

*Biscotti*

ITALIAN RESTAURANT

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## ANTIPASTI (Appetizers)

<b>PORTOBELLO ALLA GRIGLIA</b> .....	\$10.99
Grilled Portobello mushroom served with cannellini beans, tomato & basil	
<b>COZZE IN BRODETTO</b> .....	\$11.25
Fresh mussels stewed with garlic, white wine, or tomato sauce & toasted bread	
<b>ARANCINE</b> .....	\$11.25
Traditional Sicilian rice croquettes, filled with meat & mozzarella with tomato sauce	
<b>CALAMARI FRITTI</b> .....	\$12.25
Crispy fried calamari served with tomato sauce	
<b>SHRIMP AND PORTOBELLO</b> .....	\$12.25
Shrimp with portobello and basil pesto	

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## INSALATE (Salads)

<b>INSALATA DELLA CASA</b> .....	\$6.25
Mixed greens & tomatoes tossed in balsamic vinegar dressing	
<b>INSALATA CESARE</b> .....	\$8.25
Romaine lettuce, croutons, parmesan cheese, with homemade Caesar dressing	
<b>INSALATE CON PERA</b> .....	\$8.99
Mixed greens with pears, walnuts, olives, & crumbled goat cheese in a balsamic vinegar dressing	
<b>INSALATA CAPRESSE</b> .....	\$9.25
Sliced tomatoes & fresh mozzarella cheese with basil & extra virgin olive oil	
<b>BISCOTTI'S INSALATA</b> .....	\$9.99
Arugula topped with caramelized beets, toasted walnuts, dried cranberries, cubed avocado, goat cheese in balsamic vinegar, shallots & honey dressing	
<b>MINISTRONE SOUP</b> .....	\$7.25
Vegetable soup	
<b>ZUPPA DEL GIORNO</b> .....	\$7.25
Soup of the day	

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# LA PASTA

<b>CAPELLINI CON VEGETALI E SALSA DI POMODORO</b> .....	\$16.00
Angel hair pasta with julienne vegetables and tomato sauce	
<b>AGNOLOTTI SPINACI</b> .....	\$16.99
Homemade agnolotti stuffed with spinach and ricotta cheese in cream sauce	
<b>RAVIOLI DI FUNGHI</b> .....	\$16.99
Homemade ravioli filled with mushroom in pistachio cream sauce	
<b>MELAZANA PARMIGIANA</b> .....	\$17.99
Breaded eggplant with tomato sauce, basil & mozzarella cheese	
<b>SPAGHETTI ALLE POLPETTE</b> .....	\$17.99
Spaghetti with homemade meatballs & tomato sauce	
<b>GNOCCHI DI RICOTTA</b> .....	\$18.00
Ricotta dumpling pasta, with fresh tomato, basil & mozzarella cheese	
<b>BUCATINI AL RAGU DI CARNE</b> .....	\$17.99
Hollow thick spaghetti with meat sauce	
<b>LASAGNA DI CARNE</b> .....	\$18.99
Homemade pasta with meat sauce and Béchamel	
<b>FETTUCCINE MARE E TERRA</b> .....	\$19.50
Shrimp, bay scallops, mushrooms & green peas in a light tomato sauce	
<b>PENNE ALLA VODKA</b> .....	\$18.99
Penne with chunks of salmon, spinach & fresh tomatoes in a cream vodka sauce	
<b>LINGUINI GAMBERI</b> .....	\$19.50
Linguini with shrimp, broccoli, fresh tomatoes, and white wine sauce	
<b>LINGUINE FRUTTI DI MARE</b> .....	\$20.99
Linguine with mixed seafood, white wine sauce or tomato sauce	

### **Gluten Free and Whole Wheat Pasta Available**

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## POLLO (Chicken)

<b>POLLO ALLA MARSALA</b> .....	\$18.99
Chicken breast with mushrooms and marsala wine sauce	
<b>POLLO ALLA PARMIGIANA</b> .....	\$18.99
Breaded chicken breast topped with tomato sauce and mozzarella cheese	
<b>POLLO PICCATA</b> .....	\$18.99
Sautéed chicken serve with caper lemon butter sauce	
<b>POLLO BURRINO</b> .....	\$20.99
Chicken breast with Italian sausage, mushrooms, bell peppers, in a white wine sauce	

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## CARNE (Meat)

<b>VITELLO ALLA SALTIMBOCA</b> .....	\$20.99
Veal scaloppini with sage, prosciutto, and white wine sauce	
<b>VITELLO ALLA PICATA</b> .....	\$20.99
Veal scaloppini sautéed with capers and lemon butter sauce	
<b>VEAL SCALLOPINI ALLA BOSCAIOLA</b> .....	\$20.99
Veal with mixed mushrooms in a creamy sauce	
<b>VITELLO ALLA PEPERONATA</b> .....	\$20.99
Veal scaloppini with thin sliced onions, red bell peppers & oregano in a light tomato sauce	

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## PESCE (Fish)

<b>ROCKFISH ALLA MANDORLE</b> .....	\$21.99
Sautéed rockfish with sliced almonds & lemon butter sauce	
<b>SALMONE</b> .....	\$21.99
Sautéed filet salmon with chopped spinach in a light cream sauce	
<b>TROTA</b> .....	\$21.99
Pan seared fresh rainbow trout topped with cherry tomatoes, shrimp, and lobster sauce	

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## DOLCE (Dessert)

<b>ICE CREAM</b> .....	\$5.50
Vanilla or Chocolate	
<b>TIRAMISU CLASSICO</b> .....	\$8.00
Homemade classic tiramisu made with lady fingers immersed in espresso layered with mascarpone cheese	
<b>CANNOLI</b> .....	\$8.00
Pastry roll filled with ricotta cheese and chocolate chips	
<b>TORTA ALLA RICOTTA</b> .....	\$8.00
Homemade ricotta Cheesecake	
<b>TORTINO AL CIOCCOLATO</b> .....	\$8.00
Homemade warm chocolate cake	
<b>PROFITEROLES</b> .....	\$8.00
Homemade cream puffs stuffed with pastry cream topped with chocolate sauce	

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## BEVANDE CALDE (Hot Drinks)

<b>COFFEE OR HOT TEA</b> .....	\$2.25
<b>CAPPUCCINO</b> .....	\$3.75
<b>ESPRESSO</b> .....	\$3.25

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# LISTA DEL VINO (WINE LIST)

## RED WINES

IRONY CABERNET SAUVIGNON.....	\$30.00
BADIOLO CHIANTI RISERVA.....	\$32.00
CINTA MONTEPULCIANO D'ABRUZZO.....	\$32.00
LOUIS M. MARTINI CABERNET SAUVIGNORO.....	\$34.00
KENDALL - JACKSON MERLOT.....	\$45.00
RUFFINO RISERVA DUCALE CHIANTI.....	\$50.00
VILLA ANTINORI CHIANTI CLASSICO RISERVA.....	\$70.00
AMARONE DELLA VALPOLICELLA CLASSICO.....	\$70.00

## WHITE WINES

WOODBIDGE SAUVIDNON BLANC.....	\$25.00
ECCO DOMANI PINOT GRIGIO.....	\$28.00
CHATEAU ST. JEAN CHARDONNAY.....	\$32.00
MONTINI PINOT GRIGIO.....	\$35.00
KENDALL - JACKSON CHARDONNAY GRAND RESERVE.....	\$45.00
SANTA MARGHERITA PINOT GRIGIO.....	\$50.00

## HOUSE RED WINES

### CHIANTI, CABERNET SAUVIDNON, MONTEPULCIANO, SHIRAZ

GLASS.....	\$7.00
HALF CARAFE.....	\$18.00
CARAFE.....	\$28.00

## HOUSE WHITE WINES

### PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL

GLASS.....	\$7.00
HALF CARAFE.....	\$18.00
CARAFE.....	\$28.00

## BEER

MILLER LITE.....	\$6.00
PERONI, HEINEKEN, STELLA, AMSTEL LIGHT.....	\$6.00

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