



Antipasti

- Polpo Alla Griglia**\$13.95
Grilled octopus served with arugula fresh tomato & red onions in a lemon vinaigrette.
- Mozzarella Di Bufala**.....\$12.95
Imported fresh bufala mozzarella served w/ roasted peppers & prosciutto crostini.
- Polenta alla Griglia**.....\$10.95
Grilled polenta topped with porcini mushrooms.
- Cozze Aglio e Prezzemolo**.....\$14.95
Sautéed mussels, garlic, white wine & parsley.
- Melanzane e Scamorza**\$10.95
Baked eggplant, fresh mozzarella touch of tomato sauce.
- Crostini**.....\$7.95
Figs spread and Fontina Cheese.
- Calamari Fritti**\$12.95
Golden fried fresh calamari, served with lightly spicy tomato sauce.

Insalate

- Insalata Tre Colori**\$9.95
Salad of radicchio, Belgian endive & arugula.
- Insalata Di Cesare**.....\$9.95
Classic Caesar Salad, homemade croutons & shave parmigiano cheese.
- Insalata Di Pere Caprino**.....\$10.95
Mix Greens caramelized pears walnuts & goat cheese.
- Rucola Barbabietole Cipolla Rossa e Caprino**\$9.95
Arugula roasted beets red onions and goat cheese balsamic vinaigrette.
- Insalata Della Casa**.....\$8.95
Mix greens fresh tomato red onions.

Le Paste

- Linguini al Nero di Seppia e Polpa di Granchio**.....\$18.99
Homemade black linguine w/crab meat, fresh tomato, arugula in a shrimp fumee sauce.
- Orecchiette con Salsiccia e cime di rapa**.....\$17.95
Ear-shape pasta, sausage, broccoli rabe, sun dry tomato, garlic olive oil sauce.
- Pappardelle alla Bolognese**.....\$18.95
Homemade pappardelle in a meat Bolognese sauce.
- Gnocchi Capri**.....\$17.95
Homemade Gnocchi with roasted cherry tomato, fresh mozzarella & basil.
- Ravioli Fatti in Casa Spinacci e Ricotta**\$16.95
Homemade ravioli, spinach & ricotta cheese in porcini mushrooms & truffle sauce.
- Farfalle Primavera**.....\$17.95
Farfalle with garden vegetables in a pesto sauce.
- Fettucine Alfredo**.....\$17.95
Fettucine with cream sauce and Romano cheese.
- Spaghetti Puttanesca**.....\$18.95
Tossed with black olives, capers, sautéed onions and anchovy in a marinara sauce.
- Classic Penne Vodka**.....\$16.95

I Secondi

- Pollo Capri**\$21.95
Chicken breast medallions with sausage, roasted peppers, garlic & broccoli rabe.
- Petto di Pollo Luna**.....\$23.95
Stuffed breast of chicken w/dry figs & mascarpone cheese in a balsamic reduction.
- Pollo alla Milanese**\$19.95
Pan Seared Breaded chicken breast topped w/arugula & fresh tomato.
- Pollo Piccata**\$20.95
Sautéed chicken breast in a garlic lemon butter sauce white wine sauce & capers.
- Pollo Parmigiana**\$19.95
Breaded chicken breast with marinara sauce & baked mozzarella cheese accompanied by spaghetti.
- Filetto di Salmone alla Griglia**.....\$25.95
Grilled wild filet of salmon topped w/ zucchini, eggplant, sun dry tomato tapenade.
- Bistecca alla Griglia**.....\$26.95
Grilled sirloin steak marinade with garlic and fresh rosemary.
- Anatra All' Arancia**\$27.95
½ roasted duck in a delicate orange sauce.
- Filetti D'Orata alla Griglia**.....\$28.95
Grilled filet of Mediterranean Orata, marinade w/garlic & fresh herbs.

