

CARAGIULOS

la gastronomia italo-americana quasi-tradizionale

PRIMI

- CALAMARI FRITTI
with spicy marinara sauce & anchovy mayo
10.00
- MEDITERRANEAN FLATBREAD SPREADS
eggplant caponata, tuscan hummus & roasted garlic-goat cheese
8.00
- SHRIMP & LOBSTER BRUSCHETTA
with lemon garlic butter, artichokes & cherry tomato
12.00
- MUSSELS CINZANO
sweet vermouth, cracked pepper, and lots of garlic
10.00
- ANTPASTO FREDDO
prosciutto di parma, soppresata, tomato, basil & mozzarella bruschetta, etc.
12.00
- SPINACH SALAD
crispy pancetta, pear, gorgonzola, fresh mushroom toasted pecan & warm honey-balsamic vinaigrette
9.00
- GRILLED CHICKEN CAESAR
substitute salmon or shrimp, add a dollar
9.00
- CHOPPED SALAD
chicken, genoa salami, ceci beans, tomato & parmesan dressing
9.00
- WARM GOAT CHEESE SALAD
candied walnut, grape tomato, portobello, onion and roasted shallot vinaigrette
10.00
- WEDDING SOUP
housemade
4.25

PIZZA

- DA VINCI
sausage, mushroom & pepperoni
- BIANCA
white pizza with roasted garlic ricotta
- PALERMO
artichoke hearts, roasted red pepper & capers
- POLLO PAZZO
blackened chicken, caramelized onion & 3 cheeses
- MARGHERITA
roma tomato, basil & housemade mozzarella
- 'JOE DA GREEK'
calamata olive, baby spinach, feta & tomato
- FARMHOUSE
broccoli, zucchini, mushroom & tomato
- 'PIZZA MIA'
any 3 toppings
- CALZONE
stuffed with any 2 toppings

all pizzas are 9.00

pepperoni, sausage, onions, ham, mushrooms, broccoli, roasted peppers, artichokes, calamata olives, feta, caramelized onion, anchovies toppings are 1.00 each

PASTA

- SPAGHETTI
with housemade meatballs or sausage or both
14.00
- FOUR CHEESE RAVIOLI
with wilted spinach & pomodori
14.00
- LASAGNA
with traditional bolognese sauce
15.00
- PENNE PASOLINI
chicken, gorgonzola cream & sundried tomato
16.00
- PAPPARDELLE
with veal, pork & pancetta ragu & fresh ricotta
17.00
- LINGUINE & CLAMS
choose white wine or red clam sauce
17.00
- FRA DIAVOLO
shrimp, clams, mussels & whitefish in spicy tomato sauce with linguine
21.00
- CRAB & LOBSTER 'MAC'nCHEESE'
with english peas, mascarpone & parmesan crust
21.00

all pasta and secondi dishes come with a garden salad, substitute a small chopped, goat cheese or spinach salad for an additional 5.00

SECONDI

- CRAB STUFFED SALMON
with risotto primavera & citrus butter
21.00
- PORK PORTERHOUSE
tomato-basil balsamic relish & smashed potatoes
21.00
- ROSEMARY GRILLED RIBEYE
asparagus, fingerling potatoes & roasted garlic-rosemary butter
24.00
- ARTICHOKE CRUSTED CORVINA
baby spinach, risotto cake & lemon caper butter
24.00
- SEARED SEA SCALLOPS
spinach, porcini-truffle cream & lobster ravioli
24.00
- 'OLD SCHOOL' CHICKEN PARMIGIANA
with mozzarella & pasta marinara
17.00
- EGGPLANT PARMIGIANA
with ricotta & plum tomato sauce
16.00
- VEAL or CHICKEN PICATTA
with lemon-caper, mushroom sauce & choice of pasta or smashed potatoes
19.00
- VEAL or CHICKEN MARSALA
with mushroom-marsala sauce & choice of pasta or smashed potatoes
19.00

CONTORNI

- ASPARAGUS GARLIC SPINACH
ROASTED MUSHROOMS SMASHED POTATOES
MEATBALLS GRILLED SAUSAGE
CHEESY RISOTTO
4.00