

ANTIPASTI (APPETIZERS)

PORTOBELLO ALLA GRIGLIA	\$12.50
Grilled Portobello mushroom served with cannellini beans, tomato & basil	
COZZE IN BRODETTO	\$13.50
Fresh mussels stewed with garlic, white wine, or tomato sauce & toasted bread	
ARANCINE	\$13.50
Traditional Sicilian rice croquettes, filled with meat & mozzarella with tomato sauce	
CALAMARI FRITTI	\$14.50
Crispy fried calamari served with tomato sauce	
SHRIMP AND PORTOBELLO	\$14.50
Shrimp with portobello and basil pesto	

INSALATE (SALADS)

INSALATA DELLA CASA	\$8.25
Mixed greens & tomatoes tossed in balsamic vinegar dressing	
INSALATA CESARE	\$9.50
Romaine lettuce, croutons, parmesan cheese, with homemade Caesar dressing	
INSALATE CON PERA	\$10.50
Mixed greens with pears, walnuts, olives & crumbled goat cheese in a balsamic vinegar dressing	
INSALATA CAPRESSE	\$11.50
Sliced tomatoes & fresh mozzarella cheese with basil & extra virgin olive oil	
BISCOTTI'S INSALATA	\$11.50
Arugula topped with caramelized beets, toasted walnuts, dried cranberries, cubed avocado, goat cheese in balsamic vinegar, shallots & honey dressing	
MINISTRONE SOUP	\$8.99
Vegetable soup	
ZUPPA DEL GIORNO	\$8.99
Soup of the day	

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Please notify your server if you have food allergies.

LA PASTA

CAPELLINI CON VEGETALI E SALSA DI POMODORO	\$17.50
Angel hair pasta with julienne vegetables and tomato sauce	
AGNOLOTTI SPINACI	\$18.50
Homemade agnolotti stuffed with spinach and ricotta cheese in cream sauce	
RAVIOLI DI FUNGHI	\$18.50
Homemade ravioli filled with mushroom in pistachio cream sauce	
MELAZANA PARMIGIANA	\$19.50
Breaded eggplant with tomato sauce, basil & mozzarella cheese	
SPAGHETTI ALLE POLPETTE	\$19.50
Spaghetti with homemade meatballs & tomato sauce	
GNOCCHI DI RICOTTA	\$19.50
Ricotta dumpling pasta, with fresh tomato, basil & mozzarella cheese	
SPAGHETTI AL RAGU DI CARNE	\$19.50
Thick spaghetti with meat sauce	
LASAGNA DI CARNE	\$20.50
Homemade pasta with meat sauce and Béchamel	
PENNE ALLA VODKA	\$21.50
Penne with chunks of salmon, spinach & fresh tomatoes in a cream vodka sauce	
FETTUCCINE MARE E TERRA	\$21.50
Shrimp, bay scallops, mushrooms & green peas in a light tomato sauce	
LINGUINI GAMBERI	\$21.50
Linguini with shrimp, broccoli, fresh tomatoes, and white wine sauce	
LINGUINE FRUTTI DI MARE	\$23.99
Linguine with mixed seafood, white wine sauce or tomato sauce	

Gluten Free and Whole Wheat Pasta Available

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POLLO (CHICKEN)

POLLO ALLA MARSALA	\$21.99
Chicken breast with mushrooms and marsala wine sauce	
POLLO ALLA PARMIGIANA	\$21.99
Breaded chicken breast topped with tomato sauce and mozzarella cheese	
POLLO PICCATA	\$21.99
Sautéed chicken serve with caper lemon butter sauce	
POLLO BURRINO	\$23.99
Chicken breast with Italian sausage, mushrooms, bell peppers, in a white wine sauce	

CARNE (MEAT)

VITELLO ALLA SALTIMBOCA	\$23.99
Veal scaloppini with sage, prosciutto, and white wine sauce	
VITELLO ALLA PICATA	\$23.99
Veal scaloppini sautéed with capers and lemon butter sauce	
VEAL SCALLOPINI ALLA BOSCAIOLA	\$23.99
Veal with mixed mushrooms in a creamy sauce	
VITELLO ALLA PEPERONATA	\$23.99
Veal scaloppini with thin sliced onions, red bell peppers & oregano in a light tomato sauce	

PESCE (FISH)

ROCKFISH ALLA MANDORLE	\$25.99
Sautéed rockfish with sliced almonds & lemon butter sauce	
SALMONE	\$24.99
Sautéed filet salmon with basil pesto in a light cream sauce	
RED SNAPER	\$25.99
Diced onion, black olive, capers, marinara sauce & white wine	
BRANZINI	\$25.99
Fresh branzini with leek and white wine sauce	

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DOLCE (DESSERT)

ICE CREAM\$6.99
Vanilla or Chocolate

TIRAMISU CLASSICO\$9.99
Homemade classic tiramisu made with lady fingers immersed
in espresso layered with mascarpone cheese

CANNOLI\$9.99
Pastry roll filled with ricotta cheese and chocolate chips

TORTA ALLA RICOTTA\$9.99
Homemade ricotta Cheesecake

TORTINO AL CIOCCOLATO\$9.99
Homemade warm chocolate cake

PROFITEROLES\$9.99
Homemade cream puffs stuffed with pastry cream topped with chocolate sauce

BEVANDE CALDE (HOT DRINKS)

COFFEE OR HOT TEA\$4.25

AMERICANO\$4.25

ESPRESSO\$4.25

CAPPUCCINO\$4.50

LATTE\$4.50

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