

*ZUPPA*  
*SOUPS*

*Pasta E Fagioli – Classic Italian Bean Soup.*  
*\$6.00*

*Zuppa del Giorno – Chef's Choice*  
*\$5.00*

*INSALATA*  
*SALADS*

*Insalate Mista – Mixed Greens with our own Italian dressing.*  
*\$6.00*

*La Gondola Insalata – Romaine lettuce, Gorgonzola cheese,  
Belgian endive, fresh tomatoes and Kalamata olives, tossed in olive oil with  
balsamic vinaigrette.*  
*\$8.00*

*Spinaci e Noce – Baby spinach with sliced pears and crushed walnuts,  
topped with Fontina cheese.*  
*\$9.00*

*Di Cesare - Romaine lettuce, Croutons with a creamy Caesar dressing  
with Parmesan cheese.*  
*\$8.00*

*A 15% Service Charge will be added to all orders*

*Antipasti Freddi*  
*Cold Appetizers*

*Prosciutto Al Melone – Melon in season, served with imported Italian Prosciutto.*  
*\$9.00*

*Mozzarella Al Contadina – Fresh snow white imported Mozzarella served with Roasted Peppers and Beef Steak tomatoes with Balsamic Vinaigrette.*  
*\$8.00*

*Pepperonata Al Bruschetta – Marinated Roasted Peppers, chopped Tomatoes in Garlic and Wine on toasted sliced Italian bread.*  
*\$7.00*

*Marinated Italian Olive – Assortment of our finest Marinated Italian Olives.*  
*\$6.00*

*Antipasti Caldi*  
*Hot Appetizers*

*Funghi Portobella – Grilled Portobella mushrooms served with balsamic vinaigrette, a touch of garlic and virgin olive oil.*  
*\$8.00*

*Calamaretti Fritti – Seasoned Squid dipped in egg and flour, deep fried to a golden brown, served with marinara sauce.*  
*\$10.00*

*Sautéed Mussels – Mussels sautéed with garlic in a marinara sauce.*  
*\$10.00*

*Polenta Con Prosciutto – Seared Prosciutto wrapped Polenta with Asparagus and cream sauce.*  
*\$11.00*

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*Pesce*  
*Fish*

*Scaloppine Di Salmone Al Limone - Salmon fillets with lemon  
butter, capers, tomatoes and basil.*  
*\$19.00*

*Tonno Marinato - Filet of seared Tuna with spicy tomato sauce, capers, green  
and black olives, oregano and garlic.*  
*\$21.00*

*Gamberetti Scamo - Shrimp sautéed in lemon, garlic fresh herbs in a  
white wine sauce over linguini.*  
*\$20.00*

*Vitello*  
*Veal*

*Piccatta Di Viteella Al Limone - Veal sautéed in butter, white wine, lemon  
juice topped with capers.*  
*\$22.00*

*Vitella Al Formaggi George - Veal dipped in flour, egg and breads crumbs,  
pan fried topped with fresh tomato sauce, fine herbs and imported cheese.*  
*\$23.00*

*Carne*  
*Steak*

*Steak Pizzaiola- N.Y. strip steak marinated in Italian spices then grilled  
and topped with marinara sauce and mozzarella cheese.*  
*\$24.00*

*Sirloin Marsala- Center cut sirloin grilled and topped with mushrooms,  
prosciutto and Marsala wine.*  
*\$25.00*

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*FARINACEE*  
*PASTA*

*Linguine Con Vongole Portofino – Fresh little neck clams, over  
Linguine with marinara or white clam sauce.  
\$19.00*

*Ravioli Di Formaggio – Raviolis filled with a mixture of Ricotta,  
Parmesan and Romano cheese topped with marinara sauce.  
\$20.00*

*Ziti Naopli – Ziti pasta with slices of Italian sausage, chopped tomatoes, onions, topped  
with marinara sauce and melted mozzarella.  
\$18.00*

*Pollo*  
*Chicken*

*Piccata Di Pollo al Limone – Breast of Chicken sautéed in butter, white wine  
and lemon juice.  
\$20.00*

*Pollo Al Marsala – Breast of chicken sautéed with fresh mushrooms, shallots, red  
peppers and marsala wine.  
\$21.00*

*Pollo Al Tuscany – Parmesan breaded filet of Chicken breast fried,  
served over angel hair pasta, topped with marinara sauce and melted mozzarella cheese.  
\$22.00*

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