



## ~Antipasti – Appetizers~

### *Bruschetta “Capone”*

Homemade bread topped with olive oil, garlic, basil and diced fresh tomatoes.

**\$45**

**\$75**

### *Carciofi Alla “Dino”*

Tender artichoke hearts sautéed with Cajun spices and touch of cream.

**\$50**

**\$80**

### *Verdure Alla Griglia Mona “Lisa”*

Fresh vegetables grilled and seasoned with fresh basil, extra virgin olive oil and splash of balsamic vinegar.

**\$50**

**\$80**

### *Vongole e Cozze al Sughetto De Pomodoro*

Clams and mussels sautéed with garlic, spices white wine and marinara sauce.

**\$60**

**\$90**

### *Cominazione Siciliana Alla “Capone”*

Fresh mussels, clams, calamari and shrimp sautéed in white wine and Italian herbs in spicy tomato sauce.

**\$75**

**\$110**

### *Scampì Di Parma*

Shrimps wrapped in prosciutto and sautéed with garlic in creamy lemon sauce.

**\$60**

**\$100**



## ~Zuppa e Ensalata~

### *Pasta Fageoli*

Homemade Italian beans soup served with short pasta.

**\$30**

**\$50**

### *Minestrone*

Homemade Italian vegetable soup.

**\$30**

**\$50**

### *Ensalata Ceasar*

Romaine lettuce, croutons, parmesan cheese in our homemade ceasar dressing.

**\$45**

**\$75**

### *Ensalata Caprese*

Slices of tomatoes, buffalo mozzarella, spices and basil, topped with olive oil and a touch of balsamic vinegar.

**\$55**

**\$85**

### *Ensalata Romana*

Heart of romaine with pine nuts, gorgonzola, olive oil and balsamic vinegar.

**\$45**

**\$75**

### *Ensalata Antipasto Mixto*

Salad, black olives, mushrooms, artichoke hearts and Italian cold cuts tossed in our home made Italian dressing.

**\$55**

**\$85**



## ~Pasta~

### *Spaghetti Al Sughetto O Bolognese*

Long pasta, sautéed in our marinara sauce or meat sauce.

**For 6**

**For 12**

**\$59/\$69**

**\$109/\$129**

### *Capellini Alla Checca*

Angel hair, garlic, fresh tomatoes, basil, olive oil and spices.

**\$69**

**\$120**

### *Capellini Fresca*

Angel hair sautéed with garlic, sun dried tomatoes, black olives, artichoke hearts, mushrooms, fresh tomatoes and basil with a touch of balsamic vinegar.

**\$79**

**\$130**

### *Ravioli Con Spinachie*

Cheese ravioli sautéed with garlic, mushrooms, spinach, fresh tomatoes, spices, white wine, touch of lemon and garnished with pine nuts.

**\$79**

**\$120**

### *Penne Con Petit De Pollo*

Tube pasta sautéed with mushrooms, fresh tomatoes, chicken, rosemary, red onions, dash of balsamic vinegar and cream.

**\$79**

**\$120**

### *Penne Salsiccia e Pepproni*

Tube pasta sautéed with onions, bell peppers, Italian sausage, spices, white wine and marinara sauce.

**\$79**

**\$120**

### *Farfalle O'Sole Mio*

Bow tie pasta sautéed with garlic, chicken, fresh and sun dried tomatoes, mushrooms and basil in a creamy marsala sauce.

**\$79**

**\$120**

### *Linguini Vongole Bianca O Rosso*

Long pasta sautéed with garlic, baby clams, spices and your choice of white wine or red sauce.

**\$89**

**\$130**

### *Fettucine Salmone*

Flat pasta sautéed with garlic, fresh salmon, fresh basil in a white pink sauce.

**\$89**

**\$130**

### *Linguini Frutti De Mare*

Long pasta sautéed with garlic, mussels, clams, shrimp, calamari, spices and choice of white wine or red sauce.

**\$140**

**\$210**

### *Melanzana Parmegiana*

Eggplant breaded and fried, topped with marinara sauce and mozzarella, baked in the oven and served with a side of pasta.

**\$79**

**\$130**

### *Lasagna Capone*

Layers of pasta sheets with meat sauce, ricotta cheese, baked with marinara sauce and melted mozzarella cheese.

**\$79**

**\$129**

### *Manicotti Della Mama*

Tube pasta filled with ricotta, parmesan and asiago cheese, baked with marinara sauce and melted mozzarella.

**\$69**

**\$119**



## ~Pesce~

### *Cioppino "Dino"*

Italian fish soup with clams, mussels, calamari, shrimps, sea scallops, fresh fish of the day, spices, white wine and tomato sauce.

**\$175**

**\$240**

### *Salmone Al Carciofi e Funghi*

Fresh salmon sautéed with garlic, artichokes and mushrooms in a creamy white wine sauce.

**\$119**

**\$189**

### *Branzino Pizzaiola*

Fresh sea bass baked with garlic, capers, black olives, oregano, white wine and marinara sauce.

**\$225**

**\$345**



## ~Pollo~

### *Pollo Marsala*

Chicken breast sautéed with mushrooms and basil in a creamy marsala sauce.

**For 6**

**For 12**

**\$85**

**\$150**

### *Pollo Cacciatora*

Sautéed bellpeppers, red onions, mushrooms and marinara sauce with grilled chicken breast and vegetables.

**\$85**

**\$150**

### *Pollo Picatta*

Sautéed chicken breast with artichoke hearts, white wine, capers, dash of cream and a splash of lemon.

**\$85**

**\$150**



## ~Vitello~

### *Osso Bucco Dello Chef*

Veal shank baked in hearty red sauce.

**\$195**

**\$295**

### *Vitello Parmegiana*

Veal cutlet breaded and topped with marinara sauce and melted mozzarella.

**\$105**

**\$165**

### *Vitello Picatta Lemone Con Carciofi*

Veal cutlet sautéed with shallots, capers, artichoke hearts, parsley, white wine, lemon and touch of cream. ~

**\$105**

**\$165**



## ~Carne~

### *Bistecca Alla Cruiadola*

New York Steak grilled and topped with mixed green, tossed in basalmic vinegar and shaved parmasan cheese.

**\$165**

**\$225**

### *Agnello Al Rosemarino*

Grilled lamb chops served with rosemary, brown sauce and a splash of marsala wine.

**\$195**

**\$285**

## ~Side Orders~

*Focaccia* Traditional flat Italian bread

**\$35**

**\$55**

*Polpette* Meatballs

**\$38**

**\$58**

*Salsiccia* Italian Sausage

**\$50**

**\$70**

*Scampí* 6 black tiger Shrimp

**\$65**

**\$95**

*Pollo* Grilled chicken breast

**\$40**

**\$60**