

Antipasti

Polenta Siciliana	...	\$ 8.95
<i>Roasted peppers, mushrooms, onions, tomato sauce and parmesan cheese.</i>		
Prosciutto e Melon	...	\$ 10.95
<i>Fresh seasonal melon with sliced prosciutto di parma.</i>		
Stuffed Peppers	...	\$ 9.95
<i>Cubanelle peppers stuffed with spicy sausage with marinara sauce and Parmesan.</i>		
Melanzane Parmigiana	...	\$ 8.95
<i>Baked eggplant, topped with tomato sauce and mozzarella cheese.</i>		
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Calamari Fritti e Zucchini	...	\$ 10.95
<i>Calamari and zucchini fried golden brown served with our marinara sauce.</i>		
Mozzarella Caprese	...	\$ 10.95
<i>Homemade mozzarella with sliced tomato and basil.</i>		
Mozzarella Fritta	...	\$ 8.95
<i>Homemade mozzarella, lightly breaded served with our marinara sauce.</i>		
Cozze Posillipo	...	\$ 12.95
<i>Fresh mussels, cooked in a delicate tomato sauce with a touch of wine and garlic.</i>		

Zuppe - Soups

Pasta e Fagioli	...	\$ 6.95
<i>Tuscan style white bean soup with spinach, pasta and a touch of tomato.</i>		
Lentil Soup and Bucatini	...	\$ 6.95
<i>Fresh lentil soup with spinach, touch of tomato and pasta.</i>		

Carpaccio

Carpaccio di Salmone	...	\$ 12.95
<i>Thin slices of cured salmon, served with mixed greens, parmesan cheese, portobello mushrooms and capers drizzled with a lemon tomato dressing.</i>		
Carpaccio di Manzo	...	\$ 12.95
<i>Thin slices of cured beef, artichoke served with mixed greens and parmesan cheese drizzled with extra virgin olive oil.</i>		

Insalate - Salads

Mista	...	\$ 7.95
<i>Mixed field greens with sliced cucumber and a tomato vinaigrette.</i>		
Insalata Cesare	...	\$ 7.95
<i>Traditional caesar salad, topped with croutons and parmigiano cheese.</i>		
Insalata Pescatora	...	\$ 14.95
<i>Shrimp, mussels, clams, calamari on a bed of mixed greens, red onions, olives and roasted peppers in a lemon dressing.</i>		
La Casa	...	\$ 9.95
<i>Mixed field greens in a champagne vinaigrette with sundried cranberries, gorgonzola cheese and pinenuts.</i>		
Insalata Pera	...	\$ 9.95
<i>Mixed greens with pear and walnuts in a gorgonzola honey dressing.</i>		
Al Finocchio	...	\$ 9.95
<i>Fresh fennel, arugula, radish, calamata olives, orange segments and shaved parmesan cheese in a citrus vinaigrette.</i>		
Insalata Arugula	...	\$ 10.95
<i>With roasted peppers, prosciutto, shaved parmesan and tomato dressing.</i>		
Add Chicken	...	\$ 4.95
Add Shrimp	...	\$ 5.95
Add Prosciutto	...	\$ 6.95

Pizza

From Our Wood Burning Oven

Pizza Margherita	...	\$ 12.95
<i>Mozzarella cheese, tomato sauce and basil.</i>		
Pizza Pesto	...	\$ 14.95
<i>Sliced chicken and mozzarella cheese, sundried tomato with a delicate pesto sauce.</i>		
Quattri Formaggi	...	\$ 14.95
<i>Mozzarella, fontina, goat cheese and parmesan cheese.</i>		
Di Pazzo	...	\$ 15.95
<i>Mozzarella cheese, tomato sauce, arugula and prosciutto.</i>		

Pizza Roma	\$
...	13.95
<i>White mozzarella cheese, italian sausage and roasted peppers.</i>	

Risotto

Risotto Tre Funghi	\$
...	17.95
<i>Risotto tossed with three types of mushrooms and parmesan cheese in a white wine sauce.</i>	
Risotto alla Champagne	\$
...	19.95
<i>Risotto tossed with shrimp, peas, goat cheese in a delicate champagne sauce.</i>	

Pasta

Capellini Pomodoro	\$
...	13.50
<i>Angel hair, fresh tomato sauce, basil, garlic and oil.</i>	
Add Meatballs or Sausage	\$
...	3.95
Linguine Vongole	\$
...	17.95
<i>Linguine tossed with fresh clams in a tomato or white clam sauce.</i>	
Agnolotti Luna Cafe	\$
...	16.95
<i>Homemade round agnolotti, stuffed with spinach and ricotta cheese in a pink cream sauce.</i>	
Fettuccine Alfredo	\$
...	15.95
<i>Fettuccine in a classic alfredo cream sauce.</i>	
Linguine Frutti di Mare	\$
...	21.95
<i>Linguine tossed with an array of fresh seafood in a tomato or white clam sauce.</i>	
Spaghetti Bolognese	\$
...	15.95
<i>Spaghetti in our classic homemade meat sauce.</i>	
Pennette Harry's Bar	\$
...	15.95
<i>Pennette with garlic, olive oil, spinach, sundried tomatoes, pinenuts and a touch of tomato.</i>	
Tortellini alla Panna	\$
...	16.95
<i>Veal filled tortellini with alfredo sauce and peas.</i>	
Rigatoni dello Chef	\$
...	17.95
<i>Broccoli rabe, sausage, garlic and olive oil and a touch of tomato.</i>	
Rigatoni Genovese	\$
...	17.95

Rigatoni with pesto cream, shrimp, sundried tomatoes with a touch of fresh tomato.

Fusili al Telefono ... \$ 15.95

Spring shaped pasta, tomato, basil, tossed with pieces of mozzarella and sprinkled parmigiana.

Pesce - Fish & Seafood

Dentice Saporando ... \$ 24.95

Filet of snapper sautéed in lemon butter sauce with domestic mushrooms, capers and shrimp.

Dentice Oreganato ... \$ 24.95

Fresh snapper, shrimp with our seasoned bread crumbs lightly sautéed with a lemon sauce.

Dentice Francese ... \$ 24.95

Snapper lightly egg battered, sauteed in a lemon sauce with shrimp and capers.

Salmone Luna Rosa ... \$ 23.95

filet of salmon sautéed in amaretto cream sauce with toasted almonds and asparagus.

Salmone A Letto ... \$ 23.95

Salmon sautéed in garlic and oil on a bed of spinach.

Salmon Marechiaro ... \$ 24.95

Salmon sauteed in a marechiaro sauce with shrimp.

Tonno Ammiraglio ... \$ 23.95

Grilled fresh tuna, in an asparagus and shiitake mushrooms sauce.

Tonno Livornese ... \$ 23.95

Fresh grilled tuna served with onions, capers, calamata olives in a fresh tomato sauce.

Pollame - Chicken

Pollo del Capo ... \$ 19.95

Breast of chicken sautéed in a white wine demi glace topped with prosciutto and mozzarella.

Pollo Paillard ... \$ 18.95

Chicken breast grilled, served with mixed mushrooms, sundried tomato and oil.

Pollo Parmigiana ... \$ 18.95

Breast of chicken lightly breaded, topped with melted mozzarella cheese and tomato sauce.

Pollo Scarpariello ... \$ 19.95

Roasted chicken with sausage, peppers, pepperoncini, kalamata olives in a light demi glaze.

Pollo Francaise ... \$ 18.95

Chicken breast in a light egg batter with lemon sauce and capers.

Pollo Sorrentina ... \$ 19.95

Chicken breast layered with eggplant mozzarella, topped marinara sauce and a touch of demi glaze.

Carne - Meats

Sausage Rustiche ... \$ 17.95

Homemade italian sausage lightly spiced, served with sautéed spinach, garlic and oil.

Scaloppine Pizzaiola ... \$ 22.95

Veal scaloppine sautéed with domestic mushrooms, roasted peppers in a fresh tomato sauce.

Scaloppine Montecarlo ... \$ 22.95

Veal scaloppine sautéed in a champagne cream sauce, with porcini and shiitake mushrooms, topped with a touch of champagne.

Scaloppine Portabello ... \$ 22.95

Veal scaloppine sautéed with portabello and domestic mushrooms in a marsala wine sauce.

Scaloppine Saltimboca ... \$ 23.95

Veal scaloppine topped with spinach, prosciutto and mozzarella in a lemon sauce with sage and a touch of demi glaze

Lombata Milanese ... \$ 27.95

Pounded veal chop, lightly breaded topped with three color salad with a tomato vinaigrette.

Bistecca Ciprianni ... \$ 29.95

Center cut new york strip grilled and served with black and green peppercorns in a brandy creme sauce.

Costoletto di Vitello - Market Price

Center cut veal chop grilled and served with three funghi barolo wine sauce.

Lombata Parmigiana ... \$ 29.95

Pounded veal chop lightly breaded, topped with fresh tomato sauce and mozzarella.

