

Appetizers

COLD

BABY ARTICHOKE \$16.95

grilled baby artichokes with fresh buffalo mozzarella and roasted red peppers

SEAFOOD SALAD \$18.95

shrimp, scallops, calamari, scungilli, celery, red peppers, fresh lemon

SHRIMP COCKTAIL \$6.49

jumbo shrimp with cocktail sauce
priced per piece individually

SARDO SALAD \$15.49

chilled jumbo shrimp, goat cheese, baby greens, balsamic vinaigrette

MOZZARELLA CAPRESE \$13.95

fresh mozzarella, ripe tomatoes, fresh basil

ANTIPASTO MISTO \$15.49

fresh mozzarella, prosciutto, soppressata, roasted red peppers, sun dried tomatoes

PROSCIUTTO E GRANA \$13.95

prosciutto di parma, chunks of parmesan cheese

PROSCIUTTO E MELONE \$13.95

prosciutto di parma, fresh seasonal melon

FRESH MOZZARELLA \$13.95

roasted red peppers, sun dried tomatoes, balsamic vinaigrette

SALADS

TOMATOES & RED ONION . \$10.95

extra virgin olive oil on top

MIXED GREEN SALAD \$11.95

mixed greens, tomatoes, onions, carrots and olives with house italian dressing

CAESAR SALAD \$12.95

topped with fresh baked croutons

TRICOLORE SALAD \$12.95

endive, radicchio and arugula, balsamic vinaigrette

BABY SPINACH SALAD \$13.95

apples, blue cheese, honey mustard dressing

HOT

MISTO MARE MONTE \$17.95

shrimp, scallops, portobello mushrooms, fresh garlic, diced tomatoes

FRIED CALAMARI \$16.49

plain or honey ginger

STUFFED MUSHROOMS \$15.49

stuffed with crabmeat, topped with bechamel sauce

BAKED CLAMS \$15.49

topped with seasoned bread crumbs

LITTLE NECK CLAMS \$15.49

steamed in white or red sauce

MUSSELS \$15.49

steamed in white or red sauce

STUFFED EGGPLANT \$13.95

ricotta cheese filling finished in a light bechamel and tomato sauce

MOZZARELLA CAROZZA \$13.95

breaded fried mozzarella, marinara sauce on side

SPIEDINI ALLA ROMANA \$13.95

fried mozzarella, anchovy & caper sauce on top

SNAILS \$15.49

in mushroom caps, garlic and butter

SOUPS

ZUPPA DEL GIORNO \$11.95

soup of the day

TORTELLINI SOUP \$12.95

meat tortellini in chicken broth

ESCAROLE AND BEANS \$12.95

escarole and bean soup

PASTA AND BEANS \$12.95

pasta and bean soup

STRACCIATELLA \$12.95

egg, spinach in chicken broth

PASTA

	Half Order	Full Order		Half Order	Full Order
CHEESE RAVIOLI	\$15.95	\$20.95	PAPPARDELLE VODKA	\$18.95	\$22.95
<i>in a marinara sauce</i>			<i>homemade large noodles with onions and peas in a pink sauce</i>		
LASAGNA CASA BELLA	\$18.95	\$23.95	FUSILLI AMATRICIANA	\$18.95	\$23.95
<i>meatless lasagna prepared with basil pesto, mascarpone cheese, bechamel, tomato pulp and parmesan cheese</i>			<i>spiral pasta with tomato sauce, onions and pancetta</i>		
CAVATELLI CALABRESE	\$18.95	\$23.95	PENNE SICILIANA	\$18.95	\$23.95
<i>pasta dumplings with sweet Italian sausage and broccoli florets in a red sauce or garlic and oil</i>			<i>with tomato pulp, fontina cheese, julienne of eggplant and fresh basil</i>		
LINGUINE CLAM SAUCE	\$22.95	\$28.95	GNOCCHI PASTICCIATI	\$18.95	\$23.95
<i>manilla clams, in a white or red sauce</i>			<i>potato dumplings with meat sauce, bechamel, peas and mushrooms</i>		
LOBSTER AND SHRIMP AGNELLOTTI	\$29.95		GNOCCHI LOMBARDI	\$18.95	\$23.95
<i>three large raviolis stuffed with lobster, shrimp and ricotta cheese in a pink sauce</i>			<i>prepared with mascarpone cheese, tomato pulp and a touch of pesto</i>		
ORECCHIETTI	\$23.95	\$28.95	PASTA PRIMAVERA	\$18.95	\$23.95
<i>with shrimp, broccoli rabe, garlic and oil</i>			<i>white and green noodles with vegetables choice of red sauce, light cream sauce or garlic and oil</i>		
SPAGHETTI PUTTANESCA	\$18.95	\$23.95	TORTELLINI BOLOGNESE	\$18.95	\$23.95
<i>prepared with tomato pulp, roasted peppers, black olives, capers and anchovies</i>			<i>with meat sauce</i>		
SALMONE AFFUMICATO	\$23.95	\$28.95	FARFALLE	\$24.95	\$30.95
<i>smoked salmon, capers and sun dried tomatoes in a pink sauce over fresh fettuccine</i>			<i>bow tie pasta with shrimp, crabmeat in a pink sauce</i>		
TORTELLINI CASA BELLA	\$18.95	\$23.95	EGGPLANT PARMIGIANA	\$21.95	\$24.95
<i>with ham, sweet peas and onions in a pink or light cream sauce</i>			<i>thin sliced eggplant with melted mozzarella and tomato sauce, served over linguine</i>		

our chef will prepare any noodle with any sauce

whole wheat pasta / gluten free pasta add \$4

FISH AND SEAFOOD

SOLE MONTE CARLO	\$32.95	SHRIMP FRANCES	\$28.95
<i>fillet of sole sautéed with anchovy sauce</i>		<i>shrimp sautéed with lemon butter white wine sauce served over linguine</i>	
SOLE MUGNAIA	\$32.95	GRILLED SHRIMP	\$28.95
<i>filet of sole sautéed with lemon, butter and white wine</i>		<i>jumbo shrimp grilled with lemon on side</i>	
BROILED SOLE	\$32.95	SHRIMP FRA'DIAVOLO	\$28.95
<i>broiled fillet of sole</i>		<i>shrimp with spicy or mild tomato sauce served over linguine</i>	
NORWEGIAN SALMON	\$29.95	SHRIMP SCAMPI	\$28.95
<i>grilled or poached with leek sauce on the side</i>		<i>shrimp with garlic, butter and white wine served over linguine</i>	
CALAMARI FRA'DIAVOLO	\$32.95	SCALLOPS PROVINCIALE	\$35.95
<i>squid with spicy or mild tomato sauce, served over linguini</i>		<i>scallops sautéed with fresh tomatoes and garlic</i>	
GRILLED SEAFOOD	\$32.95	ZUPPA DI PESCE	\$39.95
<i>grilled lobster tail, scallops, shrimp, white fish and salmon with lemon on side</i>		<i>assorted seafood simmered in tomatoes, garlic, white wine in a red sauce served over linguini</i>	

LITE MENU

WHOLE WHEAT PENNE	\$17.95	\$22.95	BROILED SOLE	\$32.95
<i>with peas, broccoli, spinach in garlic and oil</i>			<i>with steamed spinach</i>	
GRILLED EGGPLANT	\$21.95		GRILLED CHICKEN	\$23.95
<i>with marinara sauce on top</i>			<i>with steamed broccoli</i>	
POACHED SALMON	\$29.95		BROILED CALAMARI	\$26.95
<i>with steamed Broccoli</i>			<i>with steamed spinach</i>	

Fish dishes are served with mashed potatoes and julienne vegetables

there will be a \$5.00 share charge for main course

CHICKEN

CHICKEN ARRABBIATA \$26.95
chicken tenderloins with hot cherry
peppers

CHICKEN CAMPAGNOLA \$26.95
chicken tenderloins with potatoes,
onions, mushrooms and peas

CHICKEN BALSAMICO \$26.95
chicken tenderloins with balsamic
vinegar, garlic and rosemary

GRILLED CHICKEN \$23.95
chicken breast marinated and grilled

CHICKEN BOLOGNESE \$26.95
chicken breast with prosciutto and
melted mozzarella topped with tortellini

CHICKEN MARTINI \$27.95
chicken breast coated with parmesan
cheese and sautéed with sage, sherry
wine topped with asparagus

CHICKEN ROSSINI \$26.95
chicken breast with prosciutto, fresh
tomato and melted mozzarella

CHICKEN AND SHRIMP \$29.95
chicken tenderloins and shrimp
sautéed with asparagus, wild
mushrooms and tomatoes

CHICKEN FRANCESE \$26.95
chicken breast sautéed with lemon,
butter and white wine

CHICKEN PICCATA \$26.95
chicken breast sautéed with capers,
lemon, butter and white wine

CHICKEN MARSALA \$26.95
chicken breast sautéed with
mushrooms and marsala wine

CHICKEN PARMIGIANA \$25.95
breaded chicken cutlet with melted
mozzarella and tomato sauce served
over linguine

CHICKEN CAPRICCIOSA \$26.95
tender chicken cutlet lightly breaded,
pan fried and topped with tricolore
salad

CHICKEN SORRENTINO \$26.95
chicken breast with eggplant,
prosciutto and melted mozzarella

VEAL AND BEEF

VEAL FRANCES \$29.95
thin slices of veal sautéed with lemon,
butter and white wine

GRILLED BEEF \$36.95
8oz grilled filet mignon

VEAL PICCATA \$29.95
thin slices of veal sautéed with capers,
lemon, butter and white wine

VEAL PARMIGIANA \$27.95
breaded veal cutlet with melted
mozzarella and tomato sauce served
over linguine

VEAL CAPRICCIOSA \$29.95
tender veal cutlet lightly breaded, pan
fried and topped with tricolore salad

VEAL SALTIMBOCCA \$29.95
thin slices of veal topped with fresh
sage and prosciutto

GRILLED VEAL CHOP \$53.95
grilled marinated, thick cut rib veal
chop

VEAL CHOP FIERENTINA \$53.95
thick cut rib veal chop, prosciutto,
shallots, brandy brown cream sauce

BEEF BAROLO \$36.95
8oz filet mignon pan seared then
sautéed with shallots, mushrooms and
a touch of cream

BEEF PIZZAIOLA \$36.95
8oz filet mignon pan seared then
simmered in tomatoes, olive oil, garlic
and gaeta olives

VEAL MARGHERITA \$29.95
thin slices of veal baked in tomatoes
and baby artichokes topped with
melted mozzarella

VEAL MARSALA \$29.95
thin slices of veal sautéed with
mushrooms and marsala wine

VEGETABLES

ESCAROLE OR BROCCOLI \$11.95
sautéed with garlic and oil

BROCCOLI RABE \$12.95
sautéed with garlic and oil

FRIED ZUCCHINE \$12.95
fried zucchini sticks with marinara
sauce on the side

SPINACH \$11.95
sautéed with garlic and oil

meat dishes are served with roasted potatoes and julienne vegetables

there will be a \$5.00 share charge for main course