

ANTIPASTI (APPETIZERS)

PORTOBELLO ALLA GRIGLIA	\$13.99
Grilled Portobello mushroom served with cannellini beans, tomato & basil	
COZZE IN BRODETTO	\$15.99
Fresh mussels stewed with garlic, white wine, or tomato sauce & toasted bread	
ARANCINE	\$15.99
Traditional Sicilian rice croquettes, filled with meat & mozzarella with tomato sauce	
CALAMARI FRITTI	\$15.99
Crispy fried calamari served with tomato sauce	
SHRIMP AND PORTOBELLO	\$15.99
Shrimp with portobello and basil pesto	

INSALATE (SALADS)

INSALATA DELLA CASA	\$9.50
Mixed greens & tomatoes tossed in balsamic vinegar dressing	
INSALATA CESARE	\$9.50
Romaine lettuce, croutons, parmesan cheese, with homemade Caesar dressing	
INSALATE CON PERA	\$11.99
Mixed greens with pears, walnuts, olives & crumbled goat cheese in a balsamic vinegar dressing	
INSALATA CAPRESSE	\$13.99
Sliced tomatoes & fresh mozzarella cheese with basil & extra virgin olive oil	
BISCOTTI'S INSALATA	\$13.99
Arugula topped with caramelized beets, toasted walnuts, dried cranberries, cubed avocado, goat cheese in balsamic vinegar, shallots & honey dressing	
MINISTRONE SOUP	\$10.25
Vegetable soup	
ZUPPA DEL GIORNO	\$11.25
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	\$20.00
Angel hair pasta with julienne vegetables and tomato sauce	
AGNOLOTTI SPINACI	\$20.99
Homemade agnolotti stuffed with spinach and ricotta cheese in cream sauce	
RAVIOLI DI FUNGHI	\$20.99
Homemade ravioli filled with mushroom in pistachio cream sauce	
MELAZANA PARMIGIANA	\$21.99
Breaded eggplant with tomato sauce, basil & mozzarella cheese	
SPAGHETTI ALLE POLPETTE	\$22.99
Spaghetti with homemade meatballs & tomato sauce	
GNOCCHI DI RICOTTA	\$21.99
Ricotta dumpling pasta, with fresh tomato, basil & mozzarella cheese	
SPAGHETTI AL RAGU DI CARNE	\$21.99
Thick spaghetti with meat sauce	
LASAGNA DI CARNE	\$22.99
Homemade pasta with meat sauce and Béchamel	
PENNE ALLA VODKA	\$23.99
Penne with chunks of salmon, spinach & fresh tomatoes in a cream vodka sauce	
FETTUCCINE MARE E TERRA	\$23.99
Shrimp, bay scallops, mushrooms & green peas in a light tomato sauce	
LINGUINI GAMBERI	\$23.99
Linguini with shrimp, broccoli, fresh tomatoes, and white wine sauce	
LINGUINE FRUTTI DI MARE	\$25.99
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	\$23.99
Chicken breast with mushrooms and marsala wine sauce	
POLLO ALLA PARMIGIANA	\$23.99
Breaded chicken breast topped with tomato sauce and mozzarella cheese	
POLLO PICCATA	\$23.99
Sautéed chicken serve with caper lemon butter sauce	
POLLO BURRINO	\$25.99
Chicken breast with Italian sausage, mushrooms, bell peppers, in a white wine sauce	

CARNE (MEAT)

VITELLO ALLA SALTIMBOCA	\$25.99
Veal scaloppini with sage, prosciutto, and white wine sauce	
VITELLO ALLA PICATA	\$25.99
Veal scaloppini sautéed with capers and lemon butter sauce	
VEAL SCALLOPINI ALLA BOSCAIOLA	\$25.99
Veal with mixed mushrooms in a creamy sauce	
VITELLO ALLA PEPERONATA	\$25.99
Veal scaloppini with thin sliced onions, red bell peppers & oregano in a light tomato sauce	

PESCE (FISH)

ROCKFISH ALLA MANDORLE	\$27.99
Sautéed rockfish with sliced almonds & lemon butter sauce	
SALMONE	\$27.99
Sautéed filet salmon with basil pesto in a light cream sauce	
RED SNAPER	\$27.99
Diced onion, black olive, capers, marinara sauce & white wine	
BRANZINI	\$27.99
Fresh branzini with leek and white wine sauce	

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DOLCE (DESSERT)

ICE CREAM	\$8.50
Vanilla or Chocolate	
TIRAMISU CLASSICO	\$10.50
Homemade classic tiramisu made with lady fingers immersed in espresso layered with mascarpone cheese	
CANNOLI	\$10.50
Pastry roll filled with ricotta cheese and chocolate chips	
TORTA ALLA RICOTTA	\$10.50
Homemade ricotta Cheesecake	
TORTINO AL CIOCCOLATO	\$10.50
Homemade warm chocolate cake	
PROFITEROLES	\$10.50
Homemade cream puffs stuffed with pastry cream topped with chocolate sauce	

BEVANDE CALDE (HOT DRINKS)

COFFEE OR HOT TEA	\$4.75
AMERICANO	\$5.25
ESPRESSO	\$5.25
CAPPUCCINO	\$5.25
LATTE	\$5.25

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