



PRIMI PIATTI—FIRST COURSE

Gnocchi Sorrentina—Homemade “Gnocchi”, Melted mozzarella and parmigiano cheese in a braciola sauce	\$21.00
Pappardelle Campagnole—Wide ribbon pasta, wild mushrooms, cherry tomato garlic sauce	\$22.00
Fili Di Casa Bolognese—Artesian pasta in a homemade meat sauce	\$21.00
Linguine Vongole—White clam sauce or light tomato sauce	\$23.00
Penne Carbonara—Cured Italian bacon, onions, romano cheese in a cream sauce	\$21.00
Rigatoni Vodka—Tomato and onions in a light cream sauce	\$21.00
Rigatoni Con Salsa Scarpara— Rigatoni pasta with tomato and basil	\$19.00
Ravioli Ripieni Di Aragosta—Lobster ravioli with baby shrimps, wild mushrooms in a house sauce	\$21.00
Capellini Alla Sassi—pasta lightly spiced with arugula and mozzarella in a fresh tomato sauce	\$21.00
Short Fusilli—Cherry tomato, calamata olives, garlic, extra virgin oil, fresh basil in a light tomato sauce	\$23.00
Spaghetti in Cartoccio Areo Special—Baked spaghetti with shrimp, parma prosciutto in a cognac cream sauce, wrapped in foil	\$23.00
Linguine Positano—With mussels, clams, shrimp and calamari in a light tomato sauce	\$26.00
Orecchiette con Broccoli Rabe and Salsiccia—Ear shaped pasta with broccoli rabe and sausage	\$24.00
Manicotti Al Forno—Homemade pasta filled with ricotta mozzarella	\$21.00
Linguine Nere—Black linguini with baby shrimp and crab meat in a light tomato sauce	\$23.00
Rigatoni Genovese—Veal stewed with onions in a white wine sauce	\$24.00
Risotto Del Giorno—Risotto of the day	Priced Daily