

## 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

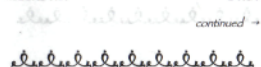
Mild Italian sausage and escarole sautéed in extra virgin olive oil and garlic, tossed with orecchiette pasta 13.50

#### 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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