

Zuppe

Minestrone all'Ortolana 5.95
Mixed Vegetable Soup

Zuppa del Giorno A.Q.
Soup of the Day

Antipasti

Prosciutto San Daniele e Pecorino 10.75
Parma Prosciutto with Pecorino Toscano

Parmigiana di Melanzane 9.95
Eggplant Parmigiana with Mozzarella and Tomato Sauce

Misticanza 6.95
Baby Mix Green Salad tossed in a Balsamic dressing and topped with Parmesan cheese

Insalata alla Cesare 7.75
Romaine Lettuce tossed with Caesar Dressing and Garlic Croutons

Insalata di Spinaci 9.25
Baby Spinach, Pear, Pecans, Balsamic Dressing, and Shaved Parmesan

Dolcelatte alla Caprese 9.95
Fresh Tomato, Fresh Mozzarella Cheese, Basil, and Olive Oil

Calamari Fritti 10.95
Fried Calamari served with arrabiata sauce

Bresaola 11.95
Cured Beef served with Arugula, Shaved Parmesan Cheese and Lemon Dressing

Zuppetta di Cozze 9.95
Mussels Steamed in a Spicy Tomato and Garlic Broth

Antipasto Casereccio for 2 guests 16.95
Assorted Coldcuts, Cheese, Olives, Mixed Greens, and Roasted Bell Peppers

Allegra 11.95
Arugula, Hearts of Palm, Avocado, Corn, Fresh Tomatoes, Fresh Mozzarella Cheese, Shaved Parmesan Cheese and Lemon Dressing.

Carpaccio di Bue 10.95
Beef Carpaccio served with Capers, Shaved Parmesan Cheese and Lemon Dressing

Pizze

Margherita 9.95
Tomato, Basil, Mozzarella cheese, and Oregano

Prosciutto e Funghi 12.95
Tomato Sauce, Mozzarella Cheese, Prosciutto Ham, and Mushrooms

New York 10.95
Tomato Sauce, Mozzarella Cheese, and Pepperoni

Mediterranea 14.25
Tomato Sauce, Mozzarella Cheese, Calamari, Shrimp, Clams, and Arugula

Paste

Capellini al Pomodoro 9.95
Angel Hair Pasta with Fresh Tomato, Garlic and Basil

Linguine alle Vongole 14.75
Linguini Pasta with Clams, Garlic, Oil, Pepperoncino, and White Wine

Fettuccine alla Bolognese 12.95
Homemade Fettuccini Pasta with Meat Sauce

Spaghetti alla Pescatora 16.95
Spaghetti Pasta with Shrimp, Mussels, Clams, and Calamari in a light spicy Tomato Sauce

Tortelloni di Zucca 12.95
Homemade Pumpkin Tortelloni, Sage and Cream Sauce

Lasagna 13.25
Homemade Lasagna Sheets with Baciamele Sauce and Beef

Ravioli Di Crostacei 15.50
Black and White Ravioli Filled with Seafood, served with Rock Shrimp, chives, and saffron sauce

Bucatini con Polpette di Angie 13.75
Bucatini Pasta with Angie's Homemade meatballs in a light spicy tomato sauce

Farfalle con Salmone Affumicato 14.95
Butterfly Pasta Smoked Salmon, fresh tomatoes, and fresh spinach in a light Cream Sauce

Rigatoni con Salsiccie e Tartufo Nero 16.95
Rigatoni Pasta homemade sausages, diced vegetables, Black Truffles, red wine, and Pecorino cheese

Aragosta All' Arrabiata 21.95
Half a Lobster with Penne Pasta and Crab Meat in a light spicy tomato sauce

Ravioli di Spinachi 11.75
Spinach and Ricotta Ravioli in a basil and tomato sauce

Risotto Del Giorno
Special Risotto of the day

Secondi

Tagliata di Bistecca alla Griglia 23.25
New York Steak with a Balsamic and Fresh Herb Sauce. Served with Arugula Salad and Shaved Parmesan Cheese

Scaloppine di Vitello Marsala 18.50
Veal Scaloppine with Marsala Sauce. Served with Mashed Potatoes and Seasonal Vegetables

Pollo alla Milanese 16.75
Breaded Chicken served with Red Onion and Spinach Salad

Parmiggiana di Vitello 19.95
Breaded Veal topped with Tomato Sauce, Mozzarella Cheese and served with Penne Marinara

Scaloppine di Pollo al Limone e Capperi 17.25
Chicken Scaloppine with Lemon and Caper Sauce. Served with Mashed Potatoes and Seasonal Vegetables

Costello di Agnello al Balsamico 22.25
Baby Rack of Lamb Chops with White Balsamic and Mint Sauce. Served with Mashed Potatoes, and Seasonal Vegetables

Ossobuco 23.75
Veal Shank served with Polenta, and Seasonal Vegetables

Sogliola alla Griglia 18.95
Dover Sole topped with a Lemon and Caper Sauce, served with vegetables and mashed potatoes