

## ANTIPASTI (APPETIZERS)

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

## INSALATE (SALADS)

<b>INSALATA DELLA CASA</b> .....	\$9.50
Mixed greens & tomatoes tossed in balsamic vinegar dressing	
<b>INSALATA CESARE</b> .....	\$9.50
Romaine lettuce, croutons, parmesan cheese, with homemade Caesar dressing	
<b>INSALATE CON PERA</b> .....	\$11.99
Mixed greens with pears, walnuts, olives & crumbled goat cheese in a balsamic vinegar dressing	
<b>INSALATA CAPRESSE</b> .....	\$13.99
Sliced tomatoes & fresh mozzarella cheese with basil & extra virgin olive oil	
<b>BISCOTTI'S INSALATA</b> .....	\$13.99
Arugula topped with caramelized beets, toasted walnuts, dried cranberries, cubed avocado, goat cheese in balsamic vinegar, shallots & honey dressing	
<b>MINISTRONE SOUP</b> .....	\$10.25
Vegetable soup	
<b>ZUPPA DEL GIORNO</b> .....	\$11.25
Soup of the day	

This menu may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please notify your server if you have food allergies.

# LA PASTA

<b>CAPELLINI CON VEGETALI E SALSA DI POMODORO</b> .....	\$20.00
Angel hair pasta with julienne vegetables and tomato sauce	
<b>AGNOLOTTI SPINACI</b> .....	\$20.99
Homemade agnolotti stuffed with spinach and ricotta cheese in cream sauce	
<b>RAVIOLI DI FUNGHI</b> .....	\$20.99
Homemade ravioli filled with mushroom in pistachio cream sauce	
<b>MELAZANA PARMIGIANA</b> .....	\$21.99
Breaded eggplant with tomato sauce, basil & mozzarella cheese	
<b>SPAGHETTI ALLE POLPETTE</b> .....	\$22.99
Spaghetti with homemade meatballs & tomato sauce	
<b>GNOCCHI DI RICOTTA</b> .....	\$21.99
Ricotta dumpling pasta, with fresh tomato, basil & mozzarella cheese	
<b>SPAGHETTI AL RAGU DI CARNE</b> .....	\$21.99
Thick spaghetti with meat sauce	
<b>LASAGNA DI CARNE</b> .....	\$22.99
Homemade pasta with meat sauce and Béchamel	
<b>PENNE ALLA VODKA</b> .....	\$23.99
Penne with chunks of salmon, spinach & fresh tomatoes in a cream vodka sauce	
<b>FETTUCCINE MARE E TERRA</b> .....	\$23.99
Shrimp, bay scallops, mushrooms & green peas in a light tomato sauce	
<b>LINGUINI GAMBERI</b> .....	\$23.99
Linguini with shrimp, broccoli, fresh tomatoes, and white wine sauce	
<b>LINGUINE FRUTTI DI MARE</b> .....	\$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)**

<b>POLLO ALLA MARSALA</b> .....	\$23.99
Chicken breast with mushrooms and marsala wine sauce	
<b>POLLO ALLA PARMIGIANA</b> .....	\$23.99
Breaded chicken breast topped with tomato sauce and mozzarella cheese	
<b>POLLO PICCATA</b> .....	\$23.99
Sautéed chicken serve with caper lemon butter sauce	
<b>POLLO BURRINO</b> .....	\$25.99
Chicken breast with Italian sausage, mushrooms, bell peppers, in a white wine sauce	

## **CARNE (MEAT)**

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

## **PESCE (FISH)**

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

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## **DOLCE (DESSERT)**

<b>ICE CREAM</b> .....	\$7.50
Vanilla or Chocolate	
<b>TIRAMISU CLASSICO</b> .....	\$10.50
Homemade classic tiramisu made with lady fingers immersed in espresso layered with mascarpone cheese	
<b>CANNOLI</b> .....	\$10.50
Pastry roll filled with ricotta cheese and chocolate chips	
<b>TORTA ALLA RICOTTA</b> .....	\$10.50
Homemade ricotta Cheesecake	
<b>TORTINO AL CIOCCOLATO</b> .....	\$10.50
Homemade warm chocolate cake	
<b>PROFITEROLES</b> .....	\$10.50
Homemade cream puffs stuffed with pastry cream topped with chocolate sauce	

## **BEVANDE CALDE (HOT DRINKS)**

<b>COFFEE OR HOT TEA</b> .....	\$4.50
<b>AMERICANO</b> .....	\$4.50
<b>ESPRESSO</b> .....	\$4.50
<b>CAPPUCCINO</b> .....	\$5.00
<b>LATTE</b> .....	\$5.00

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