



l' Ottimos

## ANTIPASTI

### **SCAMPI CAPONATA**

*Chilled Spiedino of Prawns with Caponata and Polenta Garnish*

\$8.95

### **CAPPE SANTE CON FINOCCHIO**

*Broiled Bay Scallops Served Chilled with Fennel Root,  
and Basil-Lime Drizzle*

\$8.95

### **LINGUINE MERAVIGLIÓSE**

*Pasta with Fresh Salmon, Green Peppercorns, and Caviar*

\$7.50

### **FETTUCCINE ALFREDO**

*Pasta in a Parmesan Cream Sauce*

\$5.95

### **POMODORI OREGANATO**

*Sliced Beefsteak Tomatoes, Red Onion, and Buffalo Mozzarella  
with an Oregano Dressing*

\$6.95

### **ANTIPASTO ASSORTITO**

*Mortadella, Genoa Salami, Provolone, and Marinated Vegetables  
on a Bed of Lettuce*

\$7.50

### **BRESAOLA E PROSCIUTTO DI PARMA**

*Slices of Dried Beef and Parma Style Ham*

\$8.50

### **CARPACCIO**

*Thin Slices of Raw Beef Tenderloin in Olive Oil, Garlic Sauce,  
and Parmesan Cheese*

\$8.50

## ZUPPA

### **MINISTRONE ALLA GENOVESE**

*Italian Vegetable Soup*

\$3.95

### **STRACIATELLA CON SPINACI**

*Chicken Broth with Fresh Spinach and Egg*

\$3.95



## I N S A L A T A

### **INSALATA DELLA CASA**

*Seasonal Mixed Greens with Italian or Spicy Ranch Dressing*  
\$4.25

### **INSALATA VERDI E ROSSA CON GORGONZOLA**

*Endive, Chicory, and Radicchio Topped with Crumbled Gorgonzola  
Oil and Vinegar Dressing*  
\$5.50

### **INSALATA VERDE CON POLLO**

*Tender Marinated Breast of Chicken Served on a Bed of Chicory, Endive,  
and Romaine; Garnished with Tomato, and Sicilian Olives*  
\$7.50

### **INSALATA CESARE**

*Our Rendition of the Traditional Caesar Recipe*  
\$5.50

### **INSALATA CESARE PREPARATA A TAVOLA**

*Caesar Salad Prepared Tableside for Two, or More*  
\$7.95 per person

## P A S T A

### **RAVIOLI CON FORMAGGIO**

*Cheese-Filled Ravioli with Marinara Sauce*  
\$12.95

### **PASTA ALLA BOLOGNESE**

*Spaghetti with Italian Sausage, or Meatballs; Served with Marinara Sauce*  
\$12.95

### **MANICOTTI**

*Pasta Roll Filled with Ricotta Cheese*  
\$13.95

### **LASAGNE**

*Ricotta and Mozzarella Cheese, Lean Beef, Spinach, and Pasta  
in a Sweet Basil Tomato Sauce*  
\$14.95

## P E S C E

### **SCAMPI OLYMPUS**

*Shrimp Prepared in a Zesty White Wine Sauce*  
\$18.95

### **FILETTO DI SALMONE AL LIMONE**

*Boneless Filet of Fresh Salmon Baked in a Lemon, Butter,  
and White Wine Sauce*  
\$19.95

### **TORTELLINI AI FRUTTI DI MARE**

*Cheese-Filled Pasta with Shrimp, Crab, and Scallops in a Light Parmesan Cream Sauce*  
\$19.95

### **ARAGOSTA E ASPARAGI**

*Sauteed Lobster with Capellini, Fresh Asparagus, and Fine Julienne of Leeks*  
\$23.95

P O L L O

**POLLO AL DIAVOLO**

*Broiled Spicy Chicken Served with Cannellini Beans and Orzo Pasta*  
\$17.95

**POLLO E MELANZANE**

*Sauteed Breast of Chicken with Eggplant, and Tomato in a light Pesto Cream Sauce*  
\$17.95

**PETTI DI POLLO IMBOTTITI**

*Chicken Breast Stuffed with Spinach, and Dressed with a Green Peppercorn Sauce*  
\$18.95

V I T E L L O

**VITELLO ALLA PARMIGIANA**

*Tender Veal Sauteed in a Light Parmesan Butter, Topped with  
Marinara Sauce and Mozzarella*  
\$20.95

**VITELLO AL LIMONE**

*Veal Sauteed in Lemon Juice, Butter, Capers, Garlic, and White Wine*  
\$20.95

M A N Z O

**BOCCONCINI CON CARCIOFI**

*Broiled Beef Tenderloin with Artichoke Hearts and a Marsala Wine Sauce*  
\$24.50

**BISTECCHINE AL GORGONZOLA**

*Broiled New York Steak with Melted Gorgonzola Cheese,  
and Porcini Mushrooms; Flamed in Brandy*  
\$20.95

P I A T T I D E L L A C A S A

**ANITRA AL FORNO**

*Baked Long Island Duck Served with Calvados-Laced Apples,  
and Risotto Milanese*  
\$19.95

**ARROSTA DI MAIALE VESUVIO**

*Casserole of Pork Loin, Potato, and Fennel Sausage;  
Served with a Bouquet of Freshly Baked Bread*  
\$19.95



**D O L C I**

**TIRAMISU**

*Classic Custard of Mascarpone Cheese, Layered  
with Lady Fingers, Flavored with Coffee Liqueur, and Dusted  
with Cocoa and Cinnamon*

\$4.95

**TORTA DI FRUTTA**

*Custard Tart Topped with a Colorful Assortment of Fruit*

\$4.95

**CIAMBELLA DI MANDORLA**

*Almond Pound Cake Dressed with a Curaçao, Citrus Glaze*

\$4.95

**SPUMONI**

*Traditional Italian Ice Cream*

\$3.95

**GELATO CON FRUTTA FRESCA**

*Choice of Fresh Strawberries, Apples, Bananas, or Pineapple  
Flamed in Liqueur, and Served Over Vanilla Ice Cream  
Prepared Tableside for Two, or More*

\$8.50 per person

**V I N I D O L C I**

**MUSCAT CANELLI**

*Fragrant and Appealing with a Hint of Spiciness*

\$5.00

*by the glass*

\$19.00

*per bottle*

**LATE HARVEST JOHANNISBERG RIESLING**

*Perfumed, Floral Aromas with Delicate Flavors of Fresh Peaches and Apricots*

\$30.00

*per half-bottle*

**RUBY PORT**

*A Young Wood-Aged Port Rich in Color, Fruity, and Sweet*

\$5.00

*by the glass*

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National Restaurant Association  
Menu Collection