

## ANTIPASTI

**SOUP OF THE DAY \$4 HOUSE SALAD \$5**

**FRIED CALAMARI \$6.50**

**VONGOLE** ~ Steamed clams spicy thyme brodetto \$6

**CAPRESE** ~ Fresh mozzarella with roasted peppers and tomato \$6.50

**GRILLED VEGETABLES** ~ Carrots, zucchini, peppers, eggplant & asparagus \$6

**MELANZANA** ~ Baked eggplant with mozzarella-parmigiano and tomato basil \$6

## PRIMI

**SAUSAGE** ~ Hot/sweet grilled with broccoli rabe & black olive pesto \$13

**PORK LOIN** ~ Portobello mushroom port wine sauce \$13

**CHICKEN** ~ Francaise, Picatta, Marsala or Parmigiana \$11

**VEAL** ~ Francaise, Picatta, Marsala, or Parmigiana \$13

Shrimp Parmigiana \$14

Eggplant Parmigiana \$11

**FISH OF THE DAY \$14**

## PASTA

All pasta is homemade/penne & linguine available in wheat

**ALL PASTA \$9.50**

**FETTUCINE ALFREDO** ~ fettuccine in a classic creamy Alfredo sauce

**LINGUINE PRIMAVERA** ~ Julian vegetables tomato pink sauce

**LINGUINE VONGOLE** ~ Linguine white clams sauce

**PENNE** ~ pink vodka sauce

**GNOCCHI** ~ tomato basil sauce

**PAPPARDELLE** ~ homemade veal Bolognese sauce

**CAPELLINI PUTTANESCA** ~ Capers olives & tomatoes

**TAGLIATELLE** ~ thin noodles in a chef homemade pesto sauce

**RIGATONI AMATRICIANA** ~ pancetta onions tomato sauce

**RAVIOLI OF THE DAY**

## SALADS

Salads are fresh and crispy with your choice of dressing. All salads are served in large portions and each are made with different & new ingredients

Choice of salad dressings: balsamic vinaigrette, raspberry vinaigrette, or cesare.

**GOAT CHEESE SALAD** ~ arugula sun dried tomato pignoli nuts \$10

**SLICED STEAK SALAD** ~ Field greens onions raisins pignoli nuts \$11

**CHICKEN CESARE** ~ romaine croutons shaved parmigiano grilled chicken \$10

**IL RIPASSO SALAD** ~ Belgian endive salad green apple gorgonzola cheese \$10

**SPINACH SALAD** ~ walnuts goat cheese tomato grilled Portobello mushrooms \$10

**ATLANTIC SALMON SALAD** ~ Grilled over trecolore salad \$14

**GRILLED SHRIMP SALAD** ~ arugula tomatoes cucumber onion olives \$12

**YELLOW FIN TUNA** ~ grilled or cajun mix greens pecans tom. balsamic reduction \$14

**VEGETABLE SALAD** ~ grilled carrots, zucchini, peppers, eggplant, & asparagus over mix greens \$11

## PANINI

All panini served with tuscan fries

Can be customize

**\$8**

PANINI #1 ~ prosciutto, mozzarella & arugula

PANINI #2 ~ salami provolone & roasted peppers

PANINI #3 ~ grilled chicken mozzarella & arugula

PANINI #4 ~ grilled eggplant goat cheese & arugula

PANINI #5 ~ fresh mozzarella & roasted peppers

PANINI #6 ~ grilled vegetables

## FRITTATE

Original omelettes from Rome very light for lunch. All served w/ garlic bread

Can be customize

**\$7**

FRITTATE #1 ~ Stuffed w/ mozzarella parmigiano provolone & tomato

FRITTATE #2 ~ Stuffed with prosciutto mozzarella parmigiano

FRITTATE #3 ~ Stuffed with zucchini asparagus and parmigiano

FRITTATE #4 ~ Stuffed with peppers mushrooms onions prosciutto

FRITTATE #5 ~ Stuffed with sausage and mozzarella