

Pasta

Served with a small house salad and choice of dressing

Linguini Pescatora \$32

A bounty of fresh clams, mussels, shrimp, scallops and calamari simmered in a rich tomato-garlic brodo. Served over linguini.

Rigatoni Siciliana \$22

Vine ripened tomatoes simmered with toasted garlic, basil and olive oil. Finished with freshly made sausage, tossed with tube pasta.

Seafood Ravioli \$25

Tender pasta pillows filled with shrimp and crabmeat with scallions and mascarpone. Served on a light Shrimp and Vodka cream.

Linguine with Clams \$28

Fresh sweet baby clams in an herbal brodo. Served red or white over a bed of thin, flat pasta.

Spaghetti with Meatballs or Sausage \$20

A classic from Nonna's kitchen served with our freshly made Pomodoro sauce and Homemade sausage or meatballs.

Alla Checca \$19

Angel hair blessed with fresh roma tomatoes, slivered basil, pan seared garlic, virgin olive oil. Topped with aged Parmesan.

Gnocchi di Ricotta \$19

Light potato and cheese dumplings Served in a pink-vodka cream topped with aged Parmesan.

Fettuccine with Shrimp or Chicken \$26/24

A classic fettuccini Alfredo with cream and aged Parmesan. Topped with Charbroiled prawns or chicken.

Linguini Primavera \$25

Ribbons of pasta tossed with roasted tomatoes, asparagus, portobellos and artichokes. Simmered with toasted garlic and extra virgin olive oil.

Cheese Ravioli \$19

Tender pasta pillows filled with a blend of four cheeses draped in our famous Pomodoro sauce.

Fettuccine Toscana \$28

A regal offering of plump shrimp, olives and bits of fresh roma tomatoes tossed with ribbons of fresh pasta in a light lemon-butter sauce.

Shrimp Risotto \$28

Plump shrimp sautéed to a tender finish in a Carnaroli risotto finished with fresh tomatoes and basil.

Baked Lasagna \$19

A classic presentation of an Italian favorite

All split Items will be charged \$5.00

18% Gratuity added to all parties of 8 or more