

# DINNER

## Antipasti \* Appetizers

**SARDINE - \$9** salsa verde

**CALAMARI - \$12** lightly floured & fried/ lemon

**POLENTA CON SALSICCIA- \$12** polenta cake/spicy Italian sausage/ goat cheese/ sugo

**INSALATA DI RUCOLA- \$13** baby arugula/marinated mushrooms/ gorgonzola

**CAPRESE - \$14** tomato/buffalo mozzarella/basil

**BURATTA - \$18** house-pickled vegetables/grilled focaccia

## Secondi \* Mains

**LASAGNE - \$16** ground beef/ mozzarella/ sugo

**LINGUINE DI ROSA - \$16** tomato/rapini/garlic

**POLLO PARMIGIANO - \$19** – local Prinzen chicken breast/parmesan/sugo/pasta

**POLPETTE - \$18** meatballs/stuffed w mozzarella/sugo/pasta

**MELANZANE ALLA PARMIGIANA - \$17** baked eggplant /parmesan/sugo/pasta

**VEAL LIMONE - \$22** veal scallopini/lemon/grilled vegetables

**LAMB SHANK - \$24** sweet pea risotto

**COSCIA D'ANATRA - \$22** braised duck leg/radicchio/sweet potato mash

**SHRIMP LINGUINE - \$20** garlic/white wine/lemon

**MERGUEZ SAUSAGE - \$20** soft polenta/tomato/olives/capers

**PESCE MISTO - \$MP** see our chalkboard

## Contorni \* Sides

**GRILLED RAPINI - \$8**

**INSALATA ITALIANA - \$7** bitter greens/ balsamic vinaigrette

**BREAD PLATE \$3.50** olive oil/balsamic vinegar

## Menu per Bambini \* Kids

Pasta with tomato sauce or butter & pasta \$8

Chicken parmesan & pasta \$10

Meatball & pasta \$10

**Gratuity may be added for parties of 6 or more --- Prices do not include taxes.**