

Specials

Soup

- Lentil w/ vegetables** \$5.95
Grandma Soup - little veal meatballs and vegetables \$5.95

Salads

- Insalata Caprina** - romaine, apples, pears topped with sliced almonds & goat cheese with \$6.95
raspberry vinaigrette
Pistachio Apple Salad - mescaline, apples, gorgonzola cheese & pistachios with orange \$6.95
vinaigrette
Pear & Arugula - arugula, toasted sliced almonds & goat cheese with raspberry vinaigrette .. \$6.95

Appetizers

- Garlic Shrimp** - baby shrimp sautéed in garlic and oil \$10.95
Mozzarella In Carozza \$9.95
Clams Casino - clams stuffed with Italian bread crumbs, vegetables and bacon \$10.95
Maryland Crab Cake - baked, served with steamed broccoli, drizzles with Bur blanc \$12.95
sauce

Pasta

- Scaffetuni Enzo** - extra large imported rigatoni, in a fresh sausage bolognese sauce with \$15.95
fresh spinach and a touch of cream
Farfalle Genovese - imported homemade pasta in a minced filet mignon bolognese sauce . \$15.95
Stuffed Rigatoni Margherita - Ricotta and spinach stuffed rigatoni served in a fresh \$15.95
marinara sauce covered with melted fresh mozzarella
Risotto - with shrimp & peas (scampi sauce) \$15.95

Entrée

- Tilapia Marechiaro** - manila clams, fresh mussels served in a garlic & oil sauce with a \$22.95
touch of crushed Italian tomatoes
Maryland Crab Cakes - baked, served with steamed broccoli, drizzled with Bur blanc \$22.95
sauce
Pork Braciola - very lean pork tenderloin stuffed with pancetta, grated pecorino Romano \$20.95
and fresh herbs, cooked in a fresh plum tomato sauce with fresh basil, served with farfalle
pasta
Steak Sinatra - NY strip seared with portobello mushrooms, Italian hot peppers and \$24.95
potatoes sautéed in a brown demi glaze with a touch of garlic
Filet Mignon Robinson - seared, center cut filet mignon, served over a Marsala and port . \$24.95
wine sauce with portobello mushroom and vinegar peppers
Lamb Scottadito - fresh rack of lamb, grilled, drizzled with olive oil, lemon and fresh herbs, .. \$22.95
served with sautéed broccoli rabe
Veal Ossobuco - slow roasted veal shank served with risotto \$27.95
Twin Lobster Tails - broiled 5oz tails drizzled with butter with a side of broccoli \$24.95
Shellfish Pescatore - lobster tail, manila clams, shrimp, mussels and crab meat served in .. \$24.95
a light red tomato sauce over angel hair pasta
Chicken Valdostano - Breast of chicken stuffed with prosciutto and fontina, battered and ... \$20.95
server in a mushroom marsala wine sauce
Seared Jumbo Sea Scallops - fresh (never frozen) scallops seasoned and seared with a . \$22.95
light balsamic reduction, served with a mescaline salad
Mixed Seafood Oreganata - Shrimp, Scallops and Flounder baked and topped with \$22.95
Italian style toasted bread crumbs drizzled with a scampi sauce
Fish of the day - ask your server