

Appetizer / Antipasti

MISTO EMILIANO

Parma prosciutto, soppressata salami & provolone topped with cremini mushroom salad 9.50

MISTO DI SICILIA

Soppressata salami, pecorino cheese, Italian green olives, artichoke hearts, and fresh orange 8.50

VULCANO

Pecorino cheese, spiced soppressata, sundried tomatoes, kalamata olives, and anchovies 8.50

SALMONE CON ARANCIA

Norwegian smoked salmon served on a bed of mixed greens, topped with extra virgin olive oil and fresh orange 9.50

GRIGLIATA DI CALAMARI

Grilled calamari over a bed of arugula, topped with extra virgin olive oil and fresh lemon 9.50

COZZE AL POMODORO FRESCO

Mussels sautéed in extra virgin olive oil and white wine, garlic, oregano, and fresh tomato 9.50

COZZE ALL'ARANCIA

Mussels sautéed in extra virgin olive oil and white wine with fresh orange 8.50



Salad / Insalate

CASA

Fresh mixed greens with sliced tomato and house-made vinaigrette 2.50

ETNA

Thinly sliced fennel, orange, fresh arugula, and extra virgin olive oil 7.50

VESUVIO

Sliced tomato, fresh mozzarella with extra virgin olive oil and oregano 6.50

ISOLE EOLIE

Fresh mixed greens, sliced tomato, cucumber, capers, radish, and green olives with extra virgin olive oil, oregano, and balsamic vinaigrette 6.50

CAPRESE

Fresh mozzarella and sliced tomato on a bed of mixed greens, topped with olive oil and fresh basil 6.50

DANIELE

Fresh mixed greens, sliced tomato, artichoke hearts, Norwegian smoked salmon with extra virgin olive oil and balsamic vinaigrette 7.50

LUCIANA

Fresh sliced tomato and red onions with extra virgin olive oil, oregano, and balsamic vinaigrette 4.50

FIRST PLATE / PRIMI PIATTI

Pasta E Risotti

PENNE AL POMODORO

Penne tossed in our house-made tomato sauce with basil 10.50

SPAGHETTI ALLE COZZE

Mussels sautéed in extra virgin olive oil, garlic, white wine, tossed with spaghetti 13.50

SPAGHETTI AGLI SCAMPI

Scampi sautéed in extra virgin olive oil, white wine, fresh tomato sauce, tossed with spaghetti 15.50

FARFALLE AL SALMONE

Fresh salmon sautéed in extra virgin olive oil, white wine, fresh tomato sauce and a touch of cream, tossed with farfalle pasta 14.50

ORECCHIETTE VALERIO

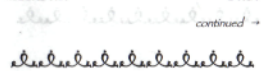
Mild Italian sausage and escarole sautéed in extra virgin olive oil and garlic, tossed with orecchiette pasta 13.50

RISOTTO MAR NOSTRUM

Mussels, shrimp, and calamari sautéed in extra virgin olive oil, garlic, and white wine with Italian Arborio rice 17.50

RISOTTO ALLE ZUCCHINE

Finely chopped zucchini and cherry tomatoes sautéed in extra virgin olive oil and garlic with Italian Arborio rice 14.50



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