

ANTIPASTI

SHRIMP POMPEII 15 <i>Jumbo shrimp sautéed with cherry peppers & tomatoes, garlic white wine</i>	CALAMARI 14 <i>Lightly battered & fried, served with 3 sauces</i>	PESTO ARANCINI 13 <i>Fried rice balls with fontina pesto served over homemade tomato sauce</i>
TUSCAN MEATBALLS 12 <i>House made meatballs served with whipped ricotta and house sauce</i>	MOZZARELLA EN CORROZZA 12 <i>Pan fried mozzarella served with marinara</i>	MUSSELS 14 <i>Sautéed PEI mussels, choice of garlic white wine or marinara, served with garlic crostini</i>
	CAPRESE 14 <i>Buffalo mozzarella tomatoes, EVOO</i>	

INSALATA

MEDITERRANEAN 21
Jumbo shrimp, crab, avocado and tomato in a white truffle balsamic vinaigrette over spring mix

BRUSCHETTA 15
Spring mix, chicken, chilled rigatone, mozzarella cheese, sun-dried tomatoes and roasted peppers in a shallot balsamic vinaigrette

PASTA

Penne, Mezze Rigatone, Capellini, Linguine
Gnocchi, Fettuccine +4
Served With House Salad
Barone \$2 / Caesar \$3

POSITANO 26 <i>Shrimp, scallops, and jumbo lump crab meat served with marinara sauce over pasta</i>
VONGOLE 22 <i>Littleneck clams served in your choice of marinara or garlic white wine</i>
VODKA 20 <i>Classic vodka cream sauce with prosciutto and a touch of basil</i>
ALFREDO 20 <i>Homemade Alfredo cream sauce with parmesan cheese</i>
BOLOGNESE 20 <i>Authentic meat sauce from Bologna</i>
MAMMA'S SUNDAY SAUCE 21 <i>Homemade sauce and meatballs</i>

La Zuppa Del Giorno Crab Bisque \$11

SPECIALITA PASTA

Served With House Salad
Barone \$2 / Caesar \$3

RAVIOLI ROSA 23 <i>Lobster filled ravioli in a basil cream sauce</i>	PEAR SACHETTI 22 <i>Pouches of pasta stuffed with pear and grana cheese and served with goat cheese cream</i>
GNOCCHI TEGAMINO 21 <i>Potato gnocchi, fresh mozzarella and homemade sauce</i>	EGGPLANT PARMIGIANA 21 <i>Thinly sliced and layered with mozzarella and parmesan cheese</i>
RAVIOLI 21 <i>Ricotta filled, topped with mozzarella in a homemade tomato sauce</i>	LASAGNA 21 <i>Béchamel and bolognese sauce topped with mozzarella cheese</i>
TAGLIATELLE PORK SUGO 23 <i>Slow roasted pork ragu over homemade tagliatelle</i>	SCAMPI 24 <i>Jumbo shrimp sautéed with garlic white wine over pasta</i>

Add Chicken \$4 / Shrimp or Crab \$6 to any Entrée

POLLO

Served With House Salad, Vegetable & Potato or Capellini
Barone \$2 / Caesar \$3

VESUVIO 24 <i>Pan fried cutlets with tomato and spinach over tortelloni alfredo</i>
ROMANO 21 <i>Herb crusted chicken in a lemon caper butter sauce</i>
CLASSICO 21 <i>Parmigiana, Marsala or Francese</i>
POMODORINI 22 <i>Parmesan crusted chicken breast over a sun-dried tomato cream sauce</i>
DI UCCIO 25 <i>Chicken breast sautéed with jumbo crab meat roasted garlic wine sauce and asparagus</i>

VITELLO

SALTIMBOCCA 25 <i>Prosciutto, fontina cheese in a sage butter demi-glazé over baby spinach</i>
PARMIGIANA 24 <i>Thinly sliced & layered with mozzarella and parmesan cheese</i>
MARSALA 24 <i>Wild mushrooms in a marsala demi glazé</i>
FRANCESE 24 <i>Egg battered veal in a lemon white wine sauce</i>
MILANESE 24 <i>Veal cutlets pan fried and served with heirloom tomatoes & arugula salad</i>