

AROMA

Antipasti

Calamaretti Piccanti alla Veneziana	10.00
<i>Sautéed Squid, Tomato, Garlic, and Italian Herbs</i>	
Impepata di Cozze con Crostini	9.00
<i>Prince Edward Mussels in Light Garlic White Sauce</i>	
Scampi con Trilogia di Verdurine ai Pomodorini del Pendolo	13.00
<i>Grilled Scampi with Fresh Vegetables in a Light Tomato Sauce</i>	
Filetto di Carpaccio Alla Cipriani	12.00
<i>Raw, Thinly Sliced Filet Mignon, Marinated in Lemon Oil, with Mushroom and Parmigiano</i>	
Stuzzicherie Della Casa	10.00
<i>Selection of Italian Cold Cuts, Ceci Puree, and Grilled Peppers</i>	
Insalatina Caprese in Peperone Arrosto	9.00
<i>Tomato, Mozzarella, Roasted Peppers, Basil, and Olive Oil</i>	
Caesar Salad	6.00
Caesar Salad with Chicken or Shrimp	10.00

Zuppe

Zuppa del Giorno di Stagione	5.50
<i>Soup of the Day</i>	
House Salad	5.50

Paste

All Pastas are served with the house salad.
1/2 Mezzo Paste take \$5.00 off.

Linguini with Meatballs	17.00
<i>Linguini Pasta in Tomato Sauce with Beef, Pork, and Veal Meatballs</i>	
Paglia E Fieno Alla Panna E Prosciutto	18.00
<i>Egg and Spinach Fettuccine in a Light Cream with Prosciutto and Peas</i>	
Rigatoni Magro Emiliano	17.00
<i>Long Flat Pasta with Homemade Beef and Veal Sauce</i>	
Linguini Zuppetta di Vongole	19.00
<i>Linguini with Fresh Clams, Olive Oil, Garlic, and White Wine</i>	
Pennette Rigate Alla Puttanesca	17.00
<i>Anchovies, Capers, Olives, Garlic, and Medium Spicy Tomato Sauce</i>	
Farfalle al Salmone in Salsa Rosa	18.00
<i>Bow-Tie Pasta with Salmon in an Aurora Sauce</i>	
Ravioli con Ricotta ai Pomodorini E Basilico	17.00
<i>Ricotta Cheese Ravioli with Tomato Basil</i>	
Spaghetti Tomato Basil Pamigiano	15.00

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Carne

All entrees are served with the house salad and vegetables.

Petti di Pollo Chef Style	19.00
<i>Skinless, lean 6 oz. Chicken Breast Chef Style</i>	
Scaloppina di Vitello ai Profumi di Bosco	26.00
<i>Veal Scaloppine with Wild Mushrooms and Cabernet Franc Demiglace</i>	
Filetto di Bue al Dolcelatte	26.00
<i>8 oz., Grilled Beef Tenderloin with Italian Dolcelatte Cheese</i>	
Costolette di Abbacchio Scottadito	27.00
<i>Grilled New Zealand Baby Lamb Chops with Aged Balsamic Vinegar, Rosemary, and Garlic</i>	
Veal Scaloppine Chef Style	24.00
<i>Milk-Fed Veal Scaloppine, Daily Preparation</i>	

Pesce

All entrees are served with the house salad and vegetables.

Pesce Del Giorno	Market Price
Fish of the Day	Market Price

Contorni, Formaggi, and Frutta

Contorni Freschi del Giorno	7.00
<i>Fresh Vegetables of the Day</i>	
Formaggi Regionali con Miele di Acacia	11.00
<i>Assortment of Regional Cheeses from Italy with Acacia Honey and Aged Balsamic Vinegar</i>	
Frutta Fresca di Stagione	9.00
<i>Fresh Fruit Platter for two</i>	

Vegetarian Dishes Available Upon Request.
Desserts: Please Ask Your Waiter

Crumbled Gorgonzola Cheese	1.25
Split Charge	5.00
<i>No Separate Checks Please</i>	
Extra Basket of Home Baked Bread with Gourmet Butter	4.00

Any Special Request, Please Let Your Waiter Know.
Room Available, Lunch and Dinner, for Private Functions

Mario Marotta

Chef/Proprietor

Dear Customer,
Your food is specially prepared to order with the freshest available ingredients.
Please inform your captain of any dietary restrictions and/or allergies