

APPETIZERS

FRITTURINA DI CALAMARI GAMBERETTI E ZUCCHINE 17

Lightly golden fried calamari shrimp zucchini & carrots

SCOPPIATA DI COZZE 16

Fresh mussels sautéed in light tomato sauce

POLPETTINE AL RAGU' 14

Mini meatballs simmered in our rich tomato sauce

ANTIPASTO DELLA LOCANDA 21

Mixed imported Italian cold cuts and cheeses

PROSCIUTTO E MOZZARELLA 18

Prosciutto San Daniele & buffalo mozzarella

PROVOLINA CALDA CON OREGANO E POMODORINI 13

Baked provolone cheese w/oregano & cherry tomatoes

***CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO 16**

Thin slices of raw "angus" filet mignon w/ arugula & shaved parmesan cheese

CAPRESE 16

Italian buffalo mozzarella w/vine ripe tomatoes

POLIPO ALLA GRIGLIA 18

Grilled octopus salad

***CARPACCIO DI SALMONE AFFUMICATO 17**

Fresh smoked salmon w/arugula & capers drizzled w/ lemon vinaigrette

VITELLO TONNATO 17

Cold roasted veal shoulder with tuna mayo capers lemon sauce

ZUPPA DEL GIORNO 9

Soup of the day

INSALATE

LA MISTA 8

Fresh baby greens w/tomatoes in balsamic vinaigrette

CESARE 10

The famous American salad served w/ homemade croutons

DI POLLO 11

Grilled chicken salad served with fresh baby greens in balsamic vinaigrette

DI FINOCCHIO 13

Julienne fennel salad w/balsamic vinaigrette topped w/ shaved parmesan cheese

DI SPINACI 12

Fresh baby spinach w/ crumble gorgonzola cheese & walnuts in lemon vinaigrette

DI RUCOLA 13

Arugula cherry tomatoes & shaved parmesan cheese

SANDWICHES

PROSCIUTTO CRUDO 12

Prosciutto crudo San Daniele w/ tomato & Mozzarella

DI POLLO 12

Grilled chicken w/tomatoes & mozzarella

POLPETTE 12

mini meatballs in light tomato sauce w/ grated cheese

Party of 6 or more will be added a service of 18%

PASTE

PENNE POMODORO E BASILICO 13

Penne w/ fresh tomato sauce
and basil

***STROZZAPRETI DELLA LOCANDA 19**

Corkscrew-shaped pasta w/our
secret meat sauce

***SPAGHETTI CHITARRA AL RAGU' DI AGNELLO 19**

Homemade spaghetti w/ lamb
ragu'

PENNE DELL'APPENNINO 16

Penne w/ wild mixed
mushrooms in light pink sauce
drizzled w/ truffle oil

SPAGHETTI AGLIO OLIO E PEPERONCINO 11

Spaghetti in olive oil & garlic w/
crushed pepper

***FIOCCHETTI CON PERA E 4 FORMAGGI 19**

"Purses" of pasta filled w/4
cheeses & pear in light cream
sauce w/ fresh arugula

LINGUINE ALLE VONGOLE 21

Pasta w/ baby clams sautéed in
white wine and cherry tomatoes

***GNOCCHI DEL GIORNO 16**

Dumpling potato pasta of the day

TAGLIOLINI GAMBERETTI E ZUCCHINE 19

Homemade pasta w/shrimp &
zucchini tossed with cherry
tomatoes

***LA LASAGNA DI MAX & FRANK 17**

Lasagna w/our meat sauce

RISOTTO DEL GIORNO m/p

Risotto of the day

RAVIOLI DEL GIORNO m/p

Homemade ravioli of the day

*Homemade pasta and we also offer gluten free pasta

*Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food
borne illness

*IF YOU ARE ALLERGIC TO ANY KIND OF FOOD PLEASE ADVISE YOUR SERVER

SECONDI

POLLO ALLA MILANESE 19

Egg washed lightly breaded & fried chicken
breast served w/ rucola salad

POLLO PICCATA 19

Sautéed chicken breast in white wine lemon
butter capers sauce

POLLO AL MARSALA 19

Chicken breast sautéed in creamy mushrooms
sauce flavored with Sicilian Marsala wine

POLLO ALLA PARMIGIANA 21

Egg washed lightly breaded-fried & finished oven
baked topped w/ mozzarella & tomato sauce
served w/ spaghetti

PETTO DI POLLO ALLA GRIGLIA ALLE ERBE AROMATICHE 18

Grilled chicken breast marinated w/mixed herbs

SCALOPPINA PICCATA 22

Sautéed veal scaloppini in white wine lemon-
butter sauce w/ capers

PESCE DEL GIORNO M/P

Fresh fish of the day

GAMBERONI ALLA GRIGLIA 26

Breaded & grilled jumbo shrimp drizzled
w/lemon vinaigrette

SALMONE AL VINO BIANCO E CAPPERI 24

Salmon filet sautéed in white wine lemon capers
sauce

TAGLIATA DI MANZO 28

Grilled thinly sliced New York steak drizzled
w/balsamic reduction