

Dinner Menu

Antipasti

Olive marinate

Mixed olives marinated and baked in extra virgin olive oil and herbs

4

Burrata mozzarella con pomodoro e basilico

Burrata buffalo mozzarella, ripe tomatoes, basil and extra virgin olive oil

10

Antipasto Caldo

Warm Appetizer includes fried calamari, sautéed shrimp, baked clams and mussels drizzled with spicy tomato sauce

11

Insalata mista

Mixed field greens with your choice of our homemade dressings

5

Insalata di rucola

Arugula, shaved fennel, goat cheese, sherry vinaigrette dressing

8.5

Insalata di cesare

Classic Caesar salad with shaved Parmesan and garlic crostini

8.50

Tortellini in Brodo

Cheese tortellini in a chicken broth

6.50

Prosciutto di Parma con frutta di stagione

Sliced prosciutto di Parma with seasonal fruit

9

Salumi e formaggi

A selection of cured meats and artisan cheeses

11

Calamari Fritti

Pan-fried calamari in extra virgin olive oil, served with spicy tomato sauce

9

Carpaccio di manzo

Sliced, raw filet mignon with arugula, parmesan and extra virgin olive oil

10

Polpo grigliato

Grilled baby octopus, lemon, capers and olives over mixed greens

10

Zuppa di Vongole

Littleneck clams, garlic in a light tomato broth

Polpette

Homemade meatballs in our hearty tomato sauce

8

Involtini di Melanzane

Layers of fried eggplant stuffed with ricotta and topped with mozzarella, basil, Parmesan and tomato sauce

9

Cozze al vino bianco

P.E.I mussels with white wine, extra virgin olive oil and garlic; or with a spicy tomato sauce

10

Vongole al forno

Littleneck clams baked with breadcrumbs, white wine and extra virgin olive oil

11

Primi**Lasagna**

Homemade meat Lasagna

12

Fettuccine San Marco

Fettuccine with shrimp, scallops, asparagus, Parmesan, garlic and cream

17

Risotto ai frutti di mare

Risotto with shrimp, calamari, mussels and clams

17.50

Orecchiette con cimi di rape e salsiccia

Ear shaped pasta with broccoli rabe, fennel sausage and pecorino cheese

13

Pappardelle alla Bolognese

Pappardelle with our homemade beef ragu

12.50

Bucatini all'Amatriciana

Bucatini pasta with fresh tomatoes, onions, pancetta

12

Linguini con gamberoni e pomodoro

Linguini with shrimp and spicy tomato sauce

15

Spghettini Carbonara

Thin spaghetti with Parmesan, eggs, and pancetta

13

Tagliatelle con ragu di coniglio

Tagliatelle pasta with rabbit ragu

14

Penne con pomodoro e basilico

Penne with our homemade tomato sauce and basil

11.50

Ravioli di caprino

Goat cheese ravioli with herbs, black pepper, butter and sage

13

Secondi

Pollo al forno

Roasted chicken with sweet corn polenta, baby green beans and lemon tarragon vinaigrette

16

Parmigiano

Pan-fried chicken, veal or shrimp with linguini, tomato sauce and mozzarella

16/17/19

Costoletta di maiale

Grilled pork chop, white truffle oil mashed potatoes

16

Filetto di manzo all'Armando

Filet mignon with Barolo wine and porcini mashed potatoes

25

Scaloppine al limone con i capperi

Sautéed veal scaloppine, lemon, capers and broccoli rabe

17

Bistecca alla griglia con patate fritte

Grilled Black Angus steak with fried potatoes

23

Costolette di agnello

Grilled lamb chops with 'potatoes 3 ways'

25

Salmone alla griglia ed asparagi

Grilled salmon filet with asparagus, oven dried tomatoes and salsa verde

17

Branzino

Whole roasted Mediterranean Sea bass with roasted Provencal vegetables

20

La Sogliola alla Mugnaia

Filet of Sole sautéed with lemon, butter, roasted butternut squash and roasted potatoes

16

Misto di pesce

Lobster, shrimp, scallops, calamari, clams and mussels in a tomato based shellfish broth served over linguini

25

Saltimboca alla Romana

Veal scaloppine layered with prosciutto, spinach and hard-boiled eggs. Served with roasted potatoes.

18.50

Contorni

Sauteed Broccoli Rabe

6

Sauteed Spinach

5

Fried potatoes

5

Asparagus all'Armando

7

Potato Croquettes

5