

ANTICA



ROMA

ZUPPA E INSALATE

add chicken, shrimp, or pancetta to any salad 4

ZUPPA del GIORNO	our housemade soup of the day cup 3 bowl 4.5
MINISTRONE	house made minestrone cup 3 bowl 4.5
INSALATA CESARE	classic caesar salad with rosemary focaccia crouton, shaved parmigiano reggiano small 5 regular 7.5
INSALATA MISTA	organic mixed greens with red bell pepper, grape tomato, fontina, fig balsamic vinaigrette small 5 regular 7.5
INSALATA di MELA	organic mixed greens, carpaccio apple slice, toasted walnuts, gorgonzola, herb vinaigrette 9
STRACCETTI di MANZO	sliced new york strip steak, arugula, tomato, lemon, olive oil 11
INSALATA GRECA	romaine, feta, kalamata olive, cucumber, red onion, cherry tomato, red bell pepper, light vinaigrette 9
INSALATA ITALIA	roma tomato, fior di latte mozzarella, avocado, basil, organic spring mix, extra virgin olive oil 8
CAPRESE	fior di latte mozzarella, roma tomato, basil, extra virgin olive oil 9
ZUPPA E INSALATA	bowl of soup of your choice and a regular mista or caesar salad 9

ANTIPASTI

COZZE QUAZZETTO	steamed mussels simmered in garlic white wine broth 6
CARPACCIO SALMONE	smoked atlantic salmon, lemon, extra virgin olive oil, served with fresh arugula, red onions, capers 8
CREPILLE FUNGHI	crepe with spinach and mushroom in a cream sauce with a touch of white wine 8
CAPESANTE	pan seared sea and bay scallops, salsa verde 6
CARCIOFO RIPIENO	artichoke stuffed with fresh herbs and bread crumbs in a garlic, white wine broth 7
BRESAOLA	imported dry cured beef thinly sliced and rolled with cream of artichoke and goat cheese 5

18% gratuity will be added to parties of 6 or more - split plates are \$2 - major credit cards and local checks accepted

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I PANINI

choice of rosemary focaccia or sliced pane rustico and a side of spring mix salad or hand-cut fries

LOMBARDIA	lightly breaded chicken parmigiana topped with mozzarella and marinara sauce 8.5
ROMA	prosciutto, fior di latte mozzarella, kalamata olive, basil 8.5
BISTECCA DOLCE	new york strip steak, gorgonzola, caramelized red onion 11
VENETO	housemade meatballs, fontina, tomato and basil sauce 9
LAZIO	grilled chicken breast with mustard, marinated artichoke hearts, and arugula 8.5
PUGLIA	prosciutto, salami, fior di latte mozzarella, grilled eggplant 9
POLLO AMERICANO	fried chicken breast, lettuce, tomato, mayonnaise, red onion 8
SICILIA	thinly sliced grilled eggplant topped with tomato sauce, mozzarella 8
UMBRIA	turkey breast, avocado, lettuce, mayonnaise, organic spring mix 8.5

DAL PIZZETTARO

from our Italian wood burning oven

MARGHERITA	house made tomato sauce, basil, mozzarella 9.5 add san daniele prosciutto, salami, or pepperoni 2.5
VIA FLAVIA	san daniele prosciutto, mozzarella, tomato, arugula, shaved parmigiano reggiano 12
QUATTRO STAGIONI	house made tomato sauce, mozzarella, artichoke heart, kalamata olive, mushroom, san daniele prosciutto 12
SALMONE AFFUMICATO	smoked salmon, mozzarella, avocado, arugula, red onion, capers, cherry tomato 12
QUARTICCIOLO	italian sausage, housemade tomato sauce, mozzarella, basil 11.5
VIA FRATTINA	mozzarella, gorgonzola, fontina, mascarpone, caramelized red onion, dried fig 11
CESARE	fontina, grilled chicken, caesar salad, jalapeno peppers, tomato 10
CALZONE di CARNE	italian sausage, ricotta, bell pepper, parmesan 10
CALZONE di POLLO	chicken, pesto, mushroom, spinach 10

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LA PASTA

gluten-free fettuccine, spaghetti, and penne are available upon request and multi-grain penne can be substituted for any pasta

PENNE ARRABBIATA	penne with red chili pepper, garlic, italian parsley, crushed tomato 8
FRUTTI di MARE	bay scallops, shrimp, chef's choice seasonal seafood sautéed in garlic, tomato, white wine sauce, served with linguine 13
FETTUCCINE ARAGOSTA	garlic and basil fettuccine with lobster, shrimp, butternut squash, broccoli, and a touch of cream 15
GNOCCHI	potato pasta, your choice of <i>bolognes</i> , a classic meat ragu, or <i>quattro formaggi</i> sauce with sage, gorgonzola, fontina, ricotta, and parmesan 12
RAVIOLI di ZUCCA	butternut squash ravioli in a butter and sage sauce 16
ROTOLO di PASTA	ricotta and spinach rolled in fresh pasta sheet, sliced and baked "al pomodoro" with a tomato and basil sauce, or "al burro" with sage, butter, and parmesan 11
RISOTTO GAMBERI	arborio rice with shrimp, asparagus in a creamy tomato, basil sauce 13
NOCE e ZUCCA	penne, walnuts, butternut squash, parmesan, touch of cream 14
FETTUCCINE ALLA PANNA	fettuccine with a classic alfredo sauce 11 add grilled chicken or shrimp 4
LASAGNA CARNE	fresh pasta layered with tomato sauce and ground beef, béchamel sauce 10

LA CARNE E IL PESCE

SALMONE SICILIANO	north atlantic salmon, artichoke hearts, kalamata olives, capers in a garlic, white wine sauce, with spinach and roasted potatoes 13.5
BISTECCA al GORGONZOLA	ten ounce new york strip steak with a gorgonzola cream sauce, served with sautéed green beans and roasted potatoes 18
POLLO al RIPIENO	chicken breast rolled with mushrooms, spinach, and mozzarella sautéed in a light brandy cream sauce, sliced, and served over risotto with red bell peppers and a pesto cream sauce 15
POLLO PARMIGIANA	chicken breast topped with tomato basil sauce, mozzarella, served with penne alfredo 11
FRITTO MISTO	lightly fried shrimp, calamari, eggplant, zucchini, with marinara 9
POLLO PICCATA	chicken breast with capers, lemon, white wine sauce, served with house made garlic mashed potatoes 11

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