

Since 1896



Menu di Cena

Appetizer

Meatballs	\$18
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
Baked Clams	\$18
Little Neck, Seasoned Breadcrumb Stuffing	
Roasted Red Peppers & Mozzarella	\$17
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Mozzarella	
Fritto Misto	\$25
Fried, Calamari, Shrimp, Cod, Zucchini Garlic Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$18
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$18
Crab, Shrimp, Parmesan and Mozzarella	
Mussels Arrabbiata	\$23
Salt Spring Island Mussels, San Marzano Tomatoes, Oregano, Chili Flake, White Wine, Grilled Ciabatta	

Salad

House Salad	\$18
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$29
Calamari, Crab, Lobster, Shrimp, Lemon Citronette, Micro Diced Bell Peppers	
Caesar Salad	\$18
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
Milanese Salad	\$18
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
Roasted Beets & Burratta	\$18
Candy Cane Beets, Blood Orange, Fennel, Micro Basil	

Pasta

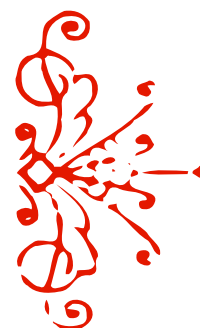
Salsa alla Marinara	\$19	Orecchiette	\$27
San Marzano Tomato Sauce, Basil Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Fettuccini		Hot & Sweet Sausage, Broccoli Rabe Choice: Arrabbiata Sauce, Olive Oil & Garlic	
Rigatoni Bolognese	\$27	Fiocchi	\$27
Ground Beef, Pork and Veal, San Marzano Tomatoes, Herbs		Beggars Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Penne alla Vodka	\$27	Linguini and Clams	\$29
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Manilla Clams, Garlic, White Wine, Parsley	
Fettuccini Oxtail Ragù	\$29	Spaghetti Aglio Olio	\$19
Red Wine Braised and Shredded Ox Tail, Thyme, Cream, Pecorino Romano		Garlic, Olive Oil, Red Pepper Flake, Parsley	
Burgundy Truffle Risotto	\$36	Fusilli Carbonara	\$27
Burgundy Black Truffle, Asiago, Fontina, Parmesan Cheeses, Arborio Rice		Pancetta, Egg, Black Pepper, Pecorino Romano	
		Rigatoni Pomodoro	\$19
		San Marzano Tomatoes, Onion, Garlic, Fresh Basil	

Entree

<p>Lemon Chicken \$28 Half Chicken, Quartered, Bone-In, Charcoal Broiled, Uncle Vincent's Famous Lemon Sauce</p> <p>Chicken Scarpariello \$36 Bone-In, Hot & Sweet Sausage, Hot Cherry Peppers, Bell Peppers, White Wine Sauce</p>	<p>Chicken Milanese \$28 Boneless Skinless Breast Tenderized Thin, Breaded and Fried, Arugula Salad, Cherry Tomatoes, Red Onion, Shaved Parmesan Cheese</p>
	
<p>Double Cut Pork Chop \$43 Niman Ranch Pork, Pan Seared, Hot and Sweet Cherry Peppers, Garlic, Butter & White Wine Reduction</p> <p>Veal Scaloppini \$36 Tenderloin Medallions, Pan Seared, Sauce Choice: <u>Picatta</u>- Lemon, Butter, Capers, White Wine Reduction <u>Marsala</u>- Cremini Mushrooms, Marsala Wine Reduction</p>	<p>Bone-In Veal Parmesan \$50 16oz. Veal Chop, Tenderized Thin, Breaded and Fried, Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan</p> <p>Roasted Veal Tenderloin \$38 Cremini, Shitaki, Dollar Mushrooms, Red Wine Reduction, Veal Demi Glace, Thyme</p> <p>Sausage & Peppers \$29 Grilled, Hot and Sweet Sausage, Bell Peppers, Onion</p>



40 oz. Porterhouse	\$135
Cast Iron Skillet Seared, Fresh Oregano, Fresh Rosemary, Whole Garlic Clove, Plugra Butter	
	
Mashed Potatoes	



<p>Lobster Fra Diavolo \$65 Whole Maine Lobster, San Marzano Tomato Sauce, Red Pepper Flake, Garlic, Oregano, Linguini Pasta</p> <p>Fruitti di Mare \$60 Manilla Clams, Salt Spring Island Mussels, Cod, Shrimp, Scallops, San Marzano Tomato Sauce, Squid Ink Spaghetti</p> <p>Eggplant Parmesan \$26 Breaded, Marinara, Parmesan, Mozzarella</p>	<p>Shrimp Scampi \$38 Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine, Angel Hair Pasta</p> <p>Panko Crusted Salmon \$32 Citrus Beurre Blanc, Roasted Cherry Tomatoes, Sauteed Spinach</p> <p>Saffron Scallops & Shrimp \$36 Shallots, Garlic, White Wine, Saffron, San Marzano Tomato, Spinach, Basil</p>
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Contorni

Mashed Potatoes	\$13
Roasted Brussel Sprouts & Pancetta	\$13
Oven Roasted, Crispy Pancetta, Shallots, Garlic	
Grilled Vegetables	\$13
Eggplant, Endive, Fennel, Zucchini, Asparagus, Olive Oil	
Peas and Prosciutto	\$13
Baby Peas, Prosciutto Cotto, White Onion, Olive Oil	
Sauteed Vegetables	\$10
Choice: Broccoli Rabe, Fingerling Potatoes, Asparagus, Spinach, Zucchini	

Chef Mike's Sunday Gravy

<u>Sunday Night Only</u>
'till it's gone....
<u>Slow Braised All Day with Marinara:</u>
Short Rib, Country Style Pork Rib,
Beef Braciole, Meatballs,
Hot & Sweet Sausage

Rigatoni Pasta with Marinara Gravy

House Salad
\$45 per person (Minimum 2 Persons)