

Antipasti

eggplant rollatini stuffed with ricotta in a light tomato sauce with mozzarella	13	baked clams oreganata little neck clams filled with our seasoned bread crumbs	13
Prince Edward Island mussels sautéed in white wine, oil, garlic, & lemon or with fresh tomato sauce & parsley	14	fried calamari lightly floured and deep fried to a crisp golden brown	12
grilled polenta with gorgonzola cheese on a bed of sautéed mixed mushrooms	13	grilled baby calamari over mixed greens with vinaigrette dressing	12
bacon wrapped scallops seared diver scallops with our own mustard sauce	16	grilled portabello mushroom sautéed vegetables, salt, pepper & extra virgin olive oil	14
pan seared crab cakes jumbo lump blue crab meat with endive & fried leeks	16	jumbo shrimp cocktail served with cocktail sauce	18

Insalate

Caesar salad traditional Caesar salad with our home made croutons	12	tri-color salad arugula, radicchio and endive – olive oil & vinegar	12
fennel salad served with shaved parmesan, lemon & olive oil dressing	14	caprese - tomato and mozzarella roasted peppers and fresh basil	13
chicken livers sautéed with onions and hot & sweet peppers	13		

Zuppa

minestrone soup Italian vegetable soup	9
pasta fagioli cannellini bean & pasta soup	9
organic chicken soup old fashioned grandma's style chicken soup	9

For The Table

home-made meatballs in an old-fashioned tomato sauce with parmesan cheese	12
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Pasta

penne alla vodka pink vodka sauce	20
penne arrabiata spicy marinara sauce	20
capellini primavera assorted garden vegetables	20
penne "solaia" sautéed chicken & broccoli -garlic & oil, demi-glacé	22
linguini with clam sauce chopped clams with white or red sauce	24
linguini del mare sautéed seafood in a white wine or red sauce	28
risotto del giorno chef Risotto of the day	P.A

Home Made Pasta

gnocchi sorantina hand made potato dumpling, tomato & mozzarella	20
cavatelli with broccoli rabe & sausage hand made ricotta pasta	23
pappardella with mixed wild mushroom hand made ribbon pasta	24
pappardelle with lamb ragu with ricotta sheep's milk ricotta cheese	24
cheese ravioli pasta filled with ricotta cheese in home made sauce	21
tagliolini gamberi thin pasta with shrimp in a cognac & pink sauce	26
eggplant ravioli – hand made spinach pasta filled with eggplant - topped with ricotta	23
fettuccini Alfredo traditional cream sauce	20

Piatti Forti

eggplant a la Gersh thinly sliced & layered with tomato sauce & mozzarella	20	Udwin chicken chicken breast pounded thin & breaded topped w/capers	22
chicken breast rollatini filled with prosciutto, mozzarella, mushrooms in Florio dry marsala wine	26	chicken breast napoletano zucchini, sun dried tomatoes, asparagus & mozzarella	25
veal scallopini marsala pounded thin & sautéed with mushrooms in dry Florio Marsala wine sauce	29	veal scallopini piccata pounded thin sautéed in lemon & butter sauce, capers	29
braised lamb shank served with cavatelli pasta	29	Chicken Sorrentino Topped with eggplant, mozzarella cheese and tomato sauce	26
veal capricciosa pounded breaded rack of veal chop topped with arugula, tomatoes, onion & mozzarella salad	36		

Pesce

filet of sole meuniere sautéed in white wine & lemon butter sauce	26	grilled salmon with potato & vegetables of the day	27
yellow fin sashimi grade tuna steak grilled & served with wasabi and soy sauce on the side	28	blackened filet of tilapia Cajun style served with corn & potatoes	27
jumbo shrimps either grilled or sautéed in white wine sauce	38	grilled rainbow trout topped with cannellini beans, scallions & diced tomato	30

Del la Grilla

prime shell steak aged prime broiled shell steak	36	prime filet mignon broiled & served with mashed potatoes & vegetables	36
baby rack of lamb broiled and served with potato, vegetable and mint jelly	38	double cut veal chop broiled veal chop on bed of sautéed mushrooms	36
		pork chops pan seared pork chops topped with Giambotta vegetables (hot & sweet peppers, onions & potatoes)	28

Specials

chicken arrabiata chicken breast sautéed with hot and sweet peppers, mushrooms, onion and a touch of white wine	24	whole Dover sole meuniere A classic French dish served with a brown butter sauce and lemon	36
crispy duck ½ roasted duck served with potato & vegetable	30	free range baby chicken Oven roasted – vegetables & potato	26

Sides

your choice sautéed in garlic & oil or steamed: broccoli, spinach, broccoli rabe, corn, artichokes, mushrooms or string bean	8
“solaia” fritte French fries	7

Suggested Wines

	glass	bottle
Shiraz, Australia	9	39
Chianti Classico, Castellare Tuscany	----	56
Esser, Avila Cabernet Santa Barbara, CA	9	39
Forest Glen Merlot California	9	39
Paul Louis Blanc , France	9	
Rose Chateau Martin , France	9	

18% GRATUITY WILL BE ADDED FOR PARTIES OF 10 PEOPLE OR MORE
PRIVATE ROOM AVAILABLE FOR PARTIES UP TO 100 PEOPLE
SPECIAL CELEBRATION CAKES AVAILABLE