



ANTIPASTI-APPETIZER

Antipasto Di Frutti Di Mare –Fish salad calamari, shrimps, scungilli, calamata olives, fresh garlic, extra virgin olive oil, lemon vinaigrette.....	\$14.50
Vongole Gratinata –Baked clams	\$9.50
Profumi Mediteranei –Baby octopus with celery, fresh garlic, olives, extra virgin olive oil and fresh lemon juice	\$14.50
Calamari Dorati E Fritti –Fried calamari with tomato dipping sauce	\$12.50
Zuppe Di Cozze Santa Lucia –Steamed mussels in lemon garlic, white wine, extra virgin olive oil and fresh herbs.....	\$12.50
Trippa Napoletana –Tripe with San Marzano tomatoes and potatoes.....	\$12.50
Zucchine Fritte –Fried zucchini	\$6.00
Polpette Al Sugo Di Braciola –Two meatballs in bracirole sauce.....	\$9.50
Melanzane Ripiene Sorrentine –Eggplant rollantini stuffed with ricotta and mozzarella cheese in a bracirole sauce	\$11.00
Peperoni Arrostiti –Roasted peppers sauteed with garlic, capers, olives, and fresh basil.....	\$9.50
Funghi Selvatici Del Bosco –Mixed wild mushrooms sauteed with garlic and herbs lightly spiced.....	\$12.00
Spedini Di Mozzarella Romana –Baked bread and mozzarella, in a special house sauce.....	\$14.00
Mozzarella Di Bufala Affumicata Alla Griglia –Grilled smoked buffalo mozzarella with Shitake mushrooms, sundried tomatoes and basil	\$12.50
Carpaccio Di Manzo –Beef carpaccio on a bed of arugola, capers, balsamic vinegar and shaved parmigiano cheese.....	\$16.50
Vongole Posillipo –Steamed clams with garlic in a white wine tomato sauce.....	\$12.50
La Caprese –Fior di latte mozzarella with sliced tomatoes and fresh basil	\$11.50
Arancini –(3 pcs) Rice balls, Parmigiano and mozzarella cheese	\$10.00

INSALATE-SALADS

Arugula – With parmigiano shavings, extra virgin olive oil	\$12.50	Capricciosa Chopped Tricolore Salad– Topped with blue cheese, pears, roasted artichoke, walnuts and beans	\$12.50
Frisse Salad – With Artichokes, roasted eggplant and asiago cheese	\$11.00	Tramonti Special – Fresh baby spinach with carmelized red onions, peppers and gulf shrimp	\$15.00
Torre Di Asparagi – Asparagus, goat cheese, red beets and balsamic drizzle	\$12.50		

ZUPPE-SOUP

Pasta Fagioli – Cannellini beans with mixed pasta	\$7.50
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