

# Antipasti

<b>Melenzane Farcite</b>	<b>12</b>
<i>Battered eggplant stuffed with ricotta, mozzarella &amp; Parmesan cheese, baked in tomato sauce</i>	
<b>Calamari Fritti</b>	<b>12</b>
<i>Battered calamari fried to perfection with a side of sweet chili sauce</i>	
<b>Arancini</b>	<b>12</b>
<i>Rice balls prepared Sicilian style, topped with tomato sauce</i>	
<b>Carpaccio Di Manzo</b>	<b>14</b>
<i>Thinly sliced cured tenderloin on a bed of flavoured arugula topped with shaved Parmesan cheese</i>	
<b>Sauté Di Mare</b>	<b>15</b>
<i>Calamari, shrimp, mussels &amp; scallops in a white wine or tomato sauce</i>	

<b>Gamberi All' Arrabbiata</b>	<b>13</b>
<i>Sautéed shrimp in a spicy tomato sauce or white wine sauce</i>	
<b>Antipasto Misto</b>	<b>15</b>
<i>Prosciutto, salame, bocconcini, marinated artichokes, marinated grilled eggplant, roasted red pepper &amp; olives</i>	
<b>Impepata Di Cozze</b>	<b>12</b>
<i>Sautéed mussels in a spicy tomato or white wine sauce with fresh ground black pepper</i>	
<b>Pizzelle</b>	<b>12</b>
<i>Cheese stuffed dough fried &amp; served with tomato sauce</i>	
<b>Funghi Alla Diavola</b>	<b>9</b>
<i>Sautéed Portobello &amp; white mushroom in a spicy tomato sauce</i>	
<b>Punta Di Manzo</b>	<b>15</b>
<i>Sautéed tenderloin tips finished with red wine sauce &amp; a touch of cream</i>	

# Zuppa & Insalate

<b>Zuppa Del Giorno</b>	<b>Cup 4 Bowl 6</b>
<i>Chef's choice daily made fresh soup</i>	
<b>Mista</b>	<b>9</b>
<i>Spring mix, tomato, red onion, cucumber &amp; black olives, tossed in our house vinaigrette dressing</i>	
<b>Caesar</b>	<b>9</b>
<i>Romaine lettuce, croutons tossed in Caesar dressing &amp; topped with shaved Parmesan</i>	

<b>Caprese</b>	<b>11</b>
<i>Tomatoes, cucumbers, red onion, bocconcini &amp; black olives tossed in our house vinaigrette dressing</i>	
<b>O' Sarracino</b>	<b>11</b>
<i>Spring mix, pineapple, strawberries &amp; cucumbers, tossed in a raspberry vinaigrette dressing &amp; a side of caramelized nut</i>	

## Salad Add Options

**Chicken 6    Steak 7    Veal Scaloppini 6    Shrimp 7    Salmon 7**

# Pizza

<b>Bruschetta</b>	<b>12</b>
<i>Diced tomato, basil, oregano, olive oil &amp; garlic</i>	
<b>Margherita</b>	<b>12</b>
<i>Bocconcini cheese, fresh basil &amp; tomato sauce</i>	
<b>All'aglio é Formaggio</b>	<b>13</b>
<i>Garlic herbed butter &amp; mozzarella cheese</i>	
<b>Quattro Stagioni</b>	<b>15</b>
<i>Artichokes, ham, mushrooms, black olives, mozzarella cheese &amp; tomato sauce</i>	
<b>Meat Lover</b>	<b>15</b>
<i>Pepperoni, bacon, sausage, mozzarella cheese &amp; tomato sauce</i>	
<b>Vegetable lover</b>	<b>13</b>
<i>A medley of fresh vegetables, mozzarella cheese &amp; tomato sauce</i>	

<b>Boscaiola</b>	<b>14</b>
<i>Ham, mushrooms, onion, mozzarella cheese &amp; tomato sauce</i>	
<b>Fiorentina</b>	<b>15</b>
<i>Chicken, spinach &amp; roasted red pepper, mozzarella cheese &amp; tomato sauce</i>	
<b>Capricciosa</b>	<b>14</b>
<i>Prosciutto, black olives, onions, artichokes, mozzarella cheese &amp; tomato sauce</i>	
<b>Quattro Formaggi</b>	<b>14</b>
<i>Four-cheese blend &amp; tomato sauce</i>	
<b>Pesto Al Pollo</b>	<b>16</b>
<i>Chicken, tomato, mozzarella cheese &amp; pesto sauce</i>	
<b>Pepperoni</b>	<b>13</b>
<i>Pepperoni, mozzarella cheese &amp; tomato sauce</i>	

# PRIMI PIATTI

All pastas & entrees served with choice of soup or house salad (*Gluten free pasta add \$2.50*)

<b>Tortellacci Alla Buongustaia</b> 19 <i>Meat tortelloni, mushrooms &amp; ham sautéed in a light white wine cream sauce</i>	<b>Fettuccine Alfredo</b> 17 <i>Real cream, fresh Grana Padano Parmesan with egg fettuccine noodles</i>
<b>Linguine Alla Pascatora</b> 21 <i>Calamari, shrimp, mussels &amp; scallops sautéed in white wine or tomato sauce with linguine noodles</i>	<b>Lasagna</b> 17 <i>Mozzarella, ricotta &amp; meat sauce baked in fresh layers of lasagna sheets</i>
<b>Linguine Mare E Monti</b> 20 <i>Shrimp &amp; mushrooms sautéed in tomato sauce with linguine noodles</i>	<b>Manicotti</b> 16 <i>Lasagna sheets stuffed with ricotta cheese &amp; spinach, topped with tomato sauce &amp; mozzarella cheese, then baked</i>
<b>Pappardelle Al Sapore Di Bosco</b> 17 <i>A medley of wild mushrooms &amp; onions sautéed in a white wine light cream sauce, with pappardelle egg noodles</i>	<b>Cannelloni</b> 17 <i>Lasagna sheets stuffed with ground veal &amp; Parmesan, topped with tomato sauce &amp; mozzarella cheese, then baked</i>
<b>Ravioli O' Sarracino</b> 21 <i>Ravioli stuffed with lobster in a blush sauce</i>	<b>Gnocchi Quattro Formaggi</b> 18 <i>A blend of four cheeses, real cream with homemade gnocchi</i>
<b>Fagottini Sfiziosi Al Tartufo</b> 20 <i>Black Truffles blended with ricotta &amp; aged cheese, wrapped in egg pasta, served in a fontina cream sauce</i>	<b>Tagliatelle Alla Ciociara</b> 18 <i>Chicken, onion, mushrooms, sautéed in a cream white wine sauce with egg fettuccini noodles</i>
<b>Spaghetti E Polpette</b> 17 <i>Veal meatballs &amp; meat sauce with spaghetti noodles</i>	<b>Ravioli Ripieni Di Zucca</b> 19 <i>Butternut squash stuffed ravioli in a walnut; truffle oil &amp; Gorgonzola cheese cream sauce</i>

## Secondi Piatti

All entrees served with vegetable & potato  
Veal scaloppini dishes add 1PC for \$3

<b>Pollo Mare E Monti</b> 23 <i>Fresh chicken breast topped with sautéed mushrooms &amp; shrimp in a marinara sauce</i>	
<b>Pollo Alle Mandorle</b> 19 <i>Fresh chicken breast sautéed with almonds, deglazed with Amaretto in a light cream sauce</i>	
<b>Pollo Con Gorgonzola E Noci</b> 21 <i>Fresh chicken breast sautéed with walnuts, finished in a Gorgonzola cheese cream sauce</i>	
<b>Parmigiana</b> 20 <i>Choice of Chicken or Veal, breaded &amp; topped with tomato sauce &amp; mozzarella cheese, then baked</i>	
<b>Vitello Alla Pastorella</b> 20 <i>Veal scaloppini topped with eggplant, tomato sauce &amp; Provolone cheese, then baked</i>	
<b>Saltinbocca Alla Romana</b> 19 <i>Veal scaloppini topped with sage &amp; prosciutto, sautéed in white wine sauce</i>	
<b>Vitello Al Vino Bianco</b> 19 <i>Veal scaloppini sautéed with mushrooms &amp; deglazed with White wine</i>	
<b>Vitello Alla Marsala</b> 20 <i>Veal scaloppini sautéed with mushrooms &amp; deglazed with Marsala wine</i>	
<b>Costolette Di Vitello Al Sapore Di Bosco</b> 28 <i>Seared veal chop topped with a medley of wild mushrooms, finished in a light white wine cream sauce</i>	
<b>Ossobuco Di Agnello Alla Cacciatora</b> 20 <i>Lamb shank braised in a medley of vegetables &amp; tomato sauce</i>	
<b>Medaglioni Di Filetto Con Pepe Verde</b> 29 <i>Beef medallions cooked to perfection, topped with green peppercorn &amp; light white wine cream sauce</i>	
<b>Filetto Di Manzo</b> 29 <i>AAA Beef tenderloin topped with sautéed mushrooms &amp; onions in a white wine sauce</i>	

## Piatti Di Pesce

<b>Salmone Alla Sambuca</b> 20 <i>Atlantic salmon, pan seared, deglazed in Sambuca with a touch of cream &amp; fresh dill</i>	
<b>Bassa All' Acqua Pazza</b> 18 <i>Panko crusted bass fried to perfection, topped with a spicy Mediterranean sauce</i>	
<b>Filetto Di Sogliola Pecan Con Noci</b> 18 <i>Walnut incrusted Sole fillet, pan seared &amp; drizzled with a white wine &amp; basil lemon sauce</i>	