

Happy New Year!!!

Soup

Lentil \$6 *Spicy Crab* \$9

Appetizers

Parma Pomodoro \$14
Prosciutto di Parma, roasted tomatoes, fresh mozzarella and pistachio dressed with fresh basil and extra virgin

White Anchovy Salad \$14
Roasted peppers, capers, red onion and arugula dressed with lemon and extra virgin

Steamed Clams or Mussels \$12
Red or white(spicy upon request)

Fried Calamari \$11
Marinara, fresh lemon & basil aioli

Baked Clams \$12.5
Garlic, roasted peppers, toasted breadcrumbs and herbs

Crostini \$7
Roasted tomatoes, melted mozzarella and basil

Shrimp Pepperoncini \$11
Wrapped with house peppers in Prosciutto di Parma, horseradish cream sauce

Pasta

small or large

Gnocchi alla Sophia Loren! \$13/18
Baby spinach and toasted pine nuts in a port wine-gorgonzola cream sauce

Strozzapreti Granchio \$15/22
Long twisted pasta tossed with fresh crab marinara

Spaghetti all' Amatriciana \$13/18
Guanciale, sautéed onions, spicy tomato sauce

Penne all' Vodka \$13/18
Pancetta, peas, fresh tomato cream

Cheese Ravioli

Sweet italian sausage and fresh tomato marinara
\$13/18

Entrées

<i>Chicken Parmigiana</i>	\$18
Over linguini	
<i>Veal Parmigiana</i>	\$21
On a bed of linguini	
<i>Cappelini Pescatore</i>	\$29
Shrimp, scallops, clams and mussels with calamari in a seafood tomato broth	
<i>Veal Sinatra</i>	\$26
Jumbo lump crab, artichoke hearts, diced tomato with fresh herbs and white wine over linguini	
<i>Braised Beef Cheeks</i>	\$32
Rich brown tomato sauce, roasted garlic mashed potatoes	
<i>Crab and Shrimp Risotto</i>	\$31
Cherry tomatoes, peas and creamy arborio rice	
<i>Bistecca Fiorentina</i>	\$MP
32oz Porterhouse brushed with garlic and herbs served over a bed of spinach with fresh lemon and roasted potatoes	
<i>Chicken Involtni</i>	\$19
stuffed with goat cheese, roasted peppers, baby spinach, garlic pan sauce	
<i>Bronzino in Acqua Pazza</i>	\$MP
Whole fish in "crazy water" with chilis, scallions, celery, capers, fennel and tomato	
<i>Pork Chop Milanese</i>	\$24
Breaded chop with arugular salad, parmigiana reggiano and red wine vinaigrette	
<i>Filet au Poivre</i>	\$31
8-10oz tenderloin, classicly pepper crusted with brandy dijon demiglaze	