

Antipasti

Carpaccio di Tonno

thinly sliced tuna with creamy mustard sauce

Vongole Casino

baked clams with bacon

Scampi Arrabiata

sautéed in a spicy garlic sauce

Prosciutto e Melone

sliced aged prosciutto di parma with melon

Carciofini Romana

artichoke hearts in a butter sauce with bacon

Vongole Oreganata

breaded baked clams

Carpaccio

thinly sliced Tuscan beef

Antipasto Caldo

variety of hot appetizers

Insalate

Caesar Salad

Endive

Insalata di Spinaci

Rugola

Zuppe

Stracciatella Fiorentina

Capelli d' Angelo in Brodo

Zuppa Ortolana

Tortellini Brodo

Paste

Spaghettini Carbonara

pancetta, onions and parmesan cheese

Spaghettini Bolognese

rich meat sauce

Fettuccine Alfredo

classic alfredo sauce with sweet peas

Spaghettini alle Vongole

classic clam sauce

Orechiette Toscano

sausage and kale

Cannelloni

filled with meat, spinach and bechamel

Capellini Il Mulino

mushrooms and pancetta in a cream sauce

Capellini all' Arrabbiata

spicy marinara sauce

Tortellini alla Panna

meat filled pasta in a cream sauce with peas

Contorni

Zucchini Fritti

Piselli alla Romana

Brussel Sprouts with Pancetta

Broccoli Saltati

Broccoli Rabe

Spinaci all' Aaglio e Olio

Patate alla Salvia

Asparagi Saltati

Green Beans Marinara

Vitello

Scaloppine di Vitello al Champagne

veal sautéed in cream, champagne and julienned vegetables, mushrooms and prosciutto

Scaloppine Capriccio

veal sautéed in white wine, prosciutto, fontina cheese and mushrooms

Uccelletti alla Fiorentina

rolled veal braised in wine, cream and wild mushrooms

Scaloppine Pizzaiola

veal sautéed with tomatoes, mushrooms and peppers

Costoletta alla Parmigiana

pounded veal chop with tomato sauce and mozzarella

Scaloppine al Marsala

veal sautéed with mushrooms and marsala

Costoletta alla Milanese con Arugola

thinly pounded veal chop sautéed; topped with arugola, onions and tomatoes

Piccata di Vitello al Limone

veal sautéed in lemon and butter

Saltimbocca

veal sautéed with sage and prosciutto

Vitello alla Zingara

spicy veal sautéed with anchovies, capers and mushrooms

Scaloppine alla Romana

veal sautéed with fresh baby artichokes and mushrooms

Costoletta alla Valdostana

stuffed veal chop with mozzarella, prosciutto and wild mushrooms

Pollo

natural free-range chicken

Spezzatino di Pollo alla Romano

chicken braised in white wine, artichokes and mushrooms

Pollo Parmigiana

pounded, breaded whole chicken breast with marinara and cheese

Pollo alla Scarpariello

chicken sautéed with garlic, wine and mushrooms

Gamberi

Gamberi alla Francese

egg battered jumbo shrimp in a lemon butter sauce

Gamberi Fra Diavolo

jumbo shrimp sautéed in a spicy marinara sauce

Gamberi Oreganata

grilled and breaded jumbo shrimp with garlic

Vongole Posillipo

clams sautéed in light tomato sauce and garlic

Gamberi alla Romana

sautéed jumbo shrimp with white wine and fontina

Manzo

Filetto di Manzo alla Fiorentina

filet of beef with shallots, sage and wine

Filetto di Manzo alla Romana

filet of beef with a spicy caper tomato sauce