

Antipasti

Caprese	12.50
Fresh Buffalo mozzarella, roasted bell peppers and fresh tomatoes with extra virgin olive oil	
Carpaccio	13.50
Thinly sliced raw Filet Mignon with capers, arugula and shaved Parmesan cheese with lemon dressing	
Involtini di Melanzane	11.95
Grilled eggplant stuffed with chopped tomatoes, basil, anchovies, garlic and mozzarella cheese, served with a lemon and olive oil sauce	
Antipasto Misto con Formaggi	14.50
Bresaola, Prosciutto, Salami, black olives and assorted fine cheeses	
Calamari Amore	13.25
Grilled Calamari	
Calamari Fritte	12.95
Fried Calamari	
Vongole e Cozze Posilipo	13.50
Fresh whole clams and mussels steamed with fine herbs in fish broth and a touch of tomato sauce	
Polenta	13.95
Polenta with grilled veal sausage and a touch of Balsamic reduction	

Bruschetta (Grilled Casareccia Bread)

Pomodoro	7.00
Tomatoes with garlic, red onions and basil	
Quattro Formaggi	8.00
Goat cheese, Gorgonzola, Romano and Parmesan cheese	

Insalata (Salads)

Amore	8.50
Romaine, arugula, radicchio, black olives, tomatoes, cucumber and Gorgonzola cheese with chef's dressing	
Pere	7.25
Mixed baby greens, goat cheese, walnuts, pears with raspberry vinaigrette	
Rughetta con Carchofi	8.95
Arugula, tomato, Parmigiano Reggiano, artichoke and lemon dressing	
Caesar	7.50
Classic Caesar salad	
Insalata di Spinaci con Feta	7.95
Spinach, fresh tomatoes and Feta cheese with Balsamic dressing	

Zuppa del Giorno (Soup of the Day)

Le Nostre Paste

Risotto (con Porcini e Tartufo Nero)	24.95 per person
Linguine Pomodoro e Basilico	15.95
Low-Carb <i>Dreamfield</i> pasta with tomatoes, basil and Parmesan cheese	
Penette alla Vodka	16.95
Penne with vodka, tomatoes, Romano cheese and a touch of cream	
Spaghetti alla Puttanesca	15.95
Capers, garlic, black olives, spicy tomatoes and hot red peppers	
Rigatoni con Vitello	21.95
Rigatoni with chopped veal, onions, tomatoes, basil and Pecorino cheese	

Le Nostre Paste

Linguine e Vongole	21.50
Linguine with fresh clams, garlic and olive oil	
Capellini Positano	21.50
Angel hair pasta sautéed with shrimp, white wine, garlic, arugula and a touch of tomato	
Farfalla Primavera	18.95
Bowtie pasta with fresh mixed vegetables, fresh tomato sauce, finished with a touch of cream	
Spaghetti Pescatore	25.95
With shrimp, clams, mussels, calamari and scallops in a Fra Diavola sauce	
Rigatoni alla Sorentina	16.95
Rigatoni with eggplant and basil, in a spicy tomato sauce, topped with chopped fresh Mozzarella cheese	
Gnocchi al Pesto	16.95
Potato dumplings with fresh basil, pine nuts, garlic, olive oil, finished with a touch of cream and Parmesan cheese	
Fettuccine con Scampi e Broccoli	21.95
Fettuccine pasta, shrimp and broccoli sautéed in a light cream sauce	
Tagliatelle D'Alba	21.50
Flat linguine sautéed with black truffles, garlic and olive oil	
Pappardelle Aragosta	29.50
Wide pasta with lobster and scallops sautéed in a light cream Cognac sauce	
Fusilli con Salsiccia	21.95
Whole Wheat Fusilli pasta with veal sausage, sautéed spinach and sun-dried tomato in a light cream sauce	

Pollo (Poultry)

Pollo Francese	19.95
Breast of chicken dipped in eggs, sautéed with a white wine and lemon sauce	
Pollo al Contadina	19.95
Chicken breast sautéed with mushrooms, topped with roasted bell peppers and Mozzarella cheese	
Pollo Mare e Monte	23.95
Breast of chicken, shrimp, wild mushrooms sautéed with white wine and lemon sauce	
Pollo alla Quattro Stella	21.95
Breast of chicken sautéed with artichoke, sun-dried tomatoes, wild mushrooms, white wine and a splash of sweet Marsala	

Carne (Meat)

Scaloppine al Gorgonzola	23.50
Veal scaloppine sautéed with gorgonzola cheese and a white wine sauce	
Saltimbocca alla Romano	23.50
Veal scaloppine with Prosciutto di Parma, fresh sage and a white wine sauce	
Scaloppine al Funghi	23.50
Veal scaloppine sautéed with Shiitake, Portobello and Champignon mushrooms, with a splash of Marsala wine	
Scaloppine al Champagne	26.95
Veal scaloppine sautéed with asparagus, shrimp and Champagne sauce	
Pork Chop Paillard	26.95
Grilled paillard of center cut pork chop brushed with white Truffle oil, on a bed of mixed baby greens	
Cotoletta di Vitello alla Milanese	32.50
Breaded veal chop pan fried and topped with arugula, fresh tomato and red onion	
Agnello alla Griglia con Asparagi	29.50
Grilled baby lamb chops brushed with white Truffle oil, served with Saffron risotto and asparagus	

Il Pesce del Giorno (Fish of the Day)

Raw or undercooked meat, shellfish, poultry or egg products may increase the consumer risk of food borne illness.