

# Lunch

All Entrées Include Soup or Salad

## --- Antipasti ---

### Calamari Friti

Crisp, Deep-fried small squid with paprika

### Spicy Calamari

Homemade

### Involtini de Asparagi

Gratinieed asparagus with prosciutto and parmigiano

### Spiendini Dell Adriatico

Skewers of marinated, grilled scallops and prawns with a crisp bread crumb and fresh herb coating served with peppery Green sauce

## --- Insalata ---

### Insalata Caesar

Fresh romaine lettuce with caesar house dressing  
Add Grilled chicken

### Insalata di Spinace e Parmigiano

Spinach salad with raspberry dressing, pine nuts and panceta

### Insalata Caprese

Vine ripened tomatoes with mozzarella and fresh basil

## --- Pasta del Giorno ---

Any Split any side extra charge Gluten free pasta

### Capellini con aglio e pomodoro

Penne rigatte alla Bolognese

### Penne Rigatte ala Bolognese

With meat sauce

### Fetuccine Alfredo

With the house Alfredo sauce

### Penne en salsa rosa

With marinara and cream sauce

### Capellini con ragu

with meat sauce

### Linguini con aglio e oil

Sauteed with garlic, parsley and olive oil

### Linguini al pesto

with basil sauce

### Eggplant parmigiana

Breaded and topped with marinara sauce mozzarella cheese with capellini

### Lasagna al forno

Baked Layers of noodles with meat sauce, Mozzarella and ricota cheese

### Ravioli della Casa

Chef creation

### Spaghetti meat balls

Served with marinara sauce, garlic and meat balls

## --- Entrées ---

## --- Pollo ---

### Petto di pollo picatta

Chicken breast sauteed with wine lemon butter and capers with fettuccini Alfredo

### Petto di pollo marsala

Chicken breast sauteed with marsala wine and mushrooms with fettuccini Alfredo

### Petto di pollo Scalopine

Chicken breast sauteed with White wine and mushrooms with sauteed spinach

### Petto di pollo parmigiana

Breaded chicken breast with mozzarella and marinara sauce with fettuccini Alfredo

### Mare e terra

Filet mignon. Our most tender cut served with fettuccini Alfredo and garlic shrimp

## --- Frutti di mare---

### Fettuccini con gamberi

Served with garlic shrimp

### Scampi shrimp

Sauteed in White wine, garlic, butter, herbs, with fettuccini Alfredo

### Asparragi e gamberi

Shrimp and asparagus sauteed in White wine, fresh parsley and tomato with linguini

### Gamberi e cape sante

Sauteed scallops, garlic shrimp and fresh asparagus with fettuccini Alfredo

### Fresh fish of the day

Chef's creation

## --- Carne---

### Veal Picata

Sauteed with White wine, lemon, butter and capers with sauteed spinach

### Veal Marsala

Sauteed with marsala wine and mushrooms with fettuccini Alfredo

### Veal Scalopine

Sauteed with White wine, mushrooms and server with sauteed spinach

### Veal parmigiana

Breaded served with marinara and mozzarella on top with capellini pomodoro

# Dinner

All Entrées Include Soup or Salad

## --- Antipasti ---

### Calamari Friti

Crisp, Deep-fried small squid with paprika

### Spicy Calamari

Homemade

### Involtini de Asparagi

Gratinieed asparagus with prosciutto and parmigiano

### Spiendini Dell Adriatico

Skewers of marinated, grilled scallops and prawns with a crisp bread crumb and fresh herb coating served with peppery Green sauce

### Antipasto Mixto

Prosciutto, mortadella, red bell peppers, olive and salami

## --- Insalata ---

### Insalata Caesar

Fresh romaine lettuce with caesar house dressing  
Add Grilled chicken

### Insalata di Spinace e Parmigiano

Spinach salad with raspberry dressing, pine nuts and panceta

### Insalata Caprese

Vine ripened tomatoes with mozzarella and fresh basil

## --- Pasta del Giorno ---

Any Split any side extra charge Gluten free pasta

### Capellini con aglio e pomodoro

Penne rigatte alla Bolognese

### Penne Rigatte alla Bolognese

With meat sauce

### Linguini al pesto

with basil sauce

### Lasagna al forno

Baked Layers of noodles with meat sauce, Mozzarella and ricota cheese

### Ravioli della Casa

Chef creation

### Spaghetti meat balls

Served with marinara sauce, garlic and meat balls

## --- Entrées ---

## --- Pollo ---

### Petto di pollo picatta

Chicken breast sauteed with wine lemon butter and capers with fettuccini Alfredo

### Petto di pollo Marsala

Chicken breast sauteed with marsala wine and mushrooms with fettuccini Alfredo

### Petto di pollo con Prosciutto e Fromaggio

Chicken breast sauteed with prosciutto, parmigiano and fresh sage, served with roasted vegetables

### Petto D'Antra alla Griglia

Grilled breast of duck, coated with crushed black peppercorn, coriander, honey and brandy, served with grilled asparagus

## --- Frutti di mare---

### Fettuccini con Gamberi

Served with garlic shrimp

### Scampi Shrimp

Sauteed in White wine, garlic, butter, herbs, with fettuccini Alfredo

### Asparragi e Gamberi

Shrimp and asparagus sauteed in White wine, fresh parsley and tomato with linguini

### Gamberi e cape Sante

Sauteed scallops, garlic shrimp and fresh asparagus with fettuccini Alfredo

### Fresh fish of the day

Chef's creation

### Pesce Mixto ai Ferri (lobster)

Mixed grill lobster tail with garlic shrimp and caramelized, perry roasted red bell peppers and fresh asparagus

### Linguini Clams

Sauteed with White wine, olive oil, garlic, clams and a little spice

### Cloppino

Sauteed with white wine, mussels, shrimp, calamari, scallope and marinara sauce with linguini

### Spaghetti Fruttidimare

Sauteed with white wine, fresh tomato, parsley, garlic, mussels, shrimp and scallops

## --- Carne---

### Veal Picata

Sauteed with White wine, lemon, butter and capers with sauteed spinach

### Carre D'Angello al Forno

Roasted rack of spring lamb, coated with herbs, parmigiano, bread crumb mixture, served with roasted vegetables and asparagus

### Lamb Shank or Veal Shank (Ossobuco)

Chefs Creation

### Mare e Terra

Filet Mignon, our most tender cut served with Alfredo and garlic shrimp

### Bistecca alla Griglia

Marinated frilled new york steak served with Fettuccini Alfredo and grilled asparagus

### Spiedini di Maiale alla Pancetta e Verdure

Roasted vegetables and pork loin wrapped in smoked panceta, served with parmigiano mashed potatoes