

# PASTA

Gluten Free Pasta Available

## **Linguini del Golfo 13.95**

Sautéed fresh prawns, artichokes and green onion in a light whitewine lemon juice sauce.

## **Gnocchi della Casa 10.95**

Homemade gnocchi tossed with mozzarella, fresh basil in a roma tomato sauce.

## **Spaghetti Vongole 12.95**

Fresh Manila clams sauteed in a garlic white wine sauce topped with fresh roma tomatoes.

## **Spaghetti Amalfi 11.95**

Tender pieces of chicken sauteed with zucchini and onion in a saffron cream sauce.

## **Linguini Alfredo 9.95**

Our own creamy Alfredo sauce topped with parmesan.  
Add chicken 2.95 Add shrimp 3.95

## **Cannelloni Di Carne 12.95**

Filled with beef, spinach, garlic, ricotta and parmesan, topped with cream or marinara sauce.

## **Cappellini Puttanesca 10.95**

Sauteed Kalamata olives, crushed red pepper in a spicy plum tomato sauce.

## **Spaghetti 9.95**

With our rich meat sauce or zesty marinara.  
Add meatballs 3.00  
Add sausage 2.50

## **Penne Grancio 13.95**

Sauteed crab meat in a basil cream tomato sauce.

## **Penne Massimo 11.95**

Mushrooms, Italian sausage in a rosemary cream sun dried tomato sauce.

## **Lasagne 12.95**

Traditional layers of lasagne with meat and besciamella sauce.

## **Ravioli 12.95**

Cheese filled ravioli with meat sauce.

## **Eggplant Parmesan 10.95**

Seasoned and breaded eggplant topped with homemade marinara, mozzarella and parmesan

# ENTREES

Includes cup of soup or side house salad

## **Halibut Puttanesca 19.95**

Pan fried halibut sauteed with capers and kalamata olives in a spicy plum tomato sauce on pasta.

## **Salmone Fantasia 16.95**

Fresh salmon sauteed with capers, white wine and lemon on a bed of fresh spinach.

## **Grilled Halibut 19.95**

Halibut topped with fresh parsley, garlic, lemon juice and capers served on a bed of pasta.

## **Zuppa di Pesce 18.95**

Shrimp, clams, mussels, calamari, salmon and white fish in a light broth, served with crostini.

## **Grilled Salmon 16.95**

Fresh salmon topped with fresh parsley, garlic, lemon juice and capers served on a bed of pasta.

## **Pollo Supremo 14.95**

Sauteed chicken breast in a buttery tomato, white wine, rosemary demiglaze sauce on pasta.

## **Pollo Saltimbocca 15.95**

Sauteed chicken breast in a wine sage sauce topped with prosciutto and zucchini on pasta.

## **Chicken Parmesan 14.95**

Seasoned and breaded, topped with marinara, mozzarella, and fresh parmesan on pasta.

## **Chicken Marsala 15.95**

Sauteed chicken breast with mushrooms, marsala wine and a touch of cream on pasta.

## **Involtini della Casa 19.95**

Pork Tenderlion wrapped with prosciutto, sage and provolone cheese in a white wine sauce on pasta.

## **Bistecca al Pepe Verde 18.95**

Charbroiled New York steak in a brandy, mushroom peppercorn sauce on pasta.

## **Scaloppine Gorgonzola 17.95**

Veal sauteed in a creamy mushroom gorgonzola sauce on pasta.

## **Scaloppine Marsala 16.95**

Veal sauteed with mushrooms, marsala wine and a touch of cream on pasta.

## **Scaloppine Piccata 16.95**

Veal sauteed with lemon juice, capers and white wine on pasta.