, arugula, tomato, and fresh basil

### GENOVESE

grilled chicken with fontina cheese and pesto

### GIULIA

grilled chicken with arugula, onions, tomatoes, and roasted peppers

### ALFONTINA

grilled chicken, fontina cheese, arugula, and onions drizzled with vinaigrette

### MARIA

chicken milanese topped with melted mozzarella cheese and arugula, drizzled with house dressing

### FILET MIGNON \$16.95

topped with gorgonzola cheese and arugula, drizzled with balsamic vinaigrette

## Pasta - \$14.95

### PENNE ALLA GIORGIO

sundried tomatoes, fresh spinach, and garlic

### FETTUCINI BOLOGNESE

classic meat sauce

### PENNE ALLA RUSSA

classic vodka sauce

### SPAGHETTI CARBONARA

bacon and onions in a cream sauce

### LINGUINI TRE COLORE

shitake mushrooms, sundried tomatoes, and spinach with olive oil and garlic

### TORTELLINI PAPALINA

prosciutto and peas in a cream sauce

### MUSHROOM RAVIOLI

with your choice of pesto or pomodoro sauce

### EGGPLANT PARMIGIANA

layered with cheese, ground beef, and fresh basil

### LINGUINE ALLA VONGOLE \$18.95

fresh clams with your choice of white or red sauce

## Chicken \$16.95

### ITALIAN CLASSICS

chicken francese, marsala, or parmesan

### CHICKEN PALPIAEZE

sautéed with sun-dried tomatoes, fresh garlic, and basil in a white wine and lemon sauce topped with melted brie

### CHICKEN CAPRESE

breaded or grilled chicken topped with chopped tomatoes, onions, fresh basil, and cheese over arugula

## Veal - \$18.95

### VEAL TRE COLORE

shitake mushrooms, sun-dried tomatoes, and snow peas in a marsala wine sauce

### VEAL ROMANO

artichoke hearts, mushrooms, fresh garlic, and rosemary

### VEAL SORRENTINA

layered with eggplant and cheese in a light tomato sauce

## Seafood - \$19.95

### SALMON CAPRI

capers and sun-dried tomatoes sautéed in white wine and lemon sauce

### SHRIMP SUGOLOSO

simmered in a pesto sauce with sun-dried tomatoes and olives

### SHRIMP FRA DIAVOLO

sautéed in a spicy tomato fra diavolo sauce

### SCALLOP TOSCANA

fresh tomatoes, garlic, and olives

### BLACKENED TILAPIA \$15.95

pan seared with a garlic, white wine, and lemon sauce

## Express Lunch - \$15.95

SOUP OR SALAD AND YOUR CHOICE OF AN ITALIAN CLASSIC