

Buon Giorno
Welcome to Il Ripasso
Buon Appetito!

APPETIZERS

- Portobello** “grilled over baby greens, goat cheese” \$9
Crab Cakes “Maryland” lump crab meat pan seared with honey mustard sauce” \$12
Il Ripasso “fried calamari Portobello mushrooms and eggplant rollatini”\$10 (For 2 \$14)
Melanzana “baked eggplant with mozzarella-parmigian and tomato basil”\$9
- Frittura** “tender calamari lightly fried”\$12
Vegetali Alla Griglia “ carrots, zucchini, peppers, eggplant & asparagus” \$9
Cozze e Vongole “sautéed mussels and littleneck clams spicy thyme brodetto” \$12
Scallops “grilled with white beans arugula lemon & oil ving. w/ a touch of mint oil \$12
- Buffalo Mozzarella** sliced fresh buffalo mozzarella roasted peppers andprosciutto\$12
Caprese “sliced tomatoes, roasted peppers, fresh mozzarella & basil extra virgin olive oil”\$10
Assortito “cold assortment of salami prosciutto, fresh mozzarella, provolone cheese, roasted peppers, stuff cherry peppers and black olives”\$10 (For 2 \$13)

INSALATA

- Cesare** “romaine lettuce, homemade Caesar dressing, croutons, shaved parmigiano”\$9
Mista “mix greens, wedge tomato homemade balsamic vinaigrette” \$8
Endive “Belgian endive, romaine, green apple, gorgonzola cheese, balsamic ving.” \$9
Arugula “sun dried tomato, pignoli nuts & goat cheese homemade balsamic vinaigrette” \$9
Trecolore “radicchio, arugula, endive and homemade raspberry vinaigrette \$9
Beet Salad“beets, mix greens, goat cheese homemade balsamic vinaigrette \$9

PASTA

All pasta is homemade and cooked al dente
Penne & linguine available in whole wheat \$2 more

PASTA

GNOCCHI \$15

Homemade gnocchi fresh tomato
basil & mozzarella

PENNE ZINGARA \$15

Hot cherry peppers black olives
mushrooms sausage plum tomato sauce

FRESH CAVATELLI \$16

Grilled eggplant fresh tom. & basil
Topped with Ricotta Salata cheese

CAPELLINI PUTTANESCA \$16

Capers olives tomatoes & chili flakes

RIGATONI VODKA \$16

Rigatoni grilled chicken vodka sauce

IL PESCE CON PASTA

LO SPAGO \$21

Linguine with sautéed littleneck clams
fresh herbs white clam sauce

FETTUCCHINE AL MODO NOSTRO

Shrimp scallops arugula garlic oil \$22

ZUPPA DI PESCE \$30

Shrimp, calamari, sea scallops, mussels
clams & lobster over angel hair w/ fresh
tomatoes & chili flakes

IL POLLO

CHICKEN PAIARD \$19

Thin grilled & topped w/ arugula
tomatoes onion & fresh mozzarella

POLLO SALTIMBOCCA \$21

Chicken breast w/ thin slice of
prosciutto, melted mozzarella
light brown sauce over spinach

POLLO AL FORNO \$21

Pan seared chicken breast baked
w/ layers of prosciutto, Brocc. Rabe
roasted peppers & fresh mozzarella light
brown sauce

PASTA

FETTUCCHINE PRIMAVERA

ALFREDO \$15

Fettuccine in homemade
creamy Alfredo sauce with vegetables

PAPPARDELLE \$17

Homemade flat noodles in a delicious
veal Bolognese sauce

GONDOLA \$14

Homemade four cheese & spinach
ravioli tomato pink sauce

HOMEMADE MEAT LASAGNA \$16

IL PESCE

GAMBERI \$28

Jumbo grilled shrimp on broccoli rabe
white beans plum tomatoes

ATLANTIC SALMON \$26

Pan seared potato crusted
over sautéed spinach light pesto sauce

YELLOW FIN TUNA \$24

Grilled or Cajun over brocc. Rabe
Balsamic ving. reduction

FLOUNDER FRANCAISE \$22

Pan seared in a white wine lemon sauce

IL CARNE

BISTECCA \$25

Grilled 16 oz tendered sirloin steak w/
sautéed mushrooms garlic & oil

VITELLO ALLA MARSALA \$24

Scaloppine of milk fed veal
w/ mushrooms Marsala sauce

PORK TENDERLOIN \$24

Grilled in a garlic, rosemary & apple
vinegar sauce over hot cherry peppers,
onions and potatoes

CONTORNI

Broccoli Rabe \$6 Spinach \$6 Asparagus \$6

\$2 per shrimp Half portion of pasta \$9

Additional charge for splitting dishes