

Antipasto

Mozzarella Caprese (fresh mozzarella, tomato & basil)	\$8	Vongole al Forno (baked clams)	\$9
Insalata di Mare (seafood salad)	\$10	Calamari Fritti (fried calamari)	\$9
Vongole Crude al Limone (clams on the half shell)	\$9	Rotoli di Melanzane (stuffed eggplant)	\$8
Antipasto All'Italiana (cold antipasto)	\$9	Funghi Imbottiti (stuffed mushrooms)	\$8
Salsiccia con Broccoli Rabe (sausage with broccoli rabe and garlic)	\$8	Cozze alla Barese (mussels in white or red sauce)	\$8

Zuppe del Giorno \$6
(soup of the day)

Insalate

Mista (mixed salad with Italian dressing)	\$7	Arugula Salad (arugula, shaved parmigiano with Italian dressing)	\$7
Tricolore (arugula, endive, radicchio with lemon dressing)	\$7	Dalto Salad (jumbo shrimps, white beans and red onions with balsamic vinaigrette)	\$9

Pasta

Fettuccine alla Romana (homemade noodles with mushroom, prosciutto, and peas in light cream sauce)	\$14	Penne alla Vodka (penne in our famous vodka sauce)	\$13
Linguini alle Vongole (linguini in white or red clam sauce)	\$16	Penne Nonnarosa (penne with eggplant, zucchini, cherry tomatoes, virgin olive oil, garlic and parmigiano cheese)	\$14
Tortellini Alfredo (cheese tortellini in light cream sauce)	\$13	Spaghetti Carbonara (spaghetti with pancetta, onion and parmigiano cheese)	\$14
Orecchiette alla Barese (orecchiette with crumbled sausage, broccoli rabe in virgin olive oil and garlic)	\$14	Rigatoni Amatriciana (rigatoni with pancetta, onion and garlic in a light tomato sauce)	\$14
Fedelini Mauro (thin spaghetti with shrimps, artichokes, cherry tomatoes, virgin olive oil and garlic)	\$16	Risotto del Giorno market price (Risotto of the Day)	

Pesce

Gamberoni e Capesante alla Brace (grilled jumbo shrimps and scallops served over spinach)	\$21	Calamari Pugliese (calamari sautéed in virgin oil and garlic in marinara sauce with green peas)	\$19
Gamberoni Nicola (jumbo shrimps sautéed in virgin olive oil, garlic, rosemary and mushrooms over spinach)	\$21	Tilapia al Limone (tilapia sautéed in white wine, lemon and capers)	\$19
Salmone Elisabetta (grilled salmon with herbs, garlic and balsamic)	\$19	Pesce del Giorno market price (fish of the day)	

Polli

Pollo all'Arancia (breast of chicken sautéed with shrimp, shallots and oranges in brandy cream sauce)	\$16	Pollo alla Mauro (breast of chicken sautéed with shallots, red vermouth, sun-dried tomatoes, spinach & light cream)	\$16
Pollo Parmigiana (breast of chicken breaded with tomato sauce and mozzarella)	\$16	Pollo Arrabiata (boneless chicken breast sautéed in white wine, lemon, butter with hot & sweet sausage and cherry peppers)	\$16
Pollo Marsala (breast of chicken sautéed with shallots, mushrooms in marsala wine)	\$16	Pollo Saporì (breast of chicken sautéed with garlic, Portobello, shitake, sun-dried tomatoes, and port wine)	\$16
Battuta di Pollo alla Brace (breast of chicken grilled over arugula with tomatoes, shaved parmigiano & lemon dressing)	\$16	Pollo Anna (breast of chicken sautéed with shitake, sun-dried tomatoes, in white wine, butter and lemon)	\$16

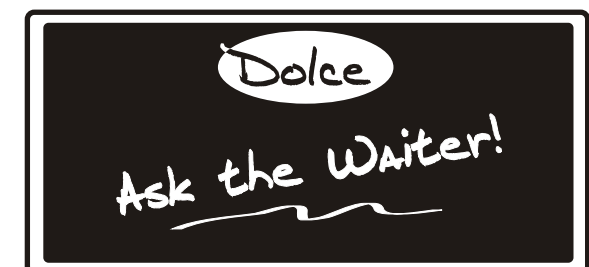
Carne

Vitello Sette Colli (veal scaloppini sautéed with shallots, mushrooms, artichoke hearts, and white wine)	\$18	Vitello Sergio (veal scaloppini sautéed in shallots, mushrooms, marsala wine)	\$18
Vitello al Gorgonzola (veal scaloppini sautéed with shallots, roasted peppers, port wine and gorgonzola)	\$18	Vitello Parmigiana (veal scaloppini breaded with tomato sauce and mozzarella)	\$18
Vitello Piemontese (veal scaloppini sautéed with shallots, golden raisins, shitake, sun-dried tomatoes, and brandy cream sauce)	\$18	Vitello al Limone (veal scaloppini sautéed in white wine, butter, and lemon)	\$18

Medaglione di Bue alla Mauro \$25
(beef medallions, jumbo shrimps sautéed with shallots, shitake and brandy cream sauce)

Bevande

Pellegrino Water	\$5
Panna Water	\$5
Soda by the glass	\$2
Cappuccino	\$4
Espresso	\$3
Coffee or Tea	\$2





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